

FROM THE JPB CULINARY LABS



ASHEVILLE, NC



# RAW Kiwi-fruit Sorbet

## Ingredients:

**1 1/2 lbs. peeled kiwifruit**

**1/3 C. granulated cane sugar**

**1/3 C. corn syrup**

**3/4 C. RAW white wine**

**lemon juice to taste**



**Blend all ingredients on high for 1 minute. Pour into a storage container (I prefer glass Mason jars) and rest in the fridge for at least 2 hours.**

**Shake the jar well before pouring the mix into your electric ice cream maker.**

**In my Cuisinart ICE-21, it took about 15 minutes to make a soft and fluffy sorbet. Scrape the sorbet into a freezer-safe container and allow to harden for at least 2 hours before scooping.**

**Recipe yields about 1 quart.**

