

Cucumber, Yoghurt & Lemon Myrtle Sorbet

SERVES 8-10

400g approx. Greek style Yoghurt	Freeze solid in ice cube trays the day before
2 small Lebanese cucumbers coarsely chopped ½ tsp salt	Pulse the cucumbers & salt for 10-15 second to a coarse puree. Pour into the TM sieve and allow to drain for approx. 1 hour. Squeeze out excess moisture.
2 dsp sugar 1 tsp Tuckeroo lemon Myrtle 1 or 2 shots of Vodka or Pimms (optional)	Put the sugar and Lemon Myrtle in the TM bowl and process on Turbo for 10 seconds. Add the frozen yoghurt and cucumber, process on speed 10 for 30 seconds to form a fine sorbet. Use on chilled seafood dishes or oysters or as a palette cleanser