

Mocha Pear Sorbet



This fancy tasting sorbet is fine-dining fare yet so easy to make at home. No ice cream maker required. Add toppings like nuts or coconut for a finishing touch.

Serves 6

Prep time 10 min.

Ingredients

1 can (15.25oz.) [Del Monte® Pear Halves in Heavy Syrup](#),
FROZEN 24 HOURS IN UNOPENED CAN

1 cup low fat vanilla Greek yogurt

3 Tbsps. cocoa powder

2 Tbsps. powdered sugar

1 Tbsp. Instant coffee crystals

½ tsp. vanilla extract

Optional Toppings:

- ½ cup granola, finely crumbled
- ½ cup finely chopped pecans, toasted
- ½ cup sweetened, flaked coconut, toasted

Directions

1. Submerge unopened frozen cans in very hot tap water 1 minute. Remove bottom of can with a can opener to release frozen cylinders of fruit. Pour any unfrozen syrup into food processor bowl.
2. Carefully slice frozen fruit cylinder in half from top to bottom and then into 2-inch chunks. Transfer chunks to food processor and add yogurt, cocoa, sugar, instant coffee granules and vanilla; process until smooth.
3. Serve immediately or refreeze. To serve, sprinkle with toppings, as desired.

NOTE: 1 can (15.25 oz.) [Del Monte® Sliced Pears in Heavy Syrup](#) or [Del Monte® Pear Chunks in Heavy Syrup](#) can be used instead of Pear Halves.

VARIATION: To make **Mocha Popsicle Dippers**, combine ROOM TEMPERATURE pears with syrup, yogurt, cocoa, sugar, coffee granules and vanilla in a blender and puree until smooth. Pour into 8 paper cups (3 oz. each). Cover each cup with a 3-inch square piece of foil. Using the tip of a knife, make a small slit in the center of each and insert wooden popsicle sticks. Freeze about 12 hours. To serve, remove foil and tear away paper cups from frozen pops. If desired, spoon equal amounts of toppings (about 1 Tbsp. each) in 8 additional paper cups. Dip frozen pops into cups with toppings.