Fig sorbetto

Ingredients

12 ripe figs, trimmed
200g vanilla sugar (see note)
Juice of 1 lemon
200ml thickened cream

Method

1. Step 1

   Process the figs (there's no need to peel them), vanilla sugar and lemon juice in a food processor until well combined. Add the thickened cream and pulse until smooth.

2. Step 2

   Pour the mixture into a shallow container and freeze for 2 hours or until frozen at the edges. Remove and beat with electric beaters, then return to the container and refreeze. Repeat 2 or 3 times. Alternatively, churn in an ice cream machine according to manufacturer's instructions. Serve scoops of sorbetto in tall glasses.

Source delicious. - March 2009, Page 77
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