

Foodnity Recipes

Strawberry Sorbet – Simple 4-Ingredient Frozen Dessert

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 pounds fresh strawberries, hulled
- [ ] 3/4 cup granulated sugar
- [ ] 1/4 cup fresh lemon juice
- [ ] 1/2 cup water

Instructions

1. Wash the strawberries, remove the stems, and halve them.
2. Place the berries in a blender with the water; blend until smooth.
3. Strain the puree through a fine-mesh sieve into a bowl, pressing gently.
4. Stir in the sugar and lemon juice until the sugar fully dissolves.
5. Pour the mixture into an ice-cube tray; freeze for about 2 hours, or until solid.
6. Transfer frozen cubes to a food processor; blend until creamy, adding a splash of water if needed.
7. Serve immediately or store in an airtight container for up to three days.

Nutrition per serving

120 kcal	2 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a smoother texture, blend the frozen cubes twice.
- A pinch of sea salt can elevate the strawberry flavor.
- Serve in chilled glasses to keep the sorbet icy longer.