

clementine + coconut cream sorbet

created for **method** by **Deliciously Ella**

a super simple dessert that's gorgeously cleansing + refreshing and looks beautiful in a pretty glass. one that's guaranteed to impress guests.

serves 4

takes 10 mins prep plus 4 hours freezing time, depending on your freezer

INGREDIENTS

8 clementines
160g tin coconut cream

INSTRUCTIONS

1. peel + partially segment your clementines. blend a few at a time in a high power blender + sieve through a fine mesh sieve, collecting the juice in a bowl. once you've sieved out all of the juice, put the clementine puree into a clean tupperware container.
2. mix in your coconut cream with a fork and pop the tupperware into the freezer. after an hour, take out + mix again with a fork. do this every hour or so until you are ready to eat it. it should take about 4 hours to reach the right consistency.

our ultra grease-fighting + biodegradable washing up liquid is a real treat for the nose with its sweet and zesty clementine fragrance. we're delighted that the fresh + colourful ingredient has inspired Ella's delicious sorbet - there's no better way to cleanse that palette.



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