

Mara des Bois Strawberry Sorbet

Description

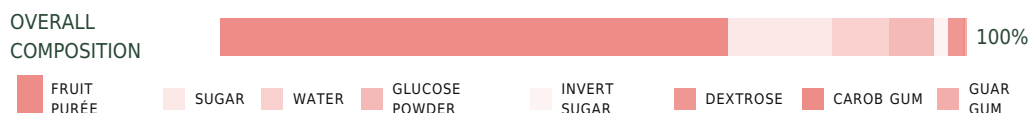
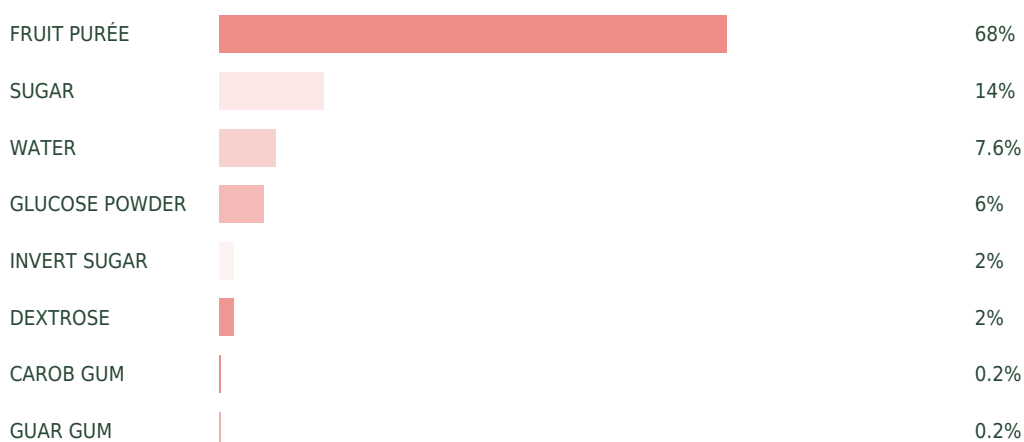
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

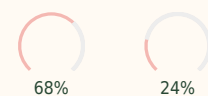
Suggested uses

- Ice cream
- Show cooking

Overall composition



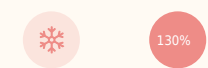
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FRUIT PURÉE ADDED SUGAR

Ingredients

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



FREEZABLE EXPANSION WHEN WHIPPED

Composition	1000 g	100%
Sugar	140 g	14%
Glucose powder	60 g	6%
Dextrose	20 g	2%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	76 g	7.6%
Invert sugar	20 g	2%
Strawberry purée	680 g	68%

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

Mara des Bois Strawberry

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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