

# Yuzu Sorbet

## Description

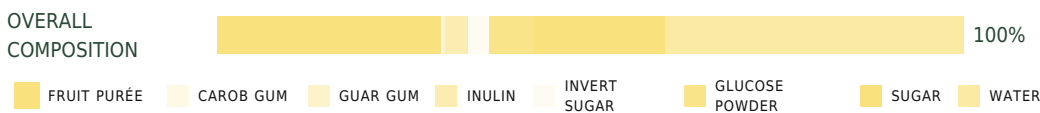
Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

Using these percentages allows us to use this regulated designation.  
Maximum recommended shelf life: 4 months.

## Suggested uses

- Ice cream
- Show cooking


## Overall composition



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%

**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

## 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