

Tangerine sorbet



For 4 servings:

100 g raw sugar

150 ml water

400 ml fresh tangerine juice

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

Add the tangerine juice 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.