

SORBETE DE LIMA

LIMA SORBET

The *lima* (*Citrus limetta*) – also known as *limón dulce* or sweet lemon – like all citrus originated in southeast Asia, but this particular variety was hybridized in Yucatán. The lima is lighter, more aromatic and less acidic than the standard lime, and gives this sorbet its refreshing taste. There is nothing comparable to the flavor of lima, but you may substitute kaffir lime or standard lime, or a mix of the two.

10 SERVINGS

- **2 cups (430g) sugar**
- **2 cups (500ml) water**
- **1 heaping Tbs. (about 20ml) finely grated zest of *lima***

- **2 cups (500ml) *lima* juice**

☞ PREPARE THE SIMPLE SYRUP ☞

STEP 1 IN A HEAVY SAUCEPAN, combine the sugar and water. Stir over low heat until the sugar is thoroughly dissolved. Increase heat and bring to a boil; boil for 1 minute. Remove from heat. Add lima zest and set aside.

☞ ADD THE CITRUS JUICE ☞

STEP 2 MEANWHILE, JUICE THE LIMAS. Strain juice into a medium bowl; add simple syrup and refrigerate at least 4 hours or preferably overnight.

☞ FREEZE ☞

STEP 3 PROCESS IN AN ELECTRIC ICE CREAM FREEZER according to manufacturer's directions. Place finished sorbet in a covered freezer container and freeze for 2-3 hours before serving. The sorbet will stay delicious for at least 3 days. If it becomes too hard to scoop, store in refrigerator 1 hour before serving.