

## Pink Grapefruit Sherbet

4-5 large pink grapefruits  
3/4 teaspoon gelatin  
3 tablespoons cold water

3/4 cup sugar  
1/4 teaspoon salt  
3/4 cup cold heavy cream

Most ice-cream makers require that the bowl be put in the freezer overnight.

Zest 2 of the grapefruits, and set the zest aside. Squeeze the grapefruits. Strain the juice into a large measuring cup, pressing down on any pulp. You should extract about 2<sup>1</sup>/<sub>4</sub> cups of juice.

Pour the gelatin in a small saucepan. Cover with cold water, and allow it to sit for 10 minutes. Place the saucepan over very low heat, stirring constantly until the gelatin is completely dissolved.

Add the sugar, salt, the grapefruit zest, and juice. Stir over low heat until the sugar is dissolved and the mixture becomes lukewarm. Taste the syrup for sweetness. The amount of sugar will depend on the sweetness of the grapefruits. If the syrup is not sweet enough, add a bit more sugar, stirring over the low heat until it is dissolved. Chill the grapefruit syrup until it is very cold.

Strain the syrup into the frozen ice-cream bowl to remove the zest. Add the cold heavy cream to the syrup.

Run the ice-cream maker until the sherbet begins to thicken and mound up.

You may serve the sherbet as soon as it is finished in the ice-cream maker if you like a fairly soft sherbet. If you prefer a harder sherbet, transfer it to a tightly covered container and freeze it. You may need to remove it from the freezer 10 minutes or so before serving in order to be able to scoop it out easily into dessert glasses.