

# Italian Lemon Sherbet

**Serves**

6

## **Ingredients**

12 medium lemons, Tops cut off, and scooped out.  
1 cup fresh whipping cream  
1-cup plain yogurt  
3/4 cup sugar  
2 lemons, juiced  
3 tsp grated lemon zest

## **Preparation Instructions**

### *Sherbet*

In a medium bowl, combine whipping cream, sugar. Whip with a hand mixer on high speed. Fold in lemon juice, yogurt and lemon zest. On a 1/4 inch sheet pan with edges, spread out the liquid as evenly as you can and put into the freezer. Let sit for about one hour and stir every 45 minutes until frozen. If you would like a more courser consistency, use the tines of a fork when stirring to make it like a granita.

### *Stuffed Lemons*

Take each lemon and fill it with the sherbet up to the top. Cover with the lemon lid and wrap in plastic wrap until ready to serve. If serving on a plate, cut the bottom of each lemon off so that the lemon can stand upright on the plate. Serve with a mint leave and a chilled glass of lemoncello.