



# Apricot Sorbet

## Description

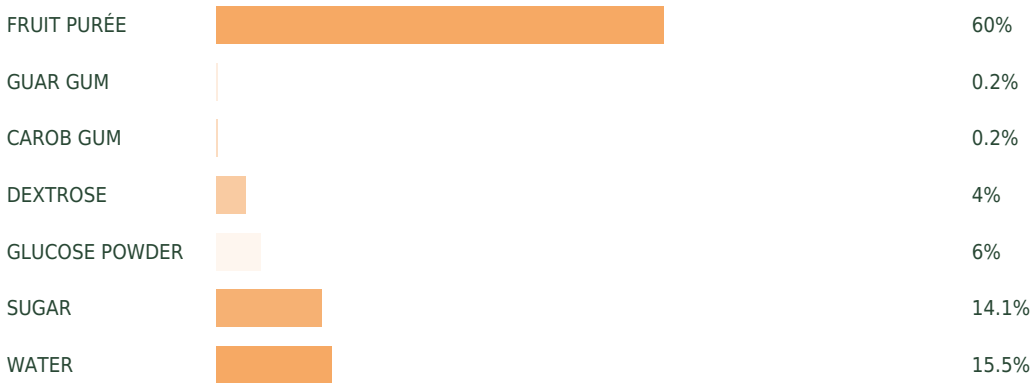
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.


### Suggested uses

- Ice cream
- Show cooking

## Overall composition




**Apricot Sorbet**



60%

FRUIT PURÉE




24.1%


ADDED SUGAR

**Ingredients**

Apricot purée,  
Water, Sugar,  
Glucose powder,  
Dextrose, Carob  
gum, Guar gum



FREEZABLE



EXPANSION  
WHEN  
WHIPPED

Composition	1000 g	100%
Sugar	141 g	14.1%
Glucose powder	60 g	6%
Dextrose	40 g	4%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	155 g	15.5%
Apricot purée	600 g	60%

Expansion when whipped 163%

## Technique

Combine the sugar, powdered glucose, dextrose, carob gum and guar gum.

Sift into the water, then heat up to 185°F (85°C).

Quickly cool the syrup down to 40°F (4°C), then leave to set for at least 4 hours.

Add the fruit purée at 40°F (4°C) then mix using an immersion blender.

Churn, extract, mold and freeze, before storing at 0°F (-18°C).

## FRUIT PURÉE USED

Flavor cot and Lido Apricot

## TASTING TEMPERATURE

Iced -12 -14°C

## WAYS OF CONSUMING

On site ,

Takeaway

## STRENGTHS

Color/Shine ,

A cold or slightly warmed purée ,

Plant-based recipe

