

Smooth & Creamy Vegan Sorbet

aroma
KITCHEN

INGREDIENTS

OPTION 1

250g Asiago frozen raspberries
280ml Elmlea Plant
80g maple syrup
1 tsp vanilla extract
1 tsp lime juice
Mint leaves and fresh berries for serving

OPTION 2

250g Asiago frozen mango
280ml Elmlea Plant
80g maple syrup
1 tsp vanilla extract
1 tbsp lime juice
50g vegan white chocolate chips
Few mint leaves and extra chocolate chips for serving



METHOD

- 1 Place the frozen mango pieces and the plant based cream into a food processor with the maple syrup, vanilla and lime juice.
- 2 Blitz together till smooth and creamy. Transfer into a plastic container, stir in the chocolate chips and freeze for 30 minutes before serving.
- 3 For the berry option, prepare the same. Instead of mixing in white chocolate, serve with fresh berries and mint leaves.