



JERNEJ KITCHEN

PINEAPPLE SORBET

Pineapple Sorbet is a simple 3-ingredient recipe perfect for hot summer days. It's vegan, gluten-free, dairy-free and incredibly quickly made.

SERVES 6 PEOPLE
PREPARATION: 5 MINUTES

PINEAPPLE SORBET

1 large, ripe pineapple

50 g (1/4 cup) sugar

2 tbsp lime juice, freshly squeezed

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

blender or food processor

freezer-friendly container

MAKE AHEAD - FREEZE YOUR PINEAPPLE

Peel the pineapple. Remove any black spots and the core. Cut the pineapple into bite-sized cubes. Place it to a freezer bag and transfer to a freezer for at least 4 - 6 hours or up to two months.

Sponsored MAKE THE PINEAPPLE SORBET

In a blender or a food processor, mix together frozen pineapple, sugar, and lime juice until the sorbet is smooth and delicious, for about 5 - 8 minutes. Serve immediately or store in a freezer for up to a month.