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T:72mm



H:80mm

B:68mm



SWEET TART

STEP ONE
Blend sorbet, sugar, and lemon juice in a blender until smooth. Pour into a mold and freeze for 2 hours.

STEP TWO
Remove from freezer, and add 1 tsp. pomegranate juice to the top. Freeze for another 2 hours, or until your sorbet layer has set.

STEP THREE
Top your sorbet with a layer of pomegranate juice, and give them a final freeze of 30 to 45 minutes.

STEP FOUR
Remove all the layers and enjoy. Remaining sorbet may be stored in the freezer for up to 3 months.



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