

# Pineapple, Basil & Ginger Sherbet

Allergens – Sugar, Ginger

## Sherbet

10 pcs fresh basil leaves (finely chopped)  
1.5 cups sugar  
375 ml water  
250gms fresh ginger (crushed)

## Method

1. Combine sugar – ginger – basil leaves and water in a heavy - bottomed saucepan.
2. Bring to a boil, stirring often, boil uncovered, over medium heat for 20min.
3. Strain the mixture and place into the 2 inches food pan; freeze the mixture in the ice cream freezer overnight.
4. Chop the block into ice cube size chunk and blitz in the blender or smoothie maker until you have a thick, slushy puree.
5. Tip back into the container and freezer for an hour until it can be scooped.

## PRESENTATION

Place two scoops of sherbet per portion into an ice cream bowl and garnish with oven-dried pineapple crisp.