



Intense Yuzu Ice Cream Bar

An original recipe by L'École Valrhona for the Adamance brand



Makes 96 bars

Adamance 100% yuzu purée sorbet

600 g	100% Kochi yuzu purée
800 g	Mineral water
350 g	Sugar
120 g	SOSA glucose powder DE33
60 g	Invert sugar
60 g	SOSA cold inulin
10 g	Stabilizer

2000 g Total weight

Heat the water to 115°F (45°C), add the sugars, stabilizer, and inulin, and bring to a boil.

Cool the mixture to 40°F (4°C).

Add the yuzu purée.

Leave to sit for at least 4 hours.

Mix using an immersion blender and churn.

Store at 0°F (-18°C).

Adamance 100% yuzu purée ice cream

400 g	100% Kochi yuzu purée
842 g	Whole milk
110 g	SOSA 1% fat milk powder
200 g	Heavy cream 36%
280 g	Sugar
40 g	Invert sugar
120 g	SOSA glucose powder DE33
8 g	Combined stabilizer

2000 g Total weight

Carefully weigh all the ingredients.
First, pour the milk into your cooking pot (saucepan or pasteurizing machine).
Once it is at 75°F (25°C), add the milk powder.
Once it is at 85°F (30°C), add the sugars (sugar, glucose powder, and invert sugar), reserving about 10% to mix with the stabilizer.
Once it is at 105°F (40°C), incorporate the fats (cream).
At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer which has been added to about 10% of the sugar.
Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
If possible, homogenize the mixture to make any fat crystals as tiny as possible.
Leave to sit for at least 12 hours.
Add the fruit purée.
Mix using an immersion blender and churn at between 15/20°F (-8°C/-6°C).
Extract, mold, and freeze.
Store in the freezer at 0°F (-18°C).

Yuzu Inspiration Crunchy Coating

2500 g YUZU INSPIRATION
500 g Grape seed oil

3000 g Total weight

Mix the melted couverture with the oil.
Use at 85/95°F (30/35°C).

Makes 96 ice cream bars

Assembly and finishing

Churn the sorbet and then the yuzu ice cream.
Fill half of the mold with the sorbet, use the piping bag to pipe about 8g of yuzu confit into the center of the mold, insert a stick, and let sit in the freezer for a few minutes.
Finish filling the mold with the yuzu ice cream, smooth using a palette knife, and freeze.
Heat the coating to 95°F (35°C).
Remove the ice cream bars from the molds and dip them in the coating once it reaches 85°F (30°C).
Store at 0°F (-18°C).
Serve between 5°F and 10°F (-14°C to -12°C).