

clementine sorbet

Makes 2 servings

RECIPE ADAPTED FROM: [Avery's Kitchen Dance](#)

INACTIVE TIME: 3+ hours

PREP TIME: 5 minutes

4 large clementines

¼- ½ cup full fat milk of choice
(I used canned coconut milk)

1 tsp vanilla extract, optional

1 tsp honey or maple syrup, optional
(tastes great without it, too!)

NOTE: This sorbet must be enjoyed immediately and is not able to be saved in the freezer for later. It will harden and be very difficult to eat.

PEEL and separate clementine/tangerine into half or quarters. *Individual segments are not necessary.*

FREEZE for at least a few hours, preferably overnight.

REMOVE segments from freezer and add to food processor.

BEGIN to pulse for a few minutes to break up and blend. The texture will be dry at first but keep blending and it will continue to get creamier as you blend and scrape down the sides.

ADD the remaining ingredients and continue to blend until the sorbet is smooth.

IMMEDIATELY scoop sorbet into bowls.

