



JAFFA ORANGE SORBET

Makes

20

Time

1.5
hours

Level

SIMPLE

Kcal

45
per portion

You will need

10 x Jaffa oranges
Mint sprigs
128g sugar
80ml fresh lemon juice
600ml water

Our step by step guide

Step 1

Carefully remove rind from 2 Jaffa Oranges, discard white pith. Cut the rind into ¼ inch thick strips.

Step 2

Cut the peeled Jaffa oranges in half and juice them, repeat with remaining Jaffa oranges.

Step 3

Combine the water and sugar in a small saucepan, bring to a boil. Add rind strips to pan. Reduce heat and simmer for 5 minutes.

Step 4

Strain sugar mixture through a mesh sieve over a bowl, discard peel. Cool completely. Add the Jaffa orange juice and lemon juice to sugar mixture stirring well.

Step 5

Pour mixture into a freezer-safe container - Cover and freeze for 1 hour until firm.

Step 6

Enjoy!

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