



Lemon Sorbet

Recipe courtesy Emeril Lagasse, 2003

Recipe Summary

Prep Time: 10 Minutes

Cook Time: 5 Minutes

Yield: About 2 Cups

1 cup water
1 cup sugar
1 cup fresh lemon juice
1 tablespoon lemon zest

Bring the water and sugar to a boil in a small saucepan, remove from the heat, and cool. Combine the syrup with the lemon and zest and pour into the bowl of an ice cream machine. Freeze according to the manufacturer's instructions. After the sorbet is made, transfer to an airtight container. Cover tightly and freeze until ready to serve.

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