

Pineapple sorbet

Equipment: Measuring cups Cooks knife Chopping board Small bowl Spatula Freezer bag Food processor/blender Tea towel	Ingredients: 1 ½ cups fresh pineapple chunks ¼ cup water 1 tablespoon of sugar
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What to do:

1. Peel, core and cut pineapple into 1 ½ centimetre chunks.
2. Place in a freezer bag and freeze overnight or at least 4 hours.
3. Place pineapple, sugar and water in a food processor or blender. Puree until smooth.
4. If you like it soft – eat it right away. If you like it a little bit firmer, place in the freezer for another hour.
5. Serve in a dish with your basil sorbet.