

Tangerine Sorbet

Description

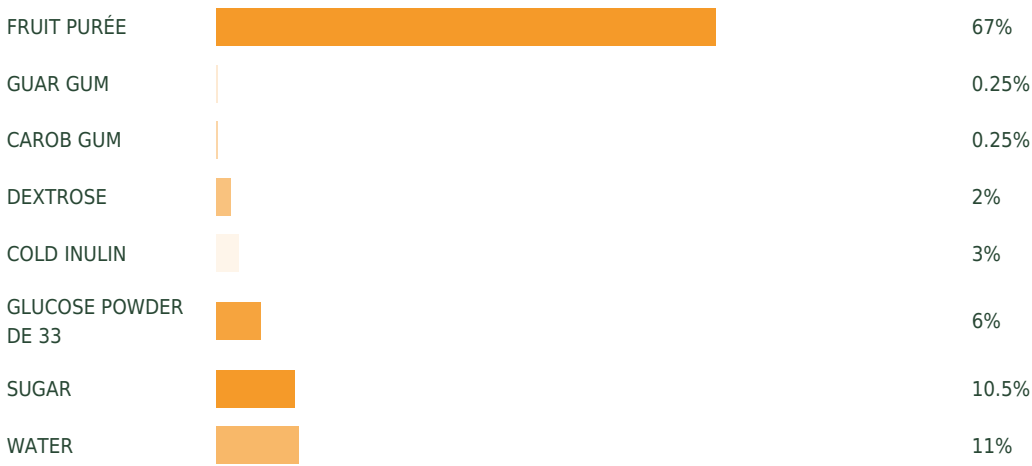
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

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	210 g	10.5%
Glucose powder DE 33	120 g	6%
Dextrose	40 g	2%
Cold Inulin	60 g	3%
Carob gum	5 g	0.25%
Guar gum	5 g	0.25%
Water	220 g	11%
Tangerine purée	340 g	67%

Expansion when whipped 142%

Tangerine Sorbet



FRUIT PURÉE



ADDED SUGAR

Ingredients

Tangerine purée,
Water, Sugar,
Glucose powder DE
33, Cold Inulin,
Carob gum, Guar
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

Mandarine Ciaculli

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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