

Gut-healing Strawberry, Vanilla & Lime Sorbet

Somebody STOP me!!



This Dish is Vegan, Gluten/Wheat/Dairy & Sugar-free (refined)

What You'll Need:

- Frozen Strawberries 1 cup (*preferably organic*)
- 1 Lime juiced (or 1 drop [food grade lime oil](#))
- Coconut cream 1/4-1/2 cup
- Stevia powder, a pinch of
- Vanilla bean paste, powder or extract 1/4 tsp
- 1 scoop [Perfect Hydrolyzed Collagen](#)

- Ice

What to Do:

1. Juice your lime and add it to the blender along with the frozen strawberries, coconut milk, vanilla
2. Whiz this up until moderately blended then add a handful of ice and continue to blend until smooth and creamy
3. Add in the collagen and you'll notice it goes even fluffier in texture (kind of like a marshmallow)
4. Serve in your chosen glass with a few more strawberries and a lime cheek

This makes an impressive dessert if you're having guests, though you'll need to double or quadruple the measurements to suit