

# Sorbetto al limone (Lemon sorbet)



Sorbetto al limone

## For 4 servings:

250 g raw sugar

600 ml water

200 ml lemon juice

zest of a lemon, grated (optional)

mint for garnish (optional)

Put the water and sugar in a saucepan and boil for 5-6 minutes (do not stir!!). Allow to cool.

Add the lemon juice and lemon zest and mix well.

Put the mixture into a container with a lid and place it in the freezer. After about an hour remove from the freezer and stir well with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Before serving garnish with mint leaves.