

## CITRUS BASIL SORBETTO



### INGREDIENTS

2 cups filtered water  
1 cup Somersweet  
3 limes, juiced  
2 Meyer lemons, juiced  
2 small oranges, juiced  
Zest from 1 lime, 1 orange, and 1 lemon  
16 large basil leaves, torn  
 $\frac{1}{2}$  tsp each zest of lime, Meyer lemon, and orange (1  $\frac{1}{2}$  tsp total)  
 $\frac{3}{4}$  tsp very finely chopped basil  
2 tsp olive oil  
 $\frac{1}{4}$  tsp xanthan gum

To make the simple syrup place the first 7 ingredients in a saucepan and bring to a boil over medium heat while whisking. Reduce the heat to low and simmer the syrup for 5 minutes. Remove the syrup from the heat and allow it to sit undisturbed for 30 minutes to encourage the flavors to develop further.

After 30 minutes, strain the mixture through a fine mesh sieve into a glass measuring cup or bowl. Place the bowl in the fridge to cool (approx 1 hour).

While the syrup is almost done cooling, prepare the 1  $\frac{1}{2}$  tsp zest and  $\frac{3}{4}$  tsp very finely chopped basil.

Once the syrup has cooled, make a slurry with the olive oil and xanthan gum. Pour the cooled syrup into your Vitamix or blender along with the slurry and blend for 60 seconds. Once blended, add the zest and finely chopped basil. Pulse a few times. You do not want to emulsify the zest and basil, you simply want to incorporate it.

Pour the mixture into your ice cream maker and follow the manufacturer's instructions. Once the cycle is complete, if you would like your sorbet to be more firm, simply place it in the freezer (be sure to take it out and stir it every 30 minutes or so).

Serve either in a cone or in a bowl. This is the perfect ending to an Italian summer meal.

<http://veggiegrettie.com/2011/07/25/citrus-basil-sorbetto/>