



Kaffir Lime Sorbet

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 kaffir lime leaves, destemmed and julienned - 150g (2/3c) sugar - 350ml (1.5c) whole milk - 175ml (3/4c) coconut cream (unsweetened) - juice on one lime - pinch of salt

Instructions

I wanted to capture the fragrant brightness of Kaffir lime leaves in something cold and refreshing. This sorbet manages to express a cool, clean, citrus note with sweetness balanced by the acidity of the lime. 1. Grind lime leaves and sugar together in a spice grinder or mortar and pestle until the lime leaves are ground finely and the sugar is fragrant. 2. Heat the whole milk to warm but not simmering, then stir in the sugar/lime leaf mixture and the salt. Remove from heat and let steep for ten minutes. 3. Stir in the coconut cream and lime juice. Chill until cool. 4. Process in an ice cream maker.