adamance

fruits du bon sens

Cléry and Charlotte Strawberry Ice Cream

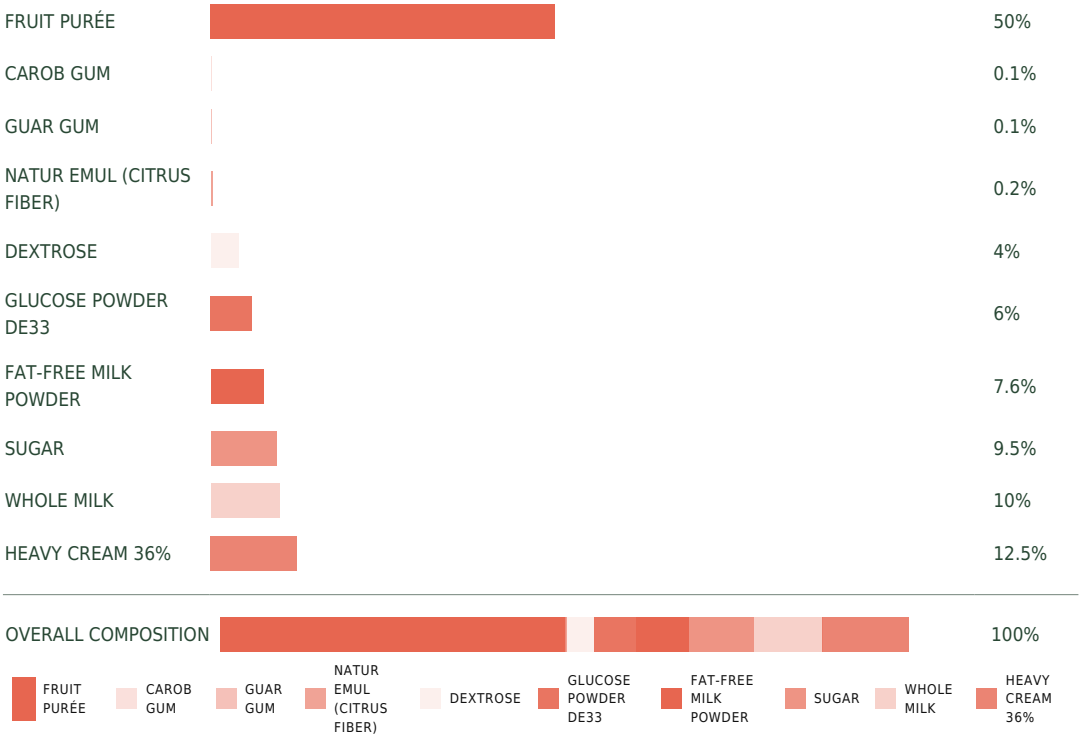
Description

Fruit ice cream combines sweetness, indulgence, and fruity freshness. Protein joins forces with a minimum of 5% milk fat to create the decadent treat that is ice cream. Fruit is the perfect complement to this delicious, creamy base. Maximum recommended shelf life: 4 months.

Suggested uses

- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Cléry and Charlotte Strawberry Ice Cream

50% FRUIT PURÉE

15.5% ADDED SUGAR

Ingredients

Strawberry purée, Heavy cream 36%, Whole milk, Sugar, Fat-free milk powder, Powdered glucose DE33, Dextrose, Natur Emul (citrus fiber), Guar gum, Carob gum

FREEZABLE

146% EXPANSION WHEN WHIPPED

Composition	1000 g	100%
Whole milk	100 g	10%
Fat-free milk powder	76 g	7.6%
Sugar	95 g	9.5%
Powdered glucose DE33	60 g	6%
Dextrose	40 g	4%
Guar gum	1 g	0.1%
Carob gum	1 g	0.1%
Natur Emul (citrus fiber)	2 g	0.2%
Strawberry purée	500 g	50%
Heavy cream 36%	125 g	12.5%

Expansion when whipped 146%

Technique

Pour the milk into your cooking pot and start heating. At 80°F (25°C), sprinkle in the milk powder.
Combine the sugar, glucose powder, dextrose, carob gum, guar gum, and citrus fiber, then sprinkle over the liquid when it reaches 85°F (30°C). When the mixture reaches 105°F (40°C), stir in the heavy cream, then heat to 185°F (85°C).
Mix with an immersion blender until homogenized, cool to 40°F (4°C), and leave to sit for at least 12 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
Cléry and Charlotte Strawberry

TASTING TEMPERATURE
Iced -12 -14°C

WAYS OF CONSUMING
On site ,
Takeaway