

# Bergamot Sorbet

## Description

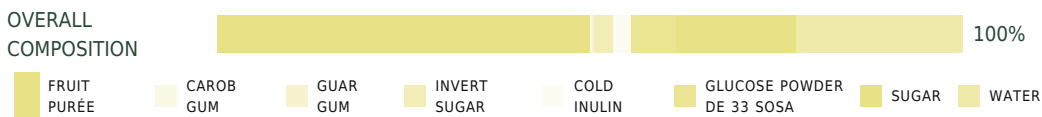
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.  
Maximum recommended shelf life: 4 months.

## Suggested uses

- Ice cream
- Show cooking

## Overall composition




**Bergamot Sorbet**

50% 27%

FRUIT PURÉE ADDED SUGAR

**Ingredients**

Bergamot purée, Water, Sugar, Glucose powder DE33 Sosa, Invert sugar, Cold Inulin, Guar gum, Carob gum

 FREEZABLE

Composition	1000 g	100%
Bergamot purée	500 g	50%
Water	225 g	22.5%
Sugar	160 g	16%
Glucose powder DE33	60 g	6%
Invert sugar	25 g	2.5%
Cold Inulin	25 g	2.5%
Carob gum	2.5 g	0.25%
Guar gum	2.5 g	0.25%

## Technique

Combine the sugar, powdered glucose, inulin, carob gum and guar gum.  
Sift into the water, add the invert sugar, 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

Fantastico & Femminello Bergamot

### TASTING TEMPERATURE

Iced -12 -14°C

### WAYS OF CONSUMING

On site ,  
Takeaway

### STRENGTHS

Fruit intensity