



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE



## COCONUT & LIME SORBET

### SERVES:

Make 11

### INGREDIENTS:

150 ml (150 g) white sugar  
500 ml (2 cups) water  
Juice and zest of 3 limes  
1 tin (400 ml) coconut milk  
Grated zest of fresh limes to serve.



### METHOD:

Combine the sugar and water in a saucepan and stir over low heat to dissolve the sugar completely. Add the lime juice and zest and simmer for 5 minutes, then stir in coconut milk and remove from the heat. Allow to cool completely.

Pour mixture into a shallow container and freeze until it starts to freeze at the edges.

Remove from the freezer, beat with an electric beater to break up the crystals then return to freezer. Repeat 2 or 3 times until the sorbet is smooth and thick. (Alternatively use an ice cream churner and churn the sorbet once following manufacturer's directions). Keep in the freezer and remove 5 minutes before serving. Serve with fresh lime zest sprinkled over.

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Drink responsibly. Not for sale to persons under the age of 18