

White Peach Sorbet

<http://userealbutter.com/2010/08/09/white-peach-sorbet-recipe/>
from *The Perfect Scoop* by David Lebovitz

7 ripe white peaches, peeled and pitted
2/3 cup (160 ml) water
3/4 cup (150 g) sugar
1 tsp kirsch or 1/4 tsp fresh lemon juice

Cut the peaches into medium dice pieces. Place in a medium saucepan with the water and cover. Cook over medium heat, stirring occasionally and checking until they are soft – about ten minutes. If you need to add more water, do so. Remove the saucepan from the heat and add the sugar. Stir and let cool to room temperature. Pour the contents into a blender and purée until smooth. Stir in the kirsch or if using, the lemon juice. Chill completely in your refrigerator and churn in your ice cream maker. Makes about a quart.