

The River Café's Strawberry Sorbet

By Genius Recipes

A genius recipe from the [London River Cafe Cook Book](#) by Ruth Rogers and Rose Gray.

Makes 1½ quarts

- 2-3 lemons, 1 seeded and roughly chopped and the others juiced
 - 2 cups sugar
 - 2 pounds strawberries, hulled
1. Place the chopped lemon and sugar in a food processor, and pulse until combined. Transfer to a bowl.
 2. Purée the strawberries in a food processor, and add to the lemon mixture, along with the juice of 1 lemon. Taste and add more juice as desired. The lemon flavor should be intense but should not overpower the strawberries. Pour the mixture into an ice cream machine and churn until frozen.