

Creative Gourmet

Watermelon, Lime and Rose Sorbet



Serves
4



Prep Time
20 min



Cook Time
0 min

Ingredients

- 1/2 cup caster sugar
- 1 cup water
- 750g Creative Gourmet Frozen Watermelon Chunks
- 1 teaspoon finely grated lime rind
- 1 tsp Rose Water
- 1/4 cup lime juice
- 2 eggwhites, lightly whisked



Products Used In This Recipe

Method

1. Combine sugar and 1 cup water in a saucepan over medium heat, stirring, for 5 minutes or until sugar is dissolved. Simmer without stirring for 10 minutes or until mixture thickened slightly.
 2. Remove from heat. Cool completely.
 3. Place Creative Gourmet Frozen Watermelon Chunks in a food processor or blender.
 4. Process until smooth. Using a fine sieve, strain watermelon into a large bowl. Discard pulp.
 5. Add sugar mixture, lime rind, rose water and lime juice. Stir to combine.
 6. Pour into a 3cm-deep, 20cm x 30cm (base) lamington pan. Cover and freeze for 1 to 2 hours or until almost firm.
 7. Transfer fruit mixture to a food processor. Add eggwhites. Process until smooth but not melted.
 8. Pour mixture into a 6cm-deep, 11.5cm x 21.5cm (base) loaf pan that has been lined with cling wrap.
 9. Cover and freeze for 3 hours or until firm.
- Serve.