

Mango Sorbet

Description

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

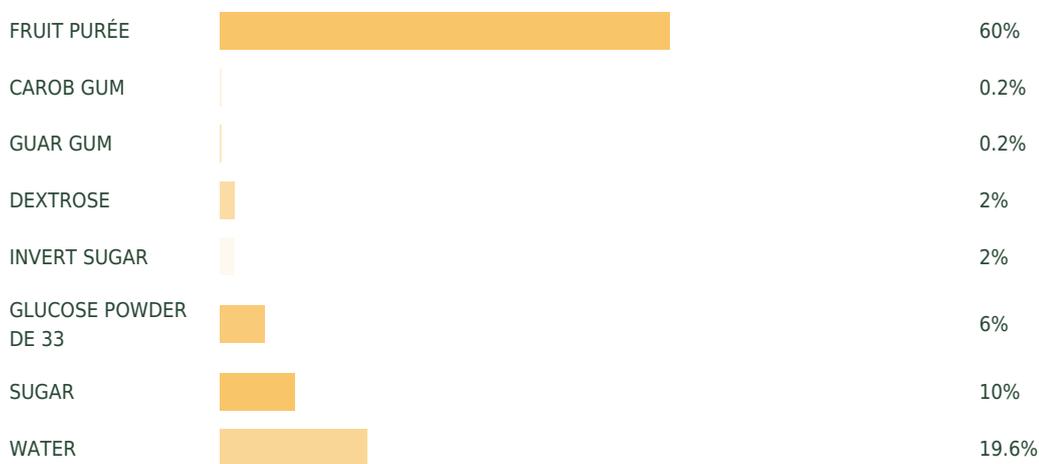
Using these percentages allows us to use this regulated designation.

Maximum recommended shelf life: 4 months.

Suggested uses

- Ice cream
- Show cooking

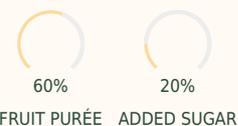
Overall composition



Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder DE33	60 g	6%
Dextrose	20 g	2%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	196 g	19.6%
Invert sugar	20 g	2%
Mango purée	600 g	60%

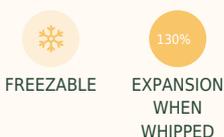
Expansion when whipped 130%

Mango Sorbet



Ingredients

Mango purée,
Water, Sugar,
Glucose powder,
Dextrose, Guar
gum, Carob gum,
Invert sugar



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

Kesar and Alphonso Mango

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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