

Charlotte and Magnum Strawberry Sorbet

Description

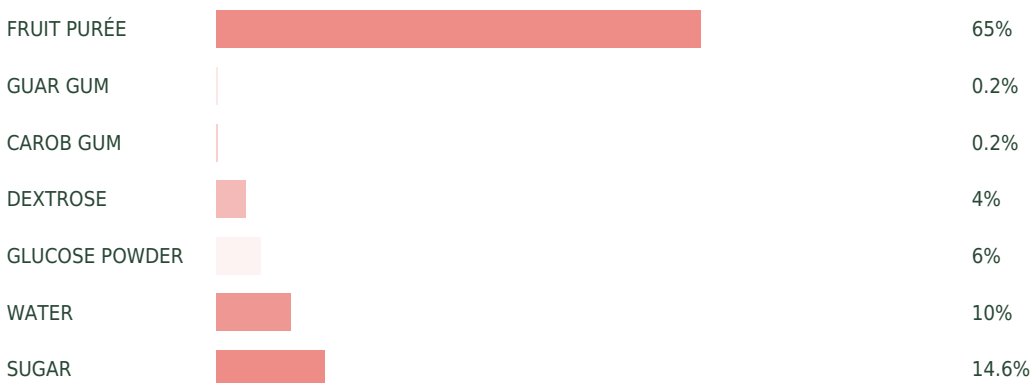
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Composition	1000 g	100%
Sugar	146 g	14.6%
Glucose powder	60 g	6%
Dextrose	40 g	4%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	100 g	10%
Strawberry purée	650 g	65%

Expansion when whipped 127%

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FRUIT PURÉE



ADDED SUGAR

FRUIT PURÉE ADDED SUGAR

Ingredients

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



FREEZABLE



EXPANSION
WHEN
WHIPPED

FREEZABLE 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

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TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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