

# Passion Sorbet

## Description

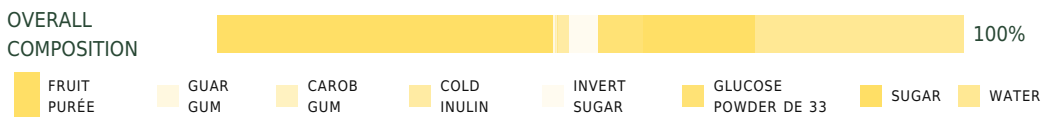
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

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

## Suggested uses

- Ice cream
- Show cooking

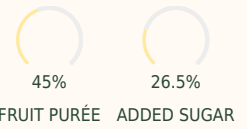
## Overall composition



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