

Passion Sorbet

Description

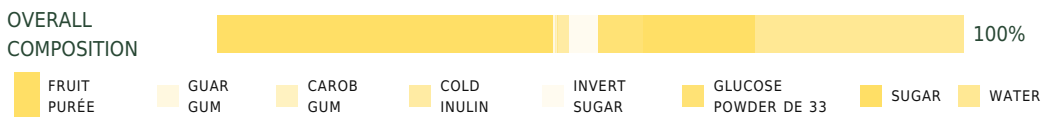
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.
Maximum recommended shelf life: 4 months.

Suggested uses

- Ice cream
- Show cooking

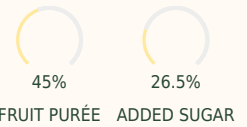
Overall composition



Composition	1000 g	100%
Sugar	150 g	15%
Glucose powder DE33	60 g	6%
Cold Inulin	15 g	1.5%
Carob gum	3 g	0.3%
Guar gum	3 g	0.3%
Water	279 g	27.9%
Invert sugar	40 g	4%
Passion fruit purée	450 g	45%

Expansion when whipped 142%

Passion Sorbet



Ingredients

Passion fruit purée,
Water, Sugar,
Glucose powder
DE33, Invert sugar,
Cold Inulin, Guar
gum, Carob gum



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

Passion fruit

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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