

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.

Suggested uses

- Ice cream
- Show cooking


Overall composition



Composition	1000 g	100%
Sugar	152 g	15.2%
Glucose powder	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,
Dextrose, Carob
gum, Guar gum



FREEZABLE



150%

EXPANSION
WHEN
WHIPPED

Technique

Combine the sugar, powdered glucose, dextrose, 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 Pissy 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