

## **Lemoncello Orange Compote**

10 medium navel oranges  
2 tablespoons sugar  
1 quart lemon or citrus sherbet or gelato  
Lemoncello liquor

Cut oranges about 2/3 from bottom; using curved fruit knife cut and remove and reserve center of orange leaving an empty cup- do not pierce skin of cup.

Cut section slices from center of orange, discarding section membranes and leaving small orange slices. Drain slices in large sieve set over bowl for 5 minutes, reserving juice for another use. Toss orange slices with 2 tablespoons sugar. Divide the drained orange slices among the empty cups.

Refrigerate orange cups until ready to serve.

To serve, fill cups with sherbet; top each cup with tablespoon of Lemoncello liquor.

Serve with biscotti.