



## CHOCOLATE COCONUT GINGER SORBET

A superb non-dairy substitute for chocolate ice cream.

### Ingredients:

- 2 cans (13.5 oz. each) coconut milk
- 1 jar Coconut Dark Chocolate Sauce
- ¼ cup White Ginger Syrup

Empty coconut milk into a large storage container. Heat chocolate sauce briefly just to liquefy, whisk into coconut milk, along with ginger syrup. Chill well, 2 hours or overnight. Add to ice cream maker and follow manufacturer's instructions.

## FIVE MANDARIN SORBET

### Ingredients:

- 2 cups of mandarin orange juice
- 1 cup of dry white wine (like a Pinot Grigio)
- 1 cup of Five Mandarin Marmalade

Whisk all ingredients (previously chilled) and pour into your ice cream maker (using the correct interior turning paddle for sorbet). Remarkable flavors! When your sorbet is ready to go, fill a freezer friendly airtight container and freeze until time to serve!

Serve both side by side in a chilled wine glass and adorn with a decorative chocolate or fruit accent.