

Mango Coconut Sorbet

Ingredients

4 c Mango (frozen)
2/3 c Coconut Milk (chilled)
1/4 c Honey

Instructions

1. Add the frozen mango chunks to the bowl of the food processor along with the honey. Open the can of coconut milk and drain out any liquid. You should be left with a large amount of coconut cream that's hardened from being refrigerated.
2. Scoop out an amount equal to about half the can and add it to the food processor. Add approximately 2/3 cup of coconut cream.
3. Put the lid on and process for about 3-4 minutes, or until the mixture is starting to look smooth. You'll still see some chunks and this stage, which is okay. Use a spatula to re-distribute any large chunks that may still be kicking around in there and process again for 3-5 minutes, or until the mixture is almost completely smooth.

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4. Transfer the mixture to a freezer-safe container. At this stage, the mixture will resemble an extremely thick smoothie. If you prefer this texture feel free to dig in right away, but if you add the sorbet to the freezer for 2-2 1/2 hours it will firm up perfectly. After it's spent some time in the freezer and firmed up to your desired texture, it's time to serve!

5. After it's been stored in the freezer for over 24 hours you'll have to let it sit at room temperature for about 10 minutes in order for the sorbet to achieve its soft-serve texture again.