



R I C O T T A

*Ricotta and Lemon Thyme Sorbet*



**POLLY-O** RICOTTA AND LEMON THYME SORBET

YIELD: 12 SERVINGS

INGREDIENTS	WEIGHTS	MEASURES	PROCEDURE
Water	24 oz.	3 cups	1. Bring water, sugar and thyme to a boil and reduce to 3 cups. Chill in an ice bath. Whisk in ricotta, crème fraîche, vanilla and lemon juice. Freeze according to machine instructions.
Sugar	10 oz.	1 <sup>1</sup> / <sub>4</sub> cups	
Lemon thyme, finely chopped	—	8 sprigs	2. For each serving scoop 4 oz. into dish.
POLLY-O® Impastata ricotta	16 oz.	2 cups	
Crème fraîche	16 oz.	2 cups	
Vanilla	—	2 tsp.	
Lemon juice	1 oz.	2 Tbsp.	

**PROFIT ANALYSIS**

Average Cost Per Serving: \$.97  
 All costs are based on national averages. Your costs may vary.

Suggested Selling Price: \$4.95

Gross Profit Margin: \$3.98