

Summer Cucumber Sorbet in 3 ways

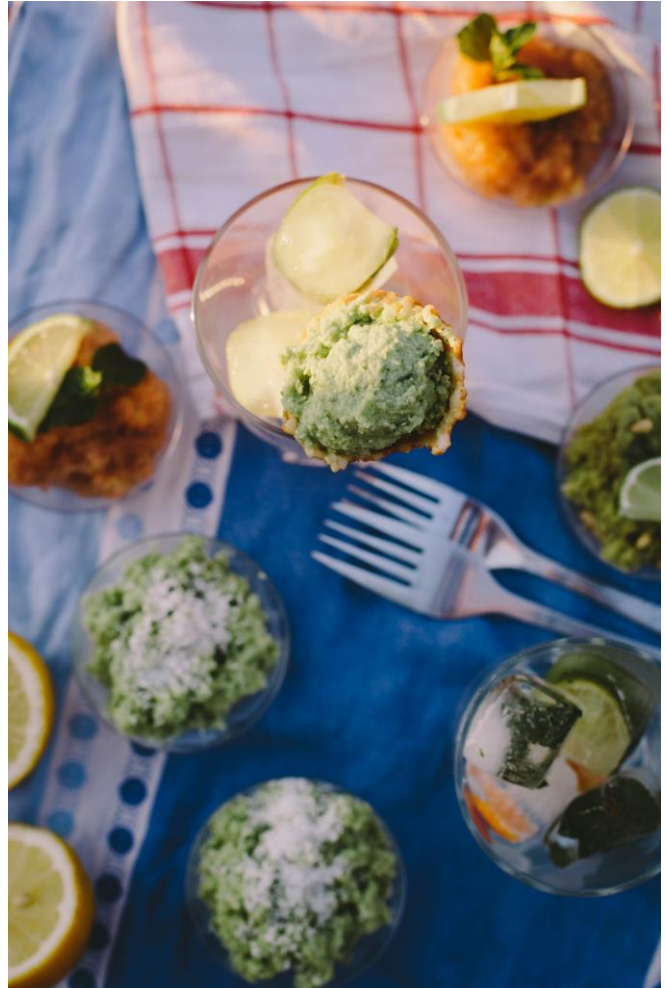
Let's give a big shoot-out to cucumber, a vegetarian-friendly ingredient that not only goes well in vegetable-based dishes, but also goes mad in your mouth when it becomes the spotlight in desserts.

Preparation time: **30 min** + Freezing time: **2-3 hour** = Total time: **2-3 hours 30 min**

Serves **10** people.

1. Cucumber sorbet with grapefruit, Lime and mint

- 1 Cucumbers, peeled and diced
- 1 Lime
- 1 Grapefruit
- 3-4 Mint stems
- 2 tb Sugar
- Ice cubes (Optional)



Simple Steps to Succeed

1. Cut the grapefruit and get the flesh out.
2. Toss the cucumber cubes and diced grapefruit into a food processor. Add the juice squeezed from a lime, along with mint leaves and ice cubes.
3. Mix sugar with the same amount of water (2tb), keep stirring until all the sugar grains are dissolved.
4. Add syrup into the food processor and blend everything together until it is liquefied.
5. Transfer the mixture into a large bowl and freeze it for about 2-3 hours.
6. Use a regular spoon or ice cream scoop to scoop it out, garnish with mint leaves.

2. Cucumber sorbet with coconut milk, gin (optional) and lemon

- 1 Cucumbers, peeled and diced
- 1 Lemon
- 1 dash of Gin (Optional)
- 2 tb Coconut milk
- 2 tb Sugar
- Ice cubes (Optional)

Simple Steps to Succeed

1. Mix the cucumber cubes and coconut milk, lemon juice, ice cubes and a dash of gin into a food processor.
2. Make syrup as mentioned in the first recipe above and combine with the mixture in the food processor.
3. Blend everything together until liquefied.
4. Transfer the mixture into a large bowl and freeze it for about 2-3 hours.
5. Use a regular spoon or ice cream scoop to scoop it out, sprinkle with coconut flakes or powder.

3. Cucumber sorbet with avocado, lime and mocha powder.

- 1 Cucumbers, peeled and diced
- 1 Lime
- 1 Avocado, cored and diced
- 1/2 tb mocha powder
- 2 tb Sugar
- Ice cubes(Optional)

Simple Steps to Succeed

1. Mix the cucumber cubes and lime juice, ice cubes and mocha powder into a food processor.
2. Make syrup as mentioned in the first recipe above and combine with the mixture in the food processor.
3. Blend everything together until liquefied.
4. Transfer the mixture into a large bowl and freeze it for about 2-3 hours.
5. Use a regular spoon or ice cream scoop to scoop it out, sprinkle with lime wedges.