

Lychee Sorbet

Description

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

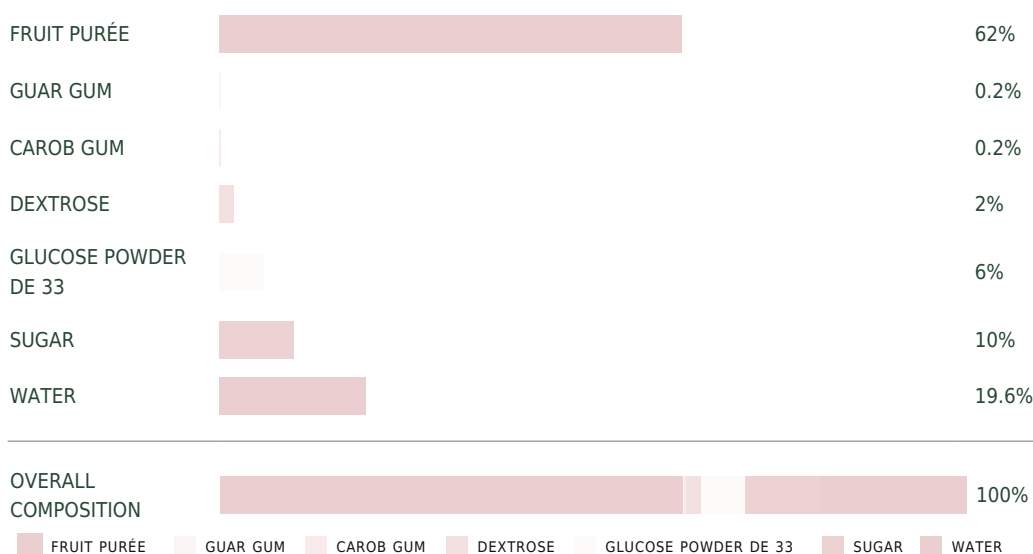
Using these percentages allows us to use this regulated designation.

Maximum recommended shelf life: 4 months

Suggested uses

- Ice cream

Overall composition




Lychee Sorbet

Composition	1000 g	100%
Sugar	100 g	10%
Glucose powder DE 33	60 g	6%
Dextrose	20 g	2%
Carob gum	2 g	0.2%
Guar gum	2 g	0.2%
Water	195 g	19.6%
Lychee purée	620 g	62%


Expansion when whipped 143%

Lychee Sorbet



62%

FRUIT PURÉE




18%


ADDED SUGAR

Ingredients

Sugar, Glucose powder DE 33, Dextrose, Carob gum, Guar gum, Water, Lychee purée



FREEZABLE



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

Litchi Chinensis

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine