

Banana sorbet

Description

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

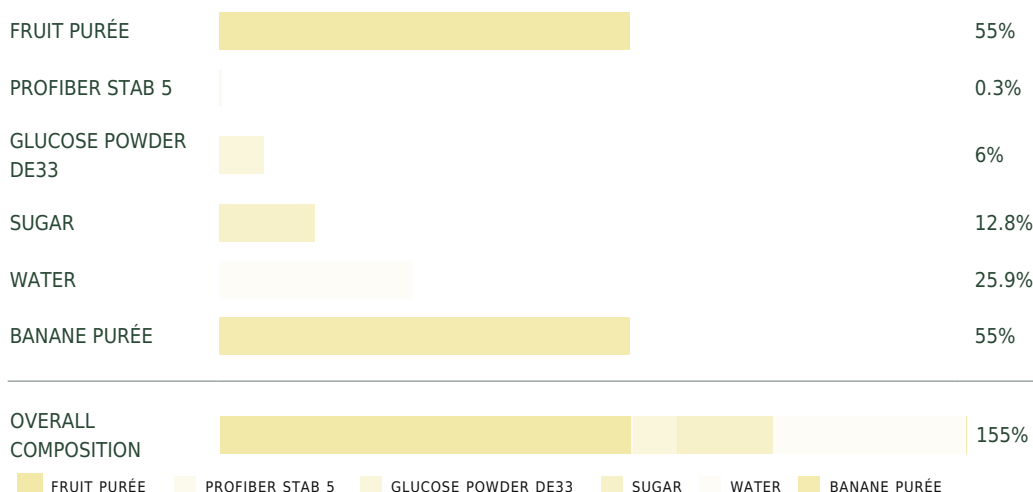
Using these percentages allows us to use this regulated designation.

Maximum recommended shelf life: 4 months.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Banana sorbet

Composition	1000 g	100%
Sugar	128 g	12.8%
Glucose powder DE33	60 g	6%
Profiber Stab 5	3 g	0.3%
Water	259 g	25.9%
Banana puree	550 g	55%

Technique

Mix the extra-fine sugar, powdered glucose and Profiber. Pour this mixture gradually into the water and heat to 85 °C. Cool the syrup rapidly to 4 °C and leave to set for at least 4 hours. Add the banana purée at 4 °C and whisk. Process in an ice-cream maker, remove, shape and freeze quickly, before storing at -18 °C.

Banana sorbet

55%

FRUIT PURÉE

18.8%

ADDED SUGAR

Ingredients

Sugar, Glucose powder DE33, Profiber Stab 5, Water, Banana purée

FREEZABLE



FRUIT PURÉE USED

Banana Cavendish

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine ,
A cold or slightly warmed purée ,
Plant-based recipe