

Blackcurrant 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



Composition	1000 g	100%
Sugar	122.5 g	12.25%
Glucose powder DE33	60 g	6%
Dextrose	40 g	4%
Guar gum	2 g	0.2%
Carob gum	2 g	0.2%
Water	223.5 g	22.35%
Blackcurrant purée	550 g	55%

Expansion when whipped 148%

Blackcurrant Sorbet



55%

FRUIT PURÉE



22.25%

ADDED SUGAR

Ingredients

Blackcurrant purée,
Water, Sugar,
Glucose powder
DE33, Dextrose,
Carob gum, Guar
gum



FREEZABLE



148%
EXPANSION
WHEN
WHIPPED

Technique

Combine the sugar, powdered glucose, dextrose, inulin, 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

Blackdown and Andorine Blackcurrant

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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