adamance
*fruits du bon sens*

# Blackcurrant Sorbet

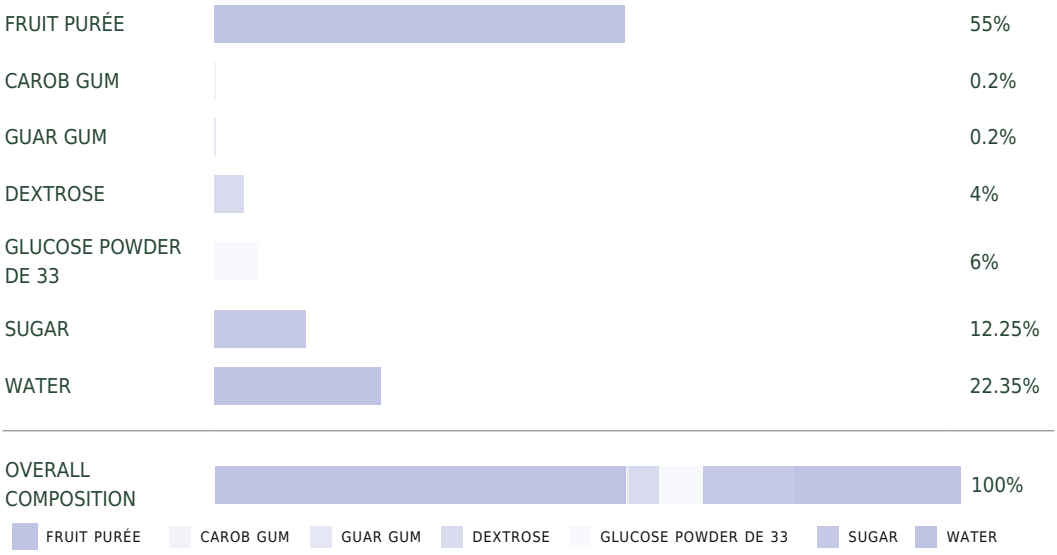
## Description

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




**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

| 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%

## 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

### STRENGHTS

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