

CHERRY POMEGRANATE SORBET

<http://andreasrecipes.com/2010/07/22/cherry-pomegranate-sorbet/>

Makes about 1 quart/liter.

Equipment

blender
small saucepan
2 quart glass or plastic bowl
ice cream maker (review)
plastic freezer container with lid

Ingredients

1/2 cup (175 g) granulated sugar
1/2 cup (120 ml) water
16 ounces (454 g) black cherries, fresh or thawed from frozen, pits removed
16 ounces (240 ml) POM Wonderful pomegranate juice
1 lemon, finely zested

Preparation

1. In the saucepan combine the sugar and water. Cook over medium heat until completely dissolved. Let cool for 15 minutes.
2. In the blender, purée the cherries, pomegranate juice, and lemon zest with the syrup until very smooth. Pour into the bowl. Cover and refrigerate until chilled, at least 4 hours or overnight.
3. Churn in an ice cream freezer according to the manufacturer's directions. Transfer the churned sorbet to the plastic container. Press a layer of plastic wrap against the sorbet and seal the lid on top. Freeze until fully hardened.