

THE FLEXITARIAN COOK

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Strawberry and Grapefruit Sorbets with Kiwi and Mango Salsa

For the strawberry sorbet:

2 lbs hulled strawberries

3/4 cup sugar

1 Tbsp lemon juice

1 Tbs vodka

Liquefy strawberries in blender. Strain seeds out. Add sugar, lemon juice and vodka, and mix until sugar has dissolved. Refrigerate for an hour before processing in ice-cream maker.

For the grapefruit sorbet:

Zest of one large grapefruit

1.5 cups fresh grapefruit juice (pink is best)

1/2 cup water

1 cup sugar

1 Tbsp vodka

Mix all ingredients well until sugar is dissolved. Refrigerate for an hour before processing in ice-cream maker.

For the salsa:

Peel and finely dice 3 kiwis and one mango. Mix together well and refrigerate several hours or overnight.

To serve:

Place one scoop each strawberry and grapefruit sorbets in a dessert bowl, and top with fruit salsa.