

# Lime Sorbet

## Description

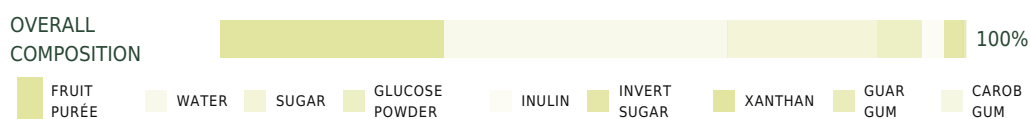
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

### Suggested uses


- Ice cream
- Show cooking

## Overall composition




Composition	1000 g	100%
Sugar	200.5 g	20.05%
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	380 g	38%
Invert sugar	25 g	2.5%
Lime purée	300 g	30%

**Lime Sorbet**



30%

FRUIT PURÉE




28.55%


ADDED SUGAR

**Ingredients**

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



FREEZABLE



133%

EXPANSION WHEN WHIPPED

Expansion when whipped 133%

## 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

Persian Lime

### TASTING TEMPERATURE

Iced -12 -14°C

### WAYS OF CONSUMING

On site ,  
Takeaway

### STRENGTHS

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