

Kuvings Shares Mango Yuzu Sorbet Recipe Using the AUTO10S Cold Press Juicer

This Mango Yuzu Sorbet combines frozen mango with yuzu juice for a vibrant tropical dessert.

IL, UNITED STATES, July 2, 2026

/EINPresswire.com/ -- As temperatures rise, fruit-based [frozen desserts](#) continue to be a popular way to enjoy seasonal produce at home. Sorbets made with frozen fruit offer a simple alternative to traditional ice cream while highlighting the natural sweetness and flavor of ripe fruit.

□ A Bright Summer Recipe with Mango and Yuzu

[Mango Yuzu Sorbet](#) combines frozen mango with yuzu juice to create a refreshing dessert with a balance of sweetness and citrus. Yuzu, a fragrant citrus fruit commonly used in East Asian cuisine, adds a bright aroma and tart finish that complements ripe mango. When yuzu is unavailable, lemon juice can be used as an alternative.

The recipe can be prepared using a slow juicer equipped with a frozen dessert or ice cream attachment that processes frozen fruit into a smooth sorbet-like texture.

□Mango Yuzu Sorbet Recipe

Ingredients

- 6 cups frozen mango
- 2-3 tbsp yuzu juice (or lemon juice)

How to Make

- Let the frozen mango thaw at room temperature for 5-10 minutes.



- Pour the yuzu juice over the mango and toss gently.
- Install the Ice Cream Maker attachment on the Kuvings [AUTO10S](#) cold press Juicer.
- Turn on the juicer, leaving the smart cap open.
- Gradually feed the mango into the hopper.
- Scoop the sorbet into bowls and serve immediately, or garnish with fresh mint or additional fruit if desired.

The naturally sweet mango and bright citrus notes of yuzu create a refreshing sorbet that's perfect for hot summer days.

Kuvings demonstrated this recipe using the AUTO10S Slow Juicer fitted with its Ice Cream Maker attachment, one example of a kitchen appliance capable of preparing frozen fruit desserts in addition to juice.

Kuvings Marketing
Kuvings
[email us here](#)



Photo by Instagram @veganwings_

This press release can be viewed online at: <https://www.einpresswire.com/article/923228489>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2026 Newsmatics Inc. All Right Reserved.