



# Lemon Sorbet Gelato

---

## Ingredients (10 servings)

957g water

300g lemon juice

613g sugar

---

## Instructions

1. In a large pan, pour water and add sugar. Bring the mixture to a boil.
2. Squeeze lemons using a juicer to extract 300g of strained juice.
3. Once the pan mixture is boiling, turn off the heat. Add the lemon juice and whisk to combine.
4. Pour the mixture into a measuring jug, straining it through a chinois.
5. Transfer the mixture into a gelato machine and churn for 15-20 min.

Enjoy your refreshing lemon sorbet gelato!