

*Mango melon sorbet with chamoy sauce - A popular Mexican condiment that is salty, sour, spicy, and sweet. Paired with the two most favorite summer fruits and sprinkled with chili lime seasoning - it's the ultimate refreshing summer dessert! Naturally sweetened, dairy free, and bursting with flavor!*

## Ingredients

### Watermelon sorbet

- 2 cups seedless watermelon cubes
- Juice and zest of one lime
- 1 Tbsp honey (optional)

### Mango sorbet

- 2 cups mango chunks (fresh or frozen)
- Juice and zest of one lime
- 1 Tbsp honey (optional)

### Chamoy Sauce

- ½ cup fresh lime juice (5-7 limes)
- 1-3 dried ancho chilies
- 1 - 10 oz jar organic apricot jam
- 1 tsp salt
- ¼ tsp cayenne pepper



## Directions

1. To make the sorbet
  1. cut up fresh watermelon until you have about 2 cups worth. Place watermelon chunks on a sheet tray lined with parchment paper and place in the freezer to freeze. (up to 4 hours or overnight)
  2. If you are using fresh mangos, follow the same procedure (a)
  3. Place frozen watermelon chunks into a blender or processor with juice and zest of lime and sweetener. You may need to add Tbsp increments of water to help the blending process. Once smooth in texture, transfer to a freezer safe pan like a bread pan and place in the freezer until firm, about 4 hours.
  4. Follow the same procedure with mangos. You can either mix the frozen fruit chunks together or make them separate.
  5. To serve, let the sorbets rest on the counter a few minutes before scooping.
2. To make the chamoy sauce

1. While the sorbets are freezing, prepare the chamoy sauce by preparing the ancho chilies.
  2. Tear the stem off and deseed the ancho chilies. Submerge dried chilies in boiling water for a few minutes until the chilies are soft.
  3. In a high speed blender, place the soft ancho chilies along with the entire jar of apricot jam, lime juice, salt, cayenne pepper, and a ladle or two of the water that the ancho chilies were in.
  4. Blend on high speed until extremely smooth. Taste sauce and adjust flavors if need to (i.e. I typically add an additional ½ tsp cayenne pepper because I like it super spicy!) as well as sauce consistency. This should make about 2 cups worth. If you are unsure about the sauce consistency, look at the pictures above for reference.
  5. Store in a sealed container in the refrigerator for up to 2 months.
3. To assemble!
1. Swirl chamoy sauce in a clear glass to coat the bottom and sides of the glass. One scoop each of mango and watermelon sorbet and layer with more chamoy sauce and tajin or TJ's chili lime seasoning. Continue with another layer of one scoop each mango and watermelon sorbet and top with more chamoy sauce and seasoning. Enjoy!