adamance
fruits du bon sens

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

Tangerine Sorbet

67% FRUIT PURÉE

18.5% ADDED SUGAR

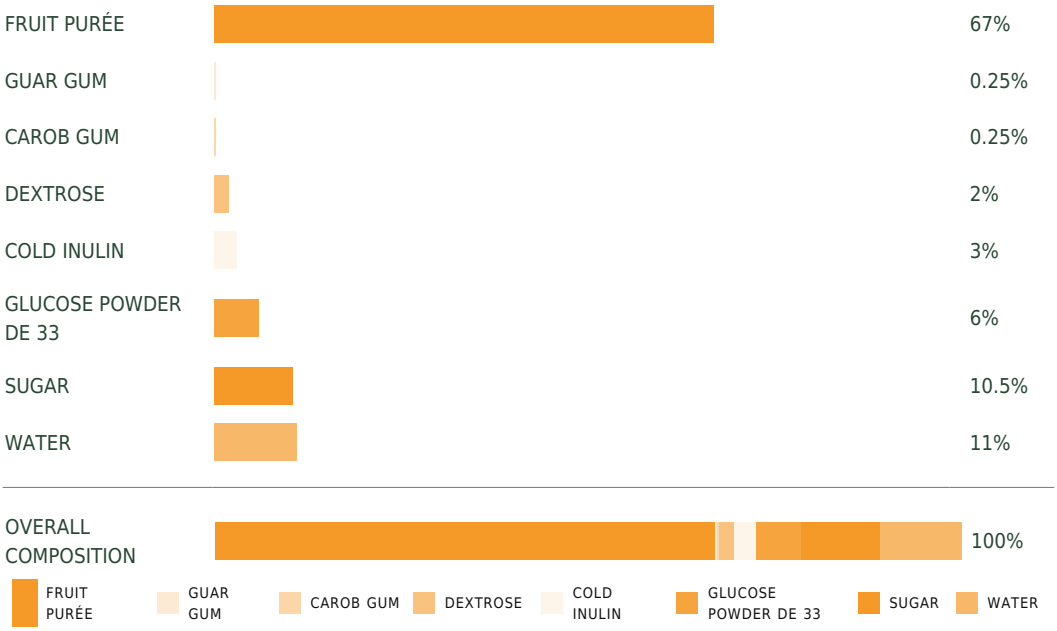
Ingredients

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

FREEZABLE

142% EXPANSION WHEN WHIPPED

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%

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

STRENGHTS

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