

### *Lemon Sorbet*

#### **Ingredients**

2 tsp. gelatin  
2 1/2 cups water  
3/4 cup white granulated sugar  
3/4 cup lemon juice  
1 tsp. lemon rind  
2 eggs

#### **Cooking Utensils**

measuring cup  
measuring spoons  
2 small bowls  
strainer  
grater  
cookpot  
lemon reamer  
wooden spoon  
electric mixer  
freezer container

#### **Serving Utensils**

sorbet dishes  
dessert spoons

Separate the eggs. In the mixing bowl beat the egg whites until they form peaks. Squeeze the lemon. Grate the lemon rind. In a small bowl soak the gelatin in 1/4 cup cold water. Boil 2 1/4 cups water and the sugar in the cookpot on the stove over medium high heat 10 minutes. Dissolve the gelatin in the hot syrup. Chill the mixture in the refrigerator. Place the mixture in a freezer container. Add the lemon juice and grated rind. Fold in the egg whites and place in the freezer to chill. The sorbet may mix better if it is slightly frozen. When the sorbet is ready it will have a light, slushy consistency. This could take several days depending on your freezer. Place 1 or 2 small scoops of sorbet in each serving dish and serve chilled. The sorbet must be made in advance of the dinner.