

California Valencia Orange Sherbet

Servings: 8

INGREDIENTS

- 1/2 t kosher salt
- 2 c Rykoff Sexton™ 100% California Valencia orange juice
- 6 oz heavy whipping cream
- 3 T Rykoff Sexton Meyer lemon juice
- 1 c Monarch sugar
- 1 ea orange
- 2 t vanilla extract

PREPARATION

Place sugar, orange zest and salt into food processor. Pulse together until moist. With processor running in a slow steady stream add orange and lemon juices. Process until sugar and salt are dissolved. Strain through a fine mesh strainer into a medium bowl. Stir in vanilla, cover bowl and cool to a temperature of 40 degrees (can cool over ice bath to speed up the process; create ice bath with a larger sized bowl with ice and water enough to cover ice, place bowl with juice into ice bath and continue to stir until the juice comes to temperature of 40 degrees). In a chilled large stainless bowl whip the cream to soft peaks. In a slow steady stream whisk in the chilled juice mixture until well incorporated. Place mixture into your ice cream machine and churn according to manufactures directions. When finished in machine place sherbet into a container and freeze until firm approximately 3 hours.

