



Fil d'OR



SORBETLITCHI

INGREDIENTS

For 500ml of sorbet : the syrup is to be prepared 24hr before using the turbine

- 300gr of your favourite **Fil DOR litchi puree**
- 80gr of water (I used spring water)
- 60gr glucose syrup
- 80gr caster sugar
- 10gr lemon juice

In saucepan, heat 80gr of spring water at 45°. I always use a 0.6l saucepan, which is handy because if your saucepan is too big, the thermometer probe will not be well immersed and the temperature will be distorted

Add 80gr caster sugar and 60gr glucose syrup. Glucose gives flexibility to the sorbet and prevents crystallization. Don't replace it with powdered sugar, you will be disappointed by the texture. You really need glucose syrup for this recipe! And it avoids the need for ice cream stabilizer! Bring it to 85°.

Pour the syrup over the lychee puree and mix well.

Film well and store in a cool place. The mixture must be cold before pouring it into the ice-cream maker. When the mixture is cold, put it in the ice-cream maker. It only takes about ten minutes to see the magic happen...

