

## Strawberry Sorbet with Grand Marnier

makes 3 to 3 1/2 cups

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### Ingredients

1 1/2 lbs ripe strawberries – washed and hulled  
1 tablespoon lemon juice  
1/4 cup Grand Marnier  
2/3 cup maple syrup (grade A or B)  
Mint leaves as garnish

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**Step 1:** Place the strawberries, lemon juice, Grand Marnier and maple syrup in the bowl of a food processor. Process at high speed with a steel blade until ingredients are very smooth, about 2 to 3 minutes. Transfer to a bowl and refrigerate until well chilled.

**Step 2:** Pour the chilled strawberry purée into the ice-cream maker and freeze according to the instructions of your ice-cream machine.

**Step 3:** Scoop sorbet in glass bowls or cocktail glasses and top with fresh mint leaf. Serve immediately.

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