

# Lemon sorbet

## Ingrédients

- 280g lemon juice
- 3g lemon peel
- 450g water
- 150g sugar
- 60g glucose powder
- 30g neutral honey
- 4g ice cream and sorbet stabilizer

## Préparation

1. Here is a recipe that was still missing here, one of the most appreciated and common sorbets, the lemon sorbet.
2. Ultra refreshing, very tangy, easy to make, in short the perfect sorbet when it's hot!
3. I was inspired by Alain Chartier's recipe available in his book *Glaces toute l'année* (icecream all year), I simply reduced the amount of sugar and replaced the invert sugar with neutral honey.
4. The final texture is between sorbet and granita, a pleasure to taste in a cone or with a spoon!
5. Prep time : 15 minutes + time in the ice cream maker Pour environ de sorbet : Ingrédients : lemon juice lemon peel water sugar glucose powder neutral honey ice cream and sorbet stabilizer Recipe : Mix sugar, glucose, stabilizer and honey.
6. Heat the water with the lemon peel.
7. When the mixture reaches 40°C, add the sugars.
8. Mix well, then heat to 85°C.
9. Remove from heat, and cool completely in the refrigerator.
10. Let the mixture rest for at least 4 hours.
11. Finally, add the lemon juice, then put the mixture in your ice cream maker.
12. Since the mixture is more liquid than an ice cream mix, it's okay if it takes longer to make sorbet; once set, put it in the freezer and take it out about 15 minutes before tasting for a good texture!