

**PLUM SORBET**

(modified from [David Lebovitz](#))

600g plums  
80g sugar  
2 tablespoons light corn syrup  
3 tsp vodka  
1 banana, mashed

Pit the plums, slice them, and put them in a medium-sized saucepan with 1/4 cup water. Cover and cook over medium heat, lifting the lid and stirring occasionally, until the plums are soft and completely cooked through. Remove from heat and let cool to room temperature.

Process the plums and the banana in a food processor or blender. Remove 1/2 cup of the puree to a small saucepan, add sugar and corn syrup, heating gently until the sugar is dissolved. Add this mixture to the rest of the fruit puree, add vodka and chill the mixture overnight.

Freeze in your ice cream maker next day.