

Organic Ataulfo Mango Sorbet

INGREDIENTS:

2 Cups Mango Purée (about 4-5 peeled and seeded ripe mangos)
1&1/2 Cups Simple Syrup*
2 Tblspn. Fresh Organic Lemon Juice

To make the mango purée, place the mangos in a blender or food processor. Process until the fruit is very smooth. Pour it into a fine mesh strainer set in a deep bowl. Use a rubber spatula to press down on the mixture to extract as much liquid as possible. Discard any pulp that remains in the strainer.

Add the simple syrup and lemon juice to the purée, and stir until well combined. Cover the bowl and refrigerate until chilled before using, at least 1 hr.

Pour mixture into an ice-cream maker, and freeze according to manufacturer's instructions. Transfer sorbet to an airtight container; place in freezer at least 2 hrs. or overnight before serving.

*To make simple syrup, combine equal parts of organic sugar and water in a saucepan and bring to a boil over medium-high heat. Cook, stirring occasionally, until sugar has completely dissolved. Cool before using.

Makes about 1 quart of Sorbet



3065 W. 4th St., Reno, NV 89523 phone 775.323.3200 fax 775.323.3391

Chef/Owner: Natalie Sellers