



**Sorrento Velvety Smooth Ricotta Cheese Sorbet**  
with Warm Local Strawberries in a Strawberry Syrup  
*Yields 1 Quart*

**Ingredients**

1 Pound Sorrento Velvety Smooth Ricotta Cheese  
2 Cups **Simple Syrup**  
3 ¼ Ounces Plain Yogurt  
1/4 Teaspoon Salt  
1/4 Lemon (Zest *and* Juice)  
1/2 Teaspoon Pure Vanilla Extract  
1-16 Ounce Bag of Frozen Strawberries  
1 Pint Fresh Strawberries, Preferably Local  
Sugar to Taste  
Mint

**Simple Syrup Ingredients**

1 Cup Sugar  
1 Cup Water

**Simple Syrup Method**

Mix Water and Sugar together and bring to a boil. Set aside to cool.

**Ricotta Sorbet Method**

Mix together all ingredients and freeze in Ice Cream machine. Chill in deep freeze for 1 to 2 hours prior to serving.

**Strawberry Syrup Method**

Defrost Strawberries and bring to boil. Add Sugar to taste. Cook for 1 minute until Sugar is dissolved. Strain and Reserve. Add fresh bite size pieces of Strawberries to a non reactive pan. Add Simple Syrup and heat for 30 seconds on high heat.

**Plating**

Put a scoop of Sorbet in a bowl with Mint and pour Strawberries and Strawberry Syrup on top. Eat immediately.