adamance

fruits du bon sens

Coconut Sorbet

Description

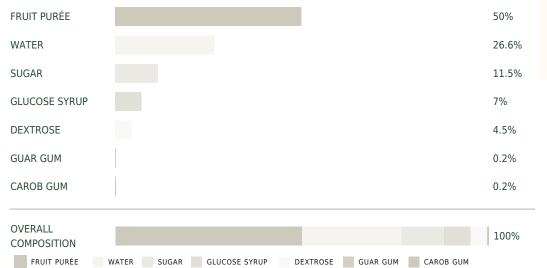
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Composition	1000 g	100%
Sugar	115 g	11.5%
Dextrose	45 g	4.5%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	266 g	26.6%
Glucose syrup	70 g	7%
Coconut purée	500 g	50%

Expansion when whipped 103%





Coconut purée, Water, Sugar, Glucose syrup, Dextrose, Carob gum, Guar gum



WHIPPED

Technique

Combine the sugar, dextrose, carob gum and guar gum. Sift into the water, add the glucose syrup, then heat up to $185^{\circ}F$ ($85^{\circ}C$). Quickly cool the syrup down to $40^{\circ}F$ ($4^{\circ}C$), then leave to set for at least 4 hours. Add the fruit purée at $40^{\circ}F$ ($4^{\circ}C$) then mix using an immersion blender. Churn, extract, mold and freeze, before storing at $0^{\circ}F$ (- $18^{\circ}C$).



FRUIT PURÉE USED Coconut

TASTING TEMPERATURE Iced -12 -14°C

WAYS OF CONSUMING On site , Takeaway

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