



Water melon sorbet and lime ice creams

NIBBLEDISH CONTRIBUTOR

Ingredients

Water melon sorbet:

- 1 kg of water melon
- 3 tablespoons of icing sugar
- 2 tablespoons of lime juice
- 1 tablespoon of vodka

Lime ice creams:

- 1 can of sweetened condensed milk (450 grams)
- 1/2 cup of lime juice
- grated zest from 1 lime
- 1/2 cup of heavy cream (36%)

Instructions

1. Remove skin from water melon, cut in cubes, remove seeds.
 2. Use blender to mix water melon, icing sugar, lime juice and vodka.
 3. Use ice cream maker to freeze sorbet.
 4. Whip heavy cream.
 5. Mix condensed milk, lime juice and zest, add whipped cream and mix gently.
 6. Pour mixture into ice cream maker.
 7. Serve scoop of water melon with scoop of lime ice cream.
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