

Lemon Sorbet

Description

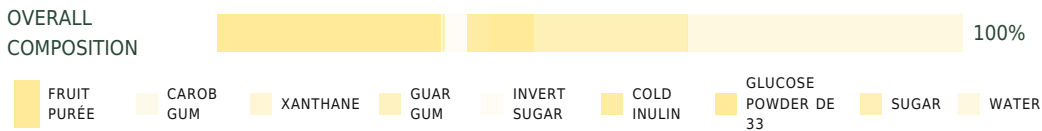
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.
Maximum recommended shelf life: 4 months.

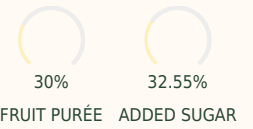
Suggested uses

- Ice cream
- Show cooking

Overall composition

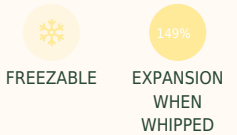


Lemon Sorbet



Ingredients

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



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

STRENGTHS

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