


SUMMER BLACK DORIS PLUM SORBET



 Serves 6

 Prep Time 10 minutes (plus freeze time 8+ hours or overnight)



INGREDIENTS

- 850 g can **Wattie's Black Doris Plums**

METHOD

1. Drain **Wattie's Black Doris Plums** and reserve the syrup. Remove the stones from the plums and place the plums and syrup in a food processor or blender and blend until smooth.
2. Pour plum pulp into a low sided tray. Cover and place in the freezer. Freeze until the mixture is frozen. Freezing time will depend on depth of tray.

- 3.** Scoop the frozen mixture back into the food processor and blend until smooth. Pour sorbet into a deep container (this will allow it to be scooped when frozen). Cover and freeze again until firm (approx. 6-8 hours). Scoop into individual serving dishes or serve this with a rich chocolate cake or chocolate brownie.