

Blueberry Sorbet



Toofruit® Blueberry

N° 1556

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

INGREDIENTS

Sugar: 165 g

Atomized glucose: 70 g

Dextrose: 35 g

Water: 455 g

Toofruit® Blueberry: 90 g

Blueberry purée: 1000 g

- ◇ Dry-mix the sugar, glucose, and dextrose.
- ◇ Heat the water to 45°C, then add the dry ingredients and Toofruit® Blueberry.
- ◇ Bring the mixture to 85°C, then allow to cool and blend.
- ◇ When the mixture reaches 15°C, add the blueberry purée.
- ◇ Whisk to combine and pour into a measuring jug.
- ◇ Pour the mixture into the batch freezer (ice cream machine) and churn according to the appropriate program and time.
- ◇ Transfer the sorbet to an airtight container and place in the freezer.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984