

Serves 4 • Serving size: about ½ cup

20  
minutes

PREP: 6 hours, 20 minutes

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FREEZE: 6 hours

## Summer Fruit SORBET

16 oz./455 g fresh or frozen fruit\* cut into 1"/2.5 cm pieces

¼ cup powdered sugar (optional)

¼ tsp. coarse kosher salt (optional)

¼ cup warm water

1. Toss fruit and sugar together; freeze at least 6 hours or overnight. Remove fruit from freezer, toss with salt and let stand 16 minutes.
2. Fill Sorbet Maker hopper with fruit. Pour 1 tsp. warm water over fruit. Place plunger on top of fruit. Gently push down on plunger while turning handle to process. Repeat with remaining fruit.
3. Serve immediately.

*\*Works well with strawberries, peeled and sliced bananas, peeled and diced mango, peeled and diced peaches, seedless watermelon cubes, cantaloupe cubes, honeydew melon cubes.*

Nutritional Information (per serving): Based on mango  
Calories: 220 Total Fat: 1g Saturated Fat: 0g Cholesterol: 0mg  
Carbohydrate: 56g Sugar: 20g Fiber: 2g Protein: 0g Sodium: 35mg  
Vitamin A: 90% Vitamin C: 35% Calcium: 0% Iron: 0%

date  
me

Tupperware®



TO DEMO



Fusion Master®  
Sorbet Maker

OPTIONAL



Measuring  
Cups



Measuring  
Spoons



Silicone  
Spatula