adamance
fruits du bon sens

Passion Sorbet

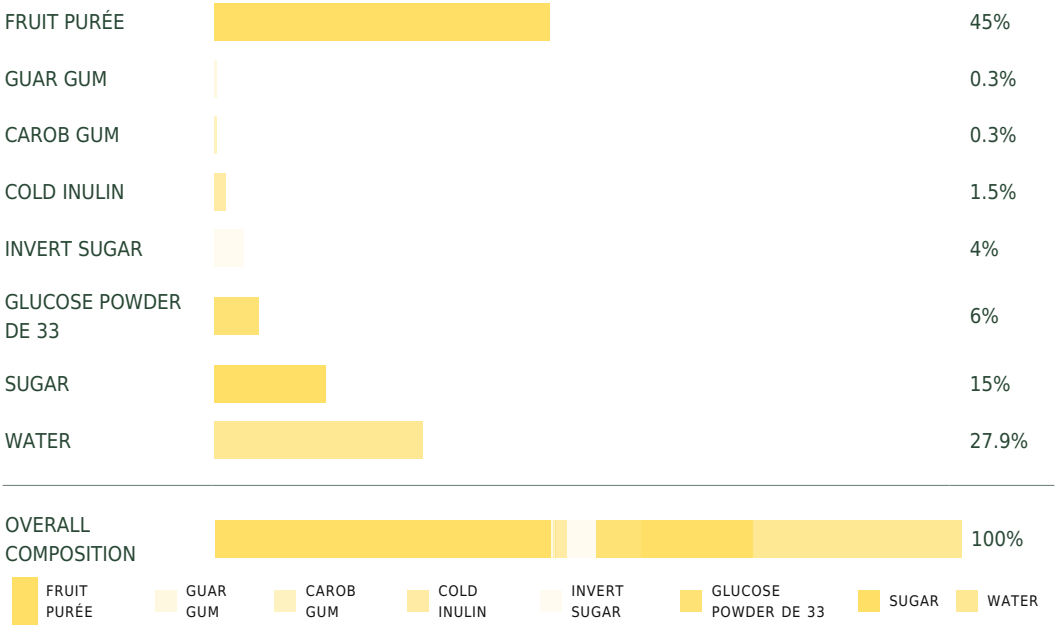
Description

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



Passion Sorbet

45% FRUIT PURÉE

26.5% ADDED SUGAR

Ingredients

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

FREEZABLE

142% EXPANSION WHEN WHIPPED

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%

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

STRENGHTS

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