adamance
fruits du bon sens

Bergamot Ice Cream

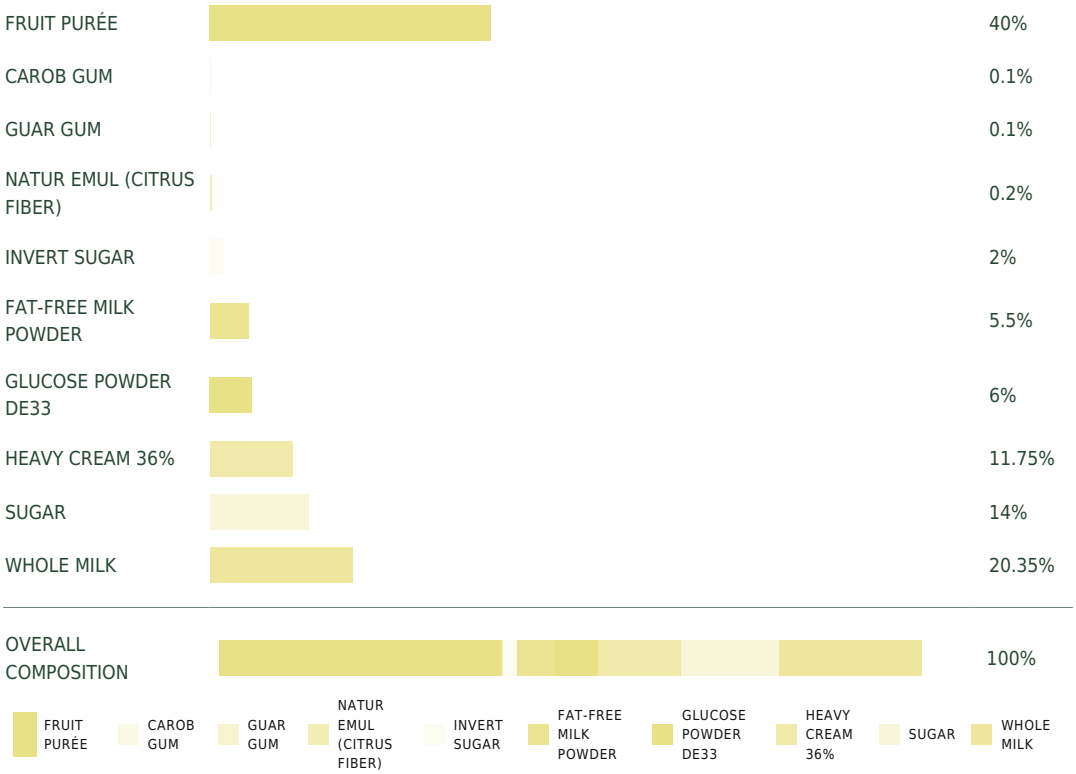
Description

Fruit ice cream combines sweetness, indulgence, and fruity freshness. Protein joins forces with a minimum of 5% milk fat to create the decadent treat that is ice cream. Fruit is the perfect complement to this delicious, creamy base. Maximum recommended shelf life: 4 months.

Suggested uses

- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Bergamot Ice Cream

40% FRUIT PURÉE

22% ADDED SUGAR

Ingredients

Bergamot purée, HEAVY CREAM 36%, WHOLE MILK , SUGAR, FAT-FREE MILK POWDER, GLUCOSE POWDER DE33, INVERT SUGAR, NATUR EMUL (CITRUS FIBER), GUAR GUM, CAROB GUM

FREEZABLE

147% EXPANSION WHEN WHIPPED

Composition	1000 g	100%
Bergamot purée	400 g	40%
Whole milk	203.5 g	20.35%
Fat-free milk powder	55 g	5.5%
Heavy cream 36%	117.5 g	11.75%
Sugar	140 g	14%
Invert sugar	20 g	2%
Powdered glucose DE33	60 g	6%
Guar gum	1 g	0.1%
Carob gum	1 g	0.1%
Natur Emul (citrus fiber)	2 g	0.2%

Expansion when whipped 147%

Technique

Pour the milk into your cooking pot and start heating. At 80°F (25°C), sprinkle in the milk powder.
Combine the sugar, glucose powder, dextrose, carob gum, guar gum, and citrus fiber, then sprinkle over the liquid when it reaches 85°F (30°C). When the mixture reaches 105°F (40°C), stir in the heavy cream, then heat to 185°F (85°C).
Mix with an immersion blender until homogenized, cool to 40°F (4°C), and leave to sit for at least 12 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
Fantastico & Femminello Bergamot

TASTING TEMPERATURE
Iced -12 -14°C

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Fruit intensity