

# 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



## Calamansi Sorbet



FRUIT PURÉE



ADDED SUGAR

### Ingredients

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



FREEZABLE



EXPANSION  
WHEN  
WHIPPED

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%

## 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