

FROM THE JPB CULINARY LABS



ASHEVILLE, NC

Vegan Pineapple Sherbet starring RAW Frizzante



Ingredients:

- 1 1/2 c. drained, crushed pineapple (1 - 20 oz. can or an equal amount of fresh, chopped pineapple)
- 1 c. unsweetened coconut milk
- 1/2 lemon, juiced (or 1.5 oz. of bottled lemon juice)
- 2/3 c. RAW Frizzante sparkling wine

- Blend all ingredients on high for 2 minutes. Using a fine mesh sieve, strain the sherbet well to remove the pineapple fibers. Pour into a 1-quart glass jar 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 15 minutes to make a fluffy, lemon-yellow sherbet. Scrape the sherbet into a freezer-safe container and allow to harden for at least 2 hours before scooping.

This vegan sherbet is delicious as is, but thorough lab testing revealed it tastes best as a Frizzante Float!

