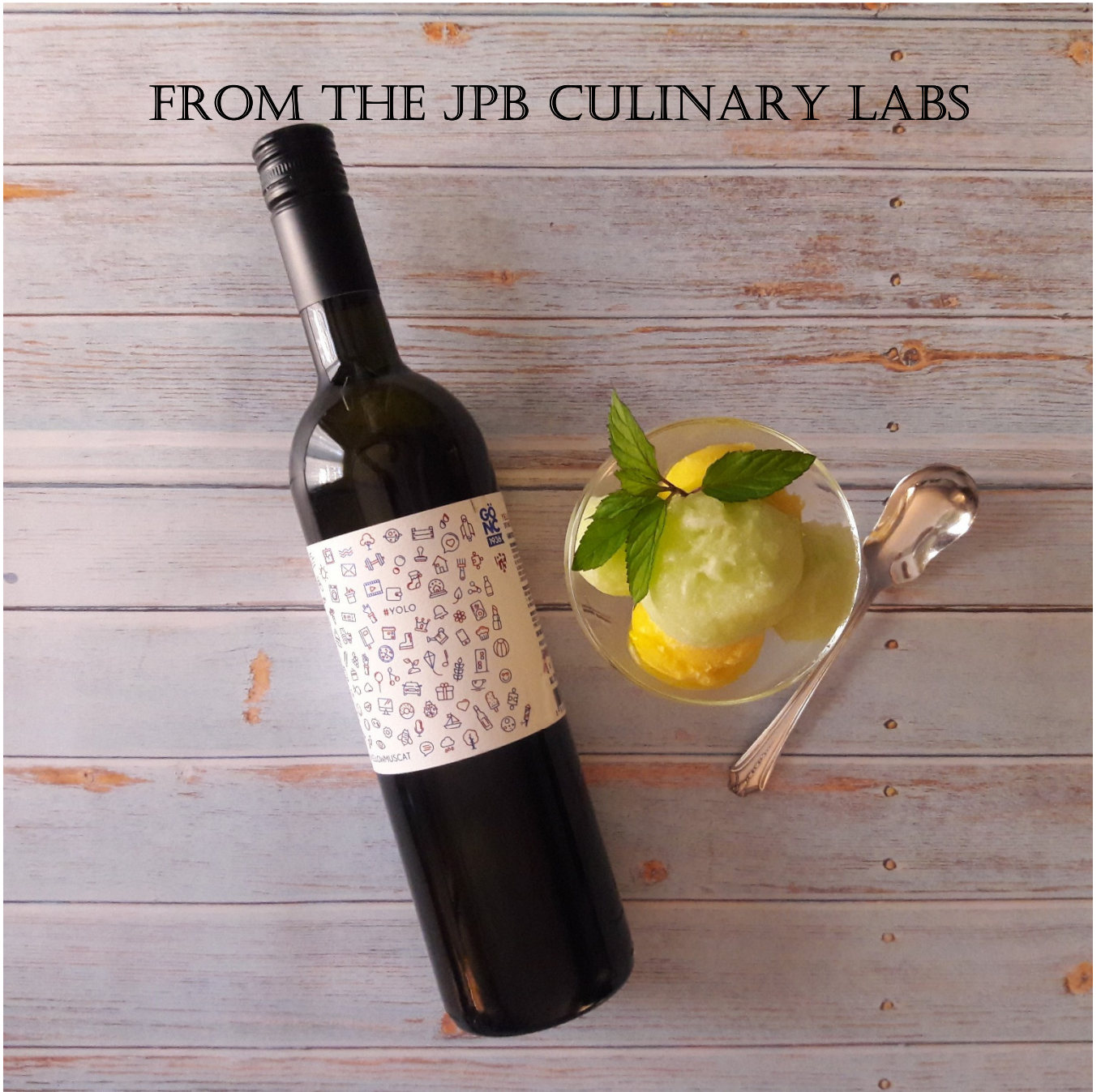


FROM THE JPB CULINARY LABS



Yellow Muscat Sorbet (2 ways) starring Gönc Winery



1 extra-large mango - peel, chop flesh, and wring all the pulp and juice from the pit into a small bowl.

75g granulated cane sugar (1/3 c.)

100ml Gönc Winery Yellow Muscat (1/3 c.)

Mix the sugar and mango together, cover and leave to rest at room temperature for 30 minutes.

Scrape the mix into a blender or food processor and add the wine. Blend on high for 1 minute. Refrigerate for at least 4 hours (preferably overnight) before freezing.

Churn in an electric ice cream maker until whipped and fluffy, about 15 minutes. Freeze sorbet at least 2 hours before serving. Yields 2 cups.

1/2 a small honeydew melon- peeled and chopped

75g granulated cane sugar (1/3 c.)

100ml Gönc Winery Yellow Muscat (1/3 c.)

Mix the sugar and melon together in a large bowl, cover and leave to rest at room temperature for 30 minutes.

Follow the same procedure as above. Yields 1 quart.

