

INGREDIENTS:

1 Cup Water
1 Cup Sugar
8 Lemons
1/3 Cup Ventura Limoncello Originale

PREPARATION:

Begin by zesting three lemons. Combine the zest, sugar and water in a small pot and bring to a boil. After boiling for 1 minute, remove from heat and set aside.

Next, juice all 8 lemons. This should give you about 2 cups of juice. Strain the lemon juice to make sure that there are no seeds. Combine the lemon juice and Ventura Limoncello Originale.

Strain the water and sugar mixture to remove the zest. Now add the lemon juice mixture to the water and sugar mixture. Chill for 10 minutes before putting in an ice cream machine.

The sorbet is finished when it is semi-solid. It will never be fully solid due to the alcohol in the Limoncello.

Place sorbet into chilled glasses, garnished with a lemon wedge and a sprig of mint.

Makes 4 servings

