

## **Sorbet Lemon Pots:**

### **Ingredients:**

#### **For the Lemon Pots:**

8 lemons

#### **For the Sorbet:**

2 cans Sprite Lemon-Lime Cucumber

2 tbsp lemon zest

1 cup sugar

½ cup lemon juice

### **Assembling:**

8 lemon shells

16 scoops of prepared sorbet

### **To serve:**

8 mint leaves

### **Method:**

#### **For the Lemon Pots:**

1. Slice off the top 1/3 of the lemon and set aside to be used for the lid.
2. Hollow out each lemon just inside the rind and remove the flesh (being careful not to puncture the lemon).
3. Juice and strain the flesh.
4. Slice a shallow cut on the bottom of each lemon shell (being careful not to cut through to the inside of the lemon). This will help to stabilise your pots.
5. Freeze the shells for at least 2 hours or overnight. The frozen shell will prevent the sorbet from melting too quickly when you serve it.

**For the Sorbet:**

1. In a medium saucepan over medium heat, combine the Sprite Lemon-Lime Cucumber, lemon zest and sugar. Bring to the boil. Stir, until the sugar is completely dissolved.
2. Remove from the heat and allow to cool.
3. When the mixture has cooled, add the lemon juice. Stir well.
4. Pour the liquid into a chilled metal loaf tin.
5. Freeze for 5 hours, stirring with a fork every 30 minutes until a smooth frozen texture is created.
6. When the sorbet is set and ready, scoop two large balls into each lemon pot.

**To serve:**

1. Garnish with a mint leaf.
2. Serve & ENJOY!