

Yuzu Sorbet

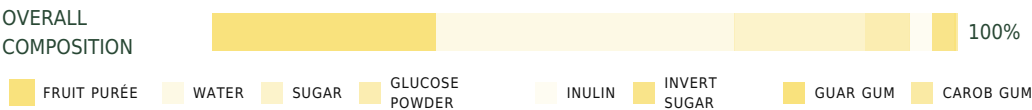
Description

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



Yuzu Sorbet

30%

FRUIT PURÉE

29.5%

ADDED SUGAR

Ingredients

yuzu purée, Water, Sugar, Glucose powder, Inulin, Carob gum, Guar gum, Invert sugar

FREEZABLE

142%

EXPANSION WHEN WHIPPED

Composition	1000 g	100%
Yuzu purée	300 g	30%
Sugar	175 g	17.5%
Glucose powder	60 g	6%
Inulin	30 g	3%
Carob gum	2.5 g	0.25%
Guar gum	2.5 g	0.25%
Water	400 g	40%
Invert sugar	30 g	3%

Expansion when whipped 142%

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

Citrus Junos Yuzu

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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