



## Mango, Lime & Crème Fraîche Sorbet

I went looking for recipes to use some Pepe Saya crème fraîche I had in the fridge ... and came across one by Greg Doyle, Grant King and Katrina Kanetani in their book *Pier*, which inspired this super easy sorbet. Katrina's was made with plums, and you could substitute them, or any other fresh fruit, for the mango in this recipe. The crème fraîche gives it a lovely smooth texture and rich flavour, more like ice cream than sorbet; you will need an ice cream churn to get the smoothest result. I used Crawley's delicious burnt orange & vanilla syrup, however you could make a simple sugar syrup by heating equal quantities of sugar and water together until the sugar dissolves. If you only have one lime, it's easiest to zest it before juicing, however if you have a spare one, zest it directly over the mango just before serving as the essential oils released will add a wonderful aroma and flavour.

**Serves 6**

### INGREDIENTS

- 2 ripe mangoes
- ½ cup burnt orange & vanilla sugar syrup
- ¼ cup glucose syrup
- 1 lime, zest finely grated, juiced
- 200ml crème fraîche

### METHOD

1. Cut all of the flesh off the mangoes, dice half of it and set aside.
2. Place remaining mango flesh in a food processor or blender with sugar syrup, glucose and lime juice and puree until smooth.
3. Pass through a fine sieve into a large bowl.
4. Whisk in crème fraîche and churn in an ice cream machine until frozen, then transfer to a container and place in the freezer for a few hours or overnight.
5. Arrange mango on chilled plates, top with a scoop of sorbet, sprinkle lime zest over the top and serve immediately.