

Blueberry Blackberry Sorbet



Ingredients

- 2 cups blueberry sauce
- 2 cups blackberry coulis
- ¼ cup lemon juice, or as needed
- 2 fresh egg whites (these prevent the dessert from being icy when frozen)

Procedure

- 1 Combine all ingredients in a blender or food processor and purée smooth.
- 2 Adjust sweetness/ tartness ratio by added sugar or more lemon juice. Make sure if you add sugar, it gets blended in well.
- 3 Pour mixture through a fine mesh strainer.
- 4 Chill mixture completely before freezing.
- 5 Freeze following manufactures instructions on ice-cream maker.
- 6 For best results, after churning, freeze solid for at least 8 hours.

Yields a minimum of a quart, depending on overrun capacity of your machine.

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