

Mango Sorbet

Description

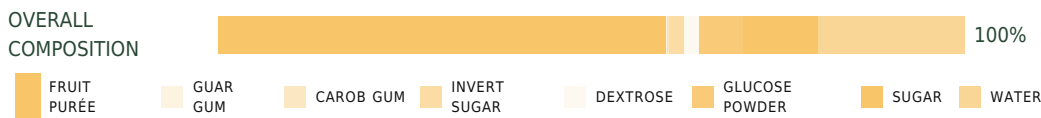
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

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