
Pineapple-Lime Sorbet

The Terrace Room Restaurant - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

2 cups pineapple, juiced (fresh puree'd pineapple)

3 tablespoons fresh lime juice

2 cups simple syrup

1 egg white

In a bowl, mix all of the ingredients well.

Place into a sorbet machine. Process until set.

Place into a freezer to hold.

Scoop and serve.

Dessert

Per Serving (excluding unknown items): 545 Calories; trace Fat (0.1% calories from fat); 4g Protein; 138g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 65mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 9 Other Carbohydrates.