



PAPER & FOOD SERVICE, INC.

Lemon Thyme Sorbet

Ingredients **Yield: 12 Serving**

- 1/2 c. Sugar, granulated
- 1/2 c. Water
- 1 ea. Lemon, zest
- 1/2 c. Lemon juice
- 2 Tlb. Fresh Thyme, chopped
- As needed: Fresh Thyme, for garnish

Preparation Instructions:

1. Combine sugar and water in a small saucepan, bring to a boil. Add lemon zest, lemon juice, and thyme, cover and simmer for 10 minutes. Set aside to cool.
2. Strain the lemon-thyme mixture, transfer to a shall container and freeze until firm. Remove from freezer, and puree in a food processor until smooth. Transfer to a small bowl and freeze again.
3. When ready to serve use a melon baller to make 1 to 3 small round sorbet balls, place in a stemmed glass, and garnish with thyme sprigs.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Sugar, granulated	Domino	380424	1/2 c.	\$0.12
Water	N/A	N/A	1/2 c.	\$0.00
Lemon	Fresh	096185	1 ea.	\$0.38
Lemon juice	Katy's Kitchen	210498	1/2 c.	\$0.16
Fresh Thyme	Fresh	097302	2 Tlb.	\$0.12
Fresh Thyme	Fresh	097302	As needed	\$0.36

Recipe Cost	\$1.14
Portion Cost	\$0.09