adamance
fruits du bon sens

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.

Suggested uses

- Ice cream
- Show cooking

Mango Sorbet

60% FRUIT PURÉE

20% ADDED SUGAR

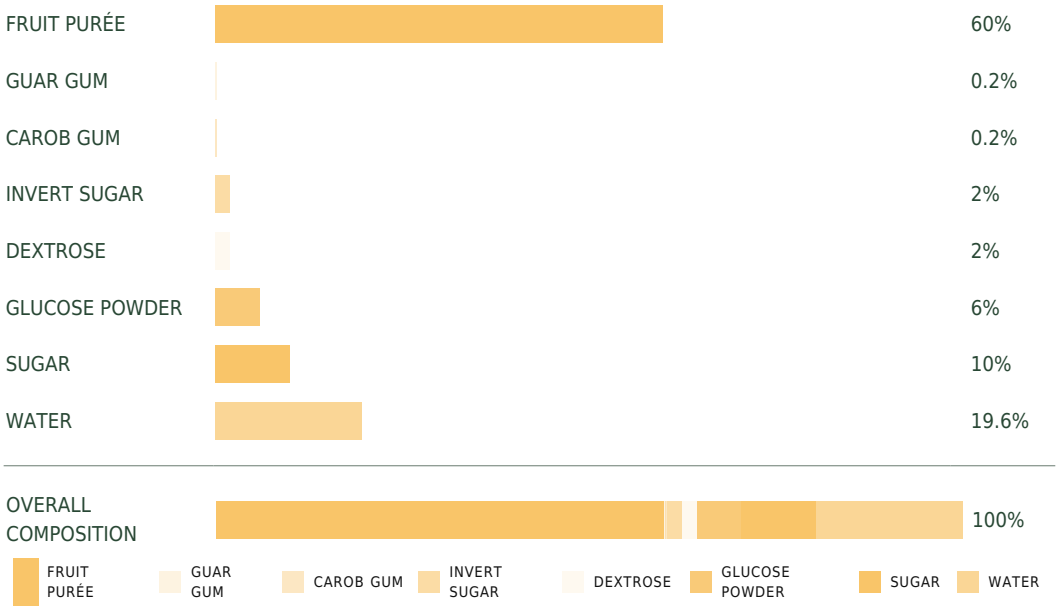
Ingredients

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

FREEZABLE

130% EXPANSION WHEN WHIPPED

Overall composition



Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder	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%

Technique

Combine the sugar, powdered glucose, dextrose, 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

STRENGHTS

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