

Pineapple Sorbet with Basil

When it comes to desserts, one of my favorite kitchen tools is an ice cream freezer - I can churn any fruit into a decadent tasting ice cream or sorbet to satisfy a sweet craving. Years ago I took a cooking class where the chef prepared a pineapple basil ice cream. I was shocked at how delicious it was. This is my veganized version of that delightful memory.

Ingredients

1 ripe pineapple

2 tablespoons agave or more if you desire a sweeter sorbet

1/8-teaspoon guar gum (optional - it helps the sorbet from forming icy crystals)

Pinch of unrefined sea salt

8 basil leaves

Directions

Place pineapple, agave, guar gum and salt into a blender and blitz on high until smooth. Add basil leaves and pulse until basil is chopped into small pieces. Process in ice cream maker according to manufacturer's directions, store in freezer. Keeps well for 1 month.