

Persimmon Sherbet Recipe

(Yeonci - Korean Desserts Recipe)

Ingredients: Serves 4

4 fresh, ripe but firm persimmons

Method:

Wash each persimmon, then wipe it dry. Freeze them overnight until they become solid. Serve the persimmons whole, or quarter each persimmon and serve the quarters individually on small plates. When in season, persimmons turn from yellow to beautiful red color. The tree loses all its leaves, while still bearing the fruits - creating a beautiful effect. This refreshing, all-natural dessert tastes like a sweet, soft, chilled custard, a soothing effect.

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