



BIVONA PEACH SORBET

Categoria: Desserts **Tempo di preparazione:** 10 minutes **Difficoltà:** facile 🕒

Ingredienti per 4 serves

- 500 ml water
- 350 g sugar
- 1 kg Vibona peaches PGI
- juice of 2 lemons, filtered
- fresh peach slices and a few sprigs of mint, to garnish (optional)

A refreshing, light and original sorbet to end a delicious dinner.

Difficulty: **easy**

Cost: **low**

Preparation time: **10 minutes**

Serves: **4**

Method

Make a sugar syrup boiling the water with the sugar and leave it to cool.

In the meantime, stone the peaches, cut them into wedges, peel and pass them through a sieve: you should get half a litre of peach puree.

Add it and the sugar syrup to the filtered juice of lemons.

Mix carefully with a wooden spoon to combine all the ingredients.

Then pour into the ice cream maker and let it freeze gradually.

Serve in scoops garnished with fresh peach slices and a sprig of mint, if you wish.

