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

Coconut Sorbet

50% FRUIT PURÉE

23% ADDED SUGAR

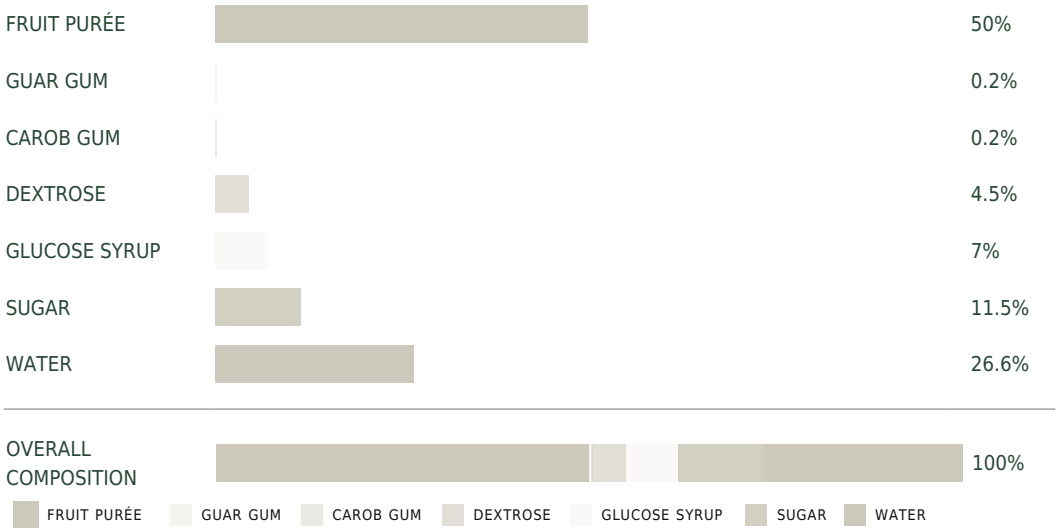
Ingredients

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

FREEZABLE

103% EXPANSION WHEN WHIPPED

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%

Technique

Combine the sugar, dextrose, carob gum and guar gum.
Sift into the water, add the glucose syrup, 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

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