

Sour Cherry Sorbet

Description

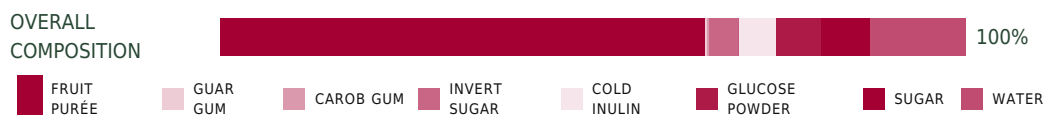
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.

Suggested uses

- Ice cream
- Show cooking

Overall composition



Sour Cherry Sorbet



FRUIT PURÉE



ADDED SUGAR

Ingredients

Sour cherry purée,
Sugar, Water,
Glucose powder,
Cold inulin, invert
sugar, Carob gum,
Guar gum



FREEZABLE



EXPANSION
WHEN
WHIPPED

Composition	1000 g	100%
Sugar	65 g	6.5%
Glucose powder	60 g	6%
Cold inulin	50 g	5%
Carob gum	2.5 g	0.25%
Guar gum	2.5 g	0.25%
Water	130 g	13%
invert sugar	40 g	4%
Sour cherry purée	650 g	65%

Expansion when whipped 146%

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

Oblačinska Sour Cherry

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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