

Basil sorbet

From the garden: basil

Equipment: Measuring cups and spoons Measuring jug Measuring scales Medium mixing bowl Sieve Spatula Small saucepan Micro plane Juicer Chopping board Paring knife Safety glove Wooden spoon Food processor/blender Tea towel	Ingredients: 2 cups water 150g sugar 1 cup basil leaves, tightly packed ½ cup fresh lime juice 1 tablespoon lime zest
---	---

What to do:

1. In a small saucepan, combine sugar and 2 cups water over low heat, stirring until sugar has dissolved. Increase heat and bring to boil, without stirring. Turn heat to medium-high and simmer, without stirring, for 3 minutes. Remove and cool completely.
2. While the sugar syrup is cooling pick the basil leaves from the stalks. You will need a full cup. Packed well.
3. Next, zest the lime (that is only the green part of the skin). Two limes will be enough. After you have zested them. Cut them in half to juice them.
4. In a blender, combine the cooled sugar syrup with the basil leaves and lime juice, and whiz to a smooth liquid.
5. Strain through a sieve into a stainless bowl and freeze for 2 hours until the edges start to set. Remove and stir vigorously, or place in a food processor and process, breaking up the crystals, then freeze again.
6. Break up the crystals every hour for 6 hours so it doesn't get too icy. To serve, remove from the freezer for 10 minutes until slightly softened.
7. Serve on your table in a small serving dish, decorated with tiny basil flowers or leaves.