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BASIL, LIME AND MICRO MELON SORBET

INGREDIENTS

100g caster sugar

140g liquid glucose

400ml water

80g basil leaves, washed and dried

2 mini cucumbers

4 limes, zest and juice

8 Micro Melons from Westlands UK

METHOD

- 1.** Put the sugar, liquid glucose and water in a saucepan and stir over medium-high heat until the sugar has dissolved. Remove from the heat and add the lime zest. Leave to cool completely.
- 2.** Once the syrup has cooled, pour into a blender with the basil leaves, cucumbers, micro melons, and lime juice. Blitz until the leaves are finely ground and the syrup is bright green. You may wish to add more lime juice to taste, bearing in mind that the flavour will be muted when frozen.
- 3.** Strain the mixture through a fine sieve (twice) and pour into a jug. Insert the lolly sticks into the moulds then fill with the sorbet mix. Add a few thinly sliced coins of micro melon. Freeze until firm and decorate with micro Thai basil when ready serve.

PREP TIME | 15 minutes

COOK TIME | 20 minutes

READY IN | 35 minutes (+ freeze time)