

Lemon Basil Sherbet - original base by David Liebowitz, basil pairing by Sandy Smith, slight changes by me ☺

- 1 cup half-and-half or light cream
- $\frac{2}{3}$ cups granulated sugar
- 2 Tablespoons honey
- 1 $\frac{1}{2}$ tablespoons lemon zest
- 8 fresh basil leaves, divided
- 2 cups whole milk
- $\frac{1}{2}$ cup lemon juice, chilled
- Pinch fine sea salt

In a medium, heavy-bottomed saucepan, combine the half-and-half, sugar, honey, and lemon zest. Bring to a simmer, stirring occasionally to dissolve the sugar. Remove from the heat and add 4 whole basil leaves. Using the back of a large spoon or ladle, bruise the basil leaves against the bottom of the pot. Cover and let steep 15 minutes.

Remove the basil leaves and discard, then whisk in the milk. Refrigerate until completely chilled.

Remove the milk mixture from the refrigerator, whisk in the lemon juice, and add the sea salt.

Pour into the ice cream maker and follow the manufacturer's instructions.

Meanwhile, cut the remaining four basil leaves into small pieces. When the sherbet is almost frozen, add the chopped basil leaves a few at a time and allow to incorporate throughout the mixture.

When it is ready, transfer it to a freezable container and freeze for at least 2 hours before serving.

Bon Appétit!