



## Limoncello-Sorbet

**Servings:** 8+ Standing time

**Prep Time:** 20min

**Cook Time:** 5min

### Ingredients

- 250 ml sugar
- 250 ml fresh orange juice
- 1l water
- grated zest of one orange
- grated zest of one lemon
- juice of two lemons
- 125 ml Limoncello/orange liqueur
- 125 ml condensed milk

### Directions

1. Heat the sugar with 250ml water. Bring to the boil and stir until the sugar has dissolved then simmer for 5 minutes. Remove from the heat and set aside to cool completely. Add the remaining ingredients, together with a pinch of salt. Stir until smooth.
2. Pour into a shallow container and freeze. Once the mixture begins to set, remove from the freezer and stir. Repeat two or three times while the mixture is freezing. Allow to soften slightly before dishing up into small bowls or glasses to serve.