

Foodnity Recipes

Zesty Lemonade Sorbet

Refreshing, tangy lemonade sorbet—dairy-free, easy to make, and wonderfully bright.

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

Ingredients

Sorbet Base

- [ ] 1 cup fresh lemon juice (about 4–5 lemons)
- [ ] 1 tablespoon lemon zest
- [ ] 3/4 cup granulated sugar
- [ ] 1 cup water
- [ ] A handful of fresh mint leaves (optional)
- [ ] 2 teaspoons honey (optional for richer sweetness)

Instructions

1. In a small saucepan, combine sugar and water; heat gently, stirring until the sugar dissolves completely, then remove from heat and let the simple syrup cool.
2. While the syrup cools, zest the lemons, then juice them, straining to remove seeds and pulp.
3. In a mixing bowl, whisk together the cooled syrup, fresh lemon juice, and lemon zest; add honey if using, and stir in torn mint leaves for a subtle herb note.
4. Cover the mixture and refrigerate until thoroughly chilled, about 30 minutes. Then pour into an ice-cream maker and churn according to manufacturer's instructions, or place in a shallow metal pan and freeze, stirring every 30 minutes for 3-4 hours.
5. When the sorbet reaches a soft-serve consistency, transfer it to an airtight container, smooth the top, and freeze for an additional hour to firm up before serving.

Nutrition per serving

120 kcal	1 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sorbet feels too sharp, blend in a splash more syrup before the final freeze.
- For a cleaner texture, strain the mixture through a fine-mesh sieve after mixing.
- Serve in chilled coupe glasses or small bowls for an elegant presentation.