

Peach Sorbet

Description

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

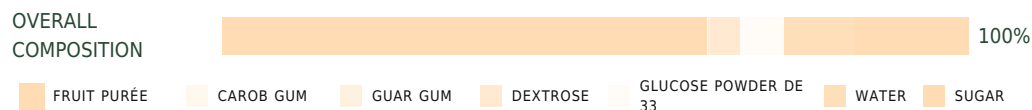
Using these percentages allows us to use this regulated designation.

Maximum recommended shelf life: 4 months.

Suggested uses

- Ice cream
- Show cooking


Overall composition



Composition	1000 g	100%
Sugar	152 g	15.2%
Glucose powder DE33	60 g	6%
Dextrose	40 g	4%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	94 g	9.4%
Peach purée	650 g	65%


Expansion when whipped 150%

Peach Sorbet



65%

FRUIT PURÉE




25.2%


ADDED SUGAR

Ingredients

Peach purée,
Water, Sugar,
Glucose powder
DE33, Guar gum,
Carob gum,
Dextrose



FREEZABLE



EXPANSION
WHEN
WHIPPED

Technique

Combine the sugar, powdered glucose, dextrose, inulin, carob gum and guar gum. Sift into the water, 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

Montrouge and Pasty white Peach

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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