adamance
fruits du bon sens

Lemon Sorbet

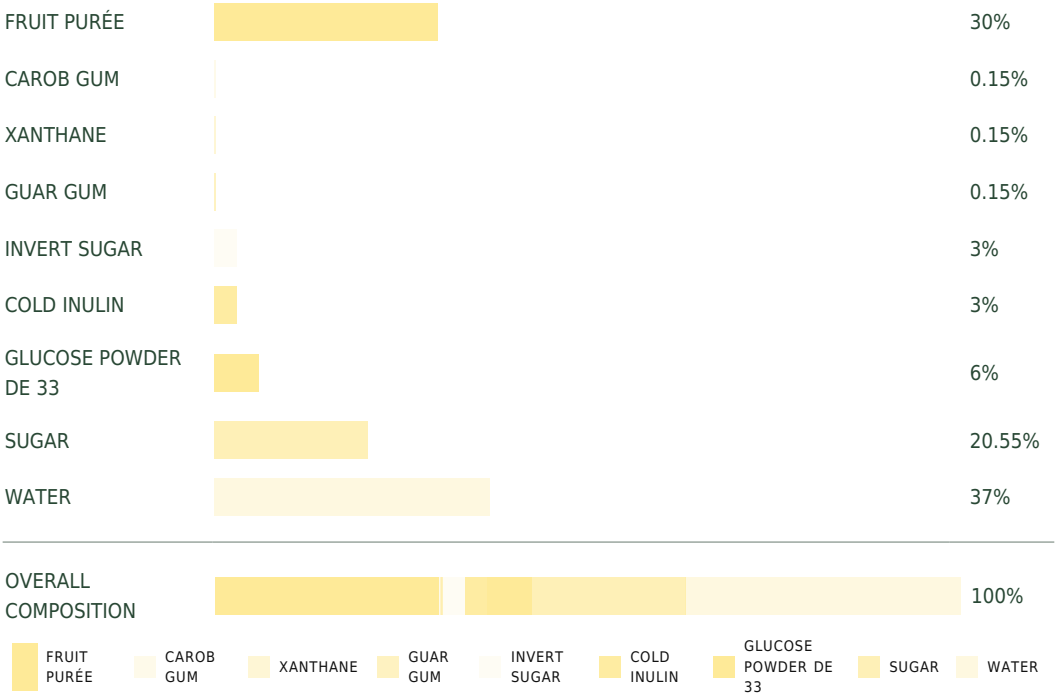
Description

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.
Maximum recommended shelf life: 4 months.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Lemon Sorbet

30% FRUIT PURÉE

32.55% ADDED SUGAR

Ingredients

Lemon purée, Water, Sugar, Glucose powder DE33 , Invert sugar, Cold Inulin, Guar gum, Carob gum, Xanthane

FREEZABLE

149% EXPANSION WHEN WHIPPED

Composition	1000 g	100%
Sugar	205.5 g	20.6%
Glucose powder DE33	60 g	6%
Cold Inulin	30 g	3%
Carob gum	1.5 g	0.2%
Guar gum	1.5 g	0.2%
Xanthane	1.5 g	0.2%
Water	370 g	37%
Invert sugar	30 g	3%
Lemon purée	300 g	30%

Expansion when whipped 149%

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
Femminello Lemon

TASTING TEMPERATURE
Iced -12 -14°C

WAYS OF CONSUMING
On site ,
Takeaway

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