

Thai Pineapple Basil & Ginger Sorbet



Recipe By FoodieBook

Ref: 466

Heading: Puddings

Cuisine: Thai/Vietnamese

Food Type: Vegan

No of Portions: 6

Ingredients & Prep

1 fresh pineapple peeled cored & chopped

200 ml water

75 g caster sugar

20 g fresh ginger grated

15 g Thai basil leaves chopped

1 g lime juice & zest

30 ml Vodka (optional)

Garnish

8 Thai basil leaves

Method

Step 1 - Put main ingredients into a food processor/liqueur & blitz until smooth apart from the vodka, pour into a plastic lidded container & freeze solid.

Step 2 - Remove from the freeze & leave out for a couple of hours, push out of the container & chop it into small chunks, then re-blitz with the vodka to a slush.

Step 3 - Pour slush back into the contained & freeze for an hour before serving.

Step 4 - Scoop sorbet into frozen glasses & garnish with a couple of This basil leaves.

Suggestion & Tips

The alcohol in the vodka lowers the freezing point which helps with consistency, you can leave out or use another type of alcohol.