



Calamansi Sorbet

Description

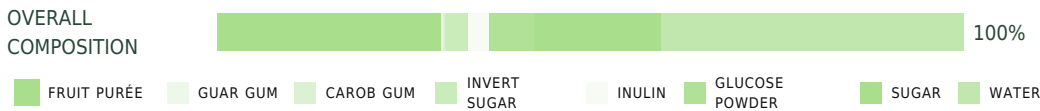
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Composition	1000 g	100%
Sugar	170 g	17%
Glucose powder	60 g	6%
Inulin	30 g	3%
Carob gum	2.5 g	0.25%
Guar gum	2.5 g	0.25%
Water	405 g	40.5%
Invert sugar	30 g	3%
Calamansi purée	300 g	30%

Expansion when whipped 142%

Calamansi Sorbet

30%

FRUIT PURÉE

26%

ADDED SUGAR

Ingredients

Calamansi purée,
Water, Sugar,
Glucose powder,
Inulin, Carob gum,
Guar gum, Invert
sugar

FREEZABLE

EXPANSION
WHEN
WHIPPED

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

Ben Tre Calamansi

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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

