

# Pineapple Sorbet

Makes 1 ½ pints

## Ingredients:

- 2 cups fresh or frozen pineapple chunks
- 1/2 cup sugar
- 1/2 cup water

## Equipment

- Ice cream maker (Cuisinart)
- Food processor or blender
- Sieve and pan
- Spatula



Directions	Duration (min)
Place ingredients in a food processor and puree	4
Place sieve above pan. Pour mixture into the sieve	1
Press the puree through the sieve with the spatula. Discard fibrous remains	3
Cover puree with plastic wrap. Press plastic onto the surface of the liquid.	1
Refrigerate liquid overnight. Confirm that the ice cream maker bowl has been in the freezer for at least a day or two in hot weather.	8 hrs.
Pour liquid into ice cream maker and process	20
Transfer sorbet to a container and refrigerate	1 hr.
Total	29 min / overnight