



ITALIAN LEMON YOGURT SORBET **With Limoncello Flavored Raspberry Sauce**

Serves

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Ingredients

2 cups of whipped cream
1 cup sugar
7 small lemons zested
7 small lemons juiced
1 1/2 cup plain yogurt
12 large lemons for filling
1 cup frozen raspberries
1/2 cup fresh raspberries
1/2 cup limoncello liquor
12 mint leaves

Preparation Instructions

In a medium glass bowl, mix sugar and whipped cream with hand blender. Then add the lemon zest, lemon juice, and the yogurt.

Place all in a 9 x 13 glass baking dish, cover with plastic wrap and freeze. Keep in a freezer for a few hours and take out. With a fork or the tip of a spoon, scrape the mixture until it is all tossed then place back in the freezer. (You have the option to use an ice cream maker if you have one.)

Cut the tops off of each large lemon and scoop out the insides. Fill each one with the frozen Sorbet. Put the tops back on each lemon, wrap with plastic or aluminum foil and keep in freezer until ready to use.

Place 1 cup frozen raspberries in a blender with a little limoncello and pulse until smooth. Strain raspberry juice until clear and place in a squeeze bottle until ready to use. On a dessert plate squeeze some berry sauce on the bottom then take one of the large lemons and cut a little off the bottom so that it can stand on its own. Place a few fresh berries around it on the plate and garnish with a mint leaf.