

Sour cherry Coulis for Ice Cream

Description

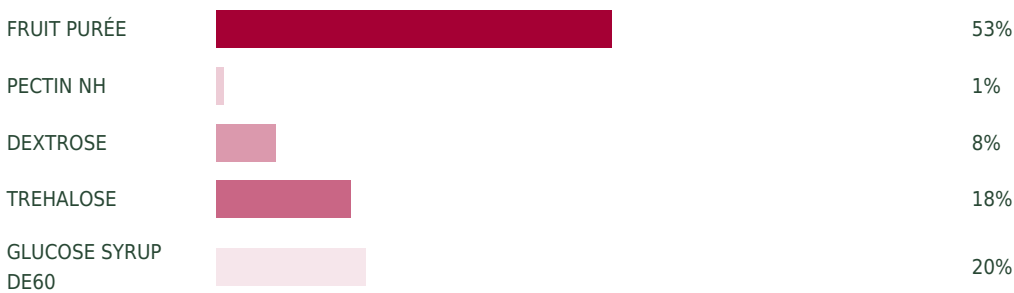
A coulis specially formulated for ice cream marbling and sorbets, as well as for ice cream sundae topping.

It can be stored at 40°F (4°C) until serving. Maximum recommended shelf-life: 4 months in the freezer for marbling or one week at 40°F (4°C) for topping.

Suggested uses

- Ice cream

Overall composition



Composition	1000 g	100%
Trehalose	180 g	18%
Dextrose	80 g	8%
Pectine NH	10 g	1%
Sour cherry purée	530 g	53%
Glucose syrup DE60	200 g	20%

Technique

Mix the trehalose, dextrose and NH pectin, then sprinkle over sour cherry purée at 40°F (4°C).

Blend well with an immersion mixer until homogenized, add the DE60 glucose syrup, then heat to 185°F (85°C), stirring constantly. Pour out immediately.

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VEGETAL



53%

FRUIT PURÉE



46%

ADDED SUGAR

Ingredients

Sour cherry purée,
Trehalose, Glucose
syrup DE60,
Dextrose, Pectine
NH



FREEZABLE



FRUIT PURÉE USED

Oblačinska Sour Cherry

TASTING TEMPERATURE

Chilled ,
Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine ,
Plant-based recipe ,
can be eaten chilled or iced