

# Blueberry 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



Composition	1000 g	100%
Sugar	121 g	12.1%
Glucose powder	60 g	6%
Dextrose	40 g	4%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	125 g	12.5%
Blueberry purée	650 g	65%

Expansion when whipped 128%

**Blueberry Sorbet**

65% 22.1%

FRUIT PURÉE ADDED SUGAR

**Ingredients**

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

FREEZABLE 128% EXPANSION WHEN WHIPPED

## 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

Wild Blueberry

### TASTING TEMPERATURE

Iced -12 -14°C

### WAYS OF CONSUMING

On site ,

Takeaway

### STRENGTHS

Color/Shine ,

A cold or slightly warmed purée ,

Plant-based recipe