

Blackcurrant Sorbet

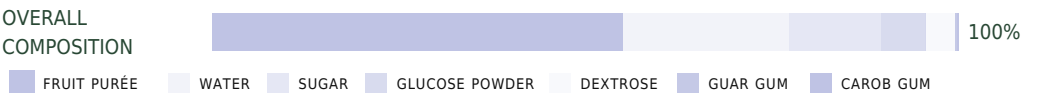
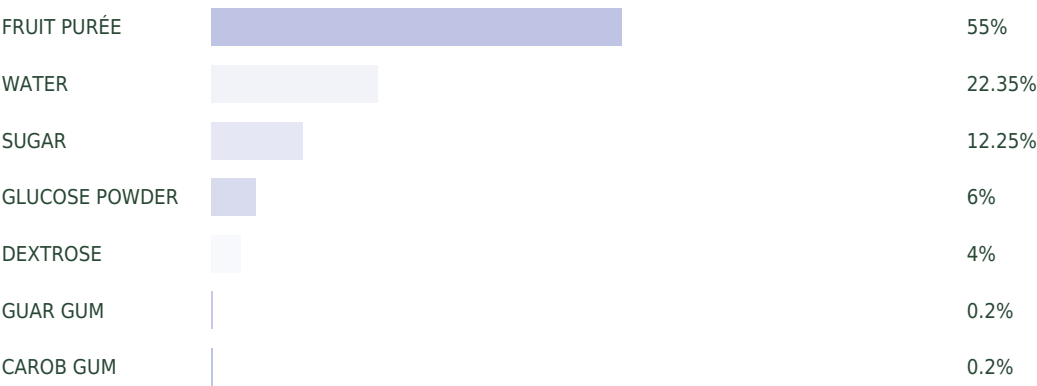
Description

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.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Blackcurrant Sorbet

55%

FRUIT PURÉE

22.25%

ADDED SUGAR

Ingredients

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

FREEZABLE

148%

EXPANSION
WHEN
WHIPPED

Composition	1000 g	100%
Sugar	122.5 g	12.25%
Glucose powder	60 g	6%
Dextrose	40 g	4%
Carob gum	2 g	0.2%
Guar 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, 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