



# Mango Sorbet

## Description

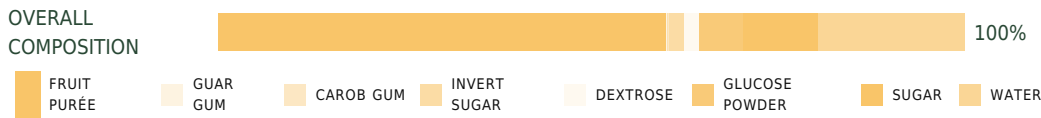
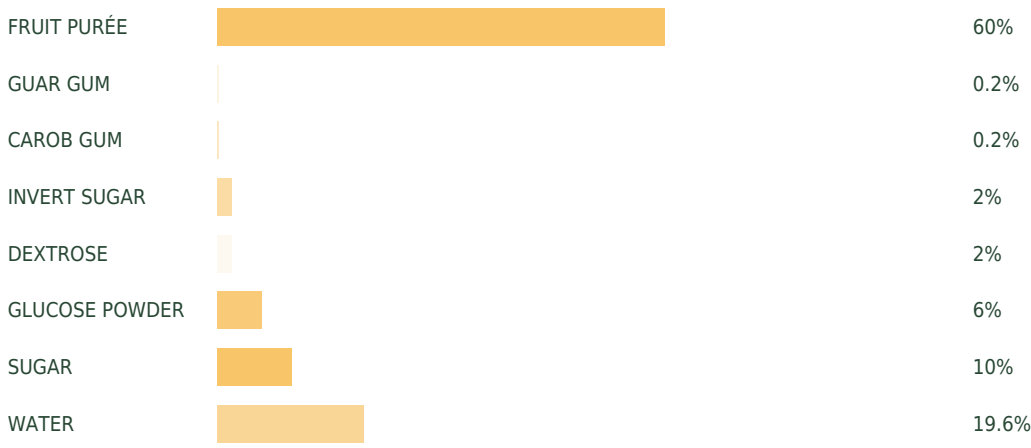
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

### Suggested uses

- Ice cream
- Show cooking


## 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%

**Mango Sorbet**



60%

FRUIT PURÉE




20%


ADDED SUGAR

**Ingredients**

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



FREEZABLE



EXPANSION  
WHEN  
WHIPPED

## 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

### STRENGTHS

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

