

Watermelon and mango sorbet

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Watermelon and mango sorbet

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Watermelon Sorbet (serves 2)

- 4 cups watermelon, peeled, seeded and pureed
- ½ cup sugar
- ½ cup water
- Oil for brushing tin

Make a sugar syrup by bringing sugar and water to the boil. Reduce heat and simmer until sugar has dissolved. Remove from heat and allow to cool then add watermelon puree. Brush a loaf tin or individual cups with oil. Pour in the sorbet mixture and freeze until firm. Turn out the sorbet loaf onto a serving platter (tap sides gently to release) or serve individual cups. Add the raspberry sauce (see below) and serve.

Mango Sorbet (serves 2)

- 4 cups mango peeled, seeded and pureed
- 2 cups sugar
- 2 cups water

Watermelon and mango sorbet

- Oil for brushing

Bring the sugar and water to the boil, reduce the heat and simmer until the sugar has dissolved. Remove from the heat and let cool then add mango puree. Brush the loaf or individual cups with oil and pour in the sorbet mix and freeze until firm. Turn out the sorbet loaf onto a serving platter (tap sides gently to release) or serve individual cups as they are. Add the raspberry sauce (see below) and serve.

Raspberry Sauce

2 punnets fresh raspberries

Dash of vanilla essence

Place ingredients in a blender and process until smooth. Spoon into serving bowls and serve with the sorbets.

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