

Watermelon filled with watermelon sorbet *(Desserts)*



Preparation

Take a small watermelon about 2 kg in weight. Cut off the cap, remove and set aside the pulp. Take out all the seeds from the pulp and blitz in a blender. Put the water and sugar in a saucepan and bring to a boil, then let it cool. Combine the sugar water with the pureed pulp and place in the freezer for a few hours. Occasionally remove the sorbet mixture from the freezer and mix well with a spoon to prevent the formation of large chunks of ice. If you're not going to serve it as soon as it has reached the right consistency, you can leave it in the freezer and remove it 15-20 mins before serving, stirring it vigorously once again. Pour the sorbet into the empty watermelon casing that you have in the meantime stored in the refrigerator. If you want you can drizzle over a dash of prosecco or champagne. When it has regained the right consistency, serve.

Tips

So as not to spoil the perfect texture of a sorbet, especially if you've stored it for a few days, always remember to mix it once removed from the freezer.

Trivia

You can make your sorbet at home without an ice cream maker: you just put the sorbet mixture in in your freezer, mixing with a fork every 30 minutes.

Information

Preparation 15 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Watermelon (A small, round watermelon of about 2 kg)

Water (1 cup of water)

Sugar (2 tablespoons of sugar)

Prosecco (Optional)