



PREP: 20 min +
freezing
COOK:
SERVES:6

Coconut Lychee Sorbet

The bright, fresh flavours of lychee, coconut and passionfruit make this quick sorbet a summer essential.

Ingredients

1/2 cup (125ml) water
2 1/2 cups (625ml) milk
1 tbs [Queen Natural Coconut Essence](#)
2 x 565g cans lychees, drained
4 fresh passionfruit, pulp removed
(approx 1/2 cup | 125ml pulp)

Method

STEP 1

Combine sugar and water in a heavy-bottom saucepan over medium heat stirring until sugar has dissolved. Add lychees and bring to the boil. Simmer for 2 minutes. Remove from heat and cool for 10 minutes.

STEP 2

Add passionfruit pulp, milk and coconut essence. Chill in the fridge for 30 minutes. Transfer mixture to a food processor and process until smooth. Pour mixture into a shallow slice tin and freeze for 2 hours.

STEP 3

Transfer mixture to a food processor and process until smooth. Return to tray and freezer for another 2 hours. Repeat churning in food processor once more for a smooth creamy sorbet. Alternatively, prepare sorbet in an icecream maker according to manufacturer instructions.

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