

# Pomegranate and sherry sorbet

Sweet

**Serves 4**

**Preparation time:** about 20 minutes

**Ingredients:**

200-250 ml Donath® Pomegranate whole fruit, unsweetened

80 ml dry sherry

8 tbsp. water

50 g sugar

½ lemon

some lemon balm



**Preparation:**

Mix 200 to 250 ml of Donath® Pomegranate whole fruit, unsweetened with sherry and the juice of half a lemon. Put the water into a pot with the sugar and heat, stirring constantly, until the sugar has dissolved completely. Add the sugar water to the pomegranate and sherry mixture, allow it to cool, and then put it into the freezer for about 4 hours. To prevent ice crystals from forming, whisk it from time to time.

## Donath® Pomegranate whole fruit, unsweetened

- juicy pomegranate seeds
- a blend of all parts of the fruit that are suitable for consumption
- gentle filling process
- this process ensures the product contains the fruit's own fibre and all valuable minerals and vitamins
- for direct consumption, but also suitable as a delicious addition to ice cream, cakes, cocktails and more
- free from alcohol

