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.

Suggested uses

- Ice cream
- Show cooking

Lemon Sorbet

30% FRUIT PURÉE

32.55% ADDED SUGAR

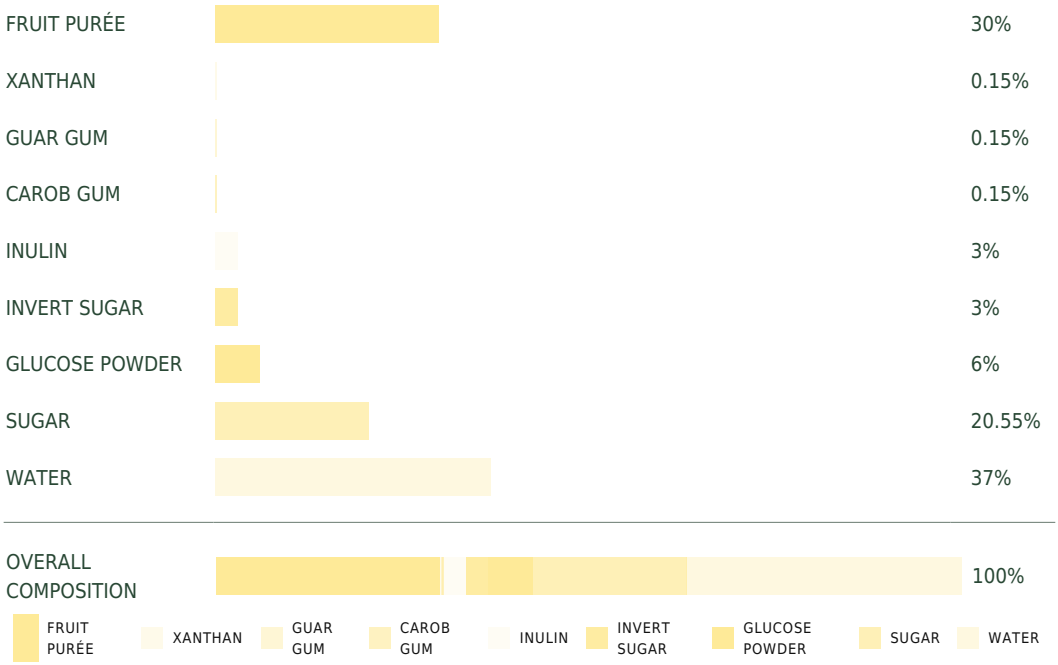
Ingredients

Lemon purée, Water, Sugar, Glucose powder, Invert sugar, Inulin, Carob gum, Guar gum, Xanthan

FREEZABLE

158% EXPANSION WHEN WHIPPED

Overall composition



Composition	1000 g	100%
Sugar	205.5 g	20.55%
Glucose powder	60 g	6%
Inulin	30 g	3%
Carob gum	1.5 g	0.15%
Guar gum	1.5 g	0.15%
Xanthan	1.5 g	0.15%
Water	370 g	37%
Invert sugar	30 g	3%
Lemon purée	300 g	30%

Expansion when whipped 158%

Technique

Combine the sugar, powdered glucose, inulin, carob gum, guar gum and xanthan.
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