



Fil d'OR



SORBET
MANGO PASSION

INGREDIENTS

- MANGO Purée Fil d'OR - 600 g
- PASSION with seeds fruit purée Fil d'OR - 150g
- Sugar - 100g
- Glucose - 60g
- Invert sugar - 90g
- Stabiliser for ice-cream - 5g
- Water - 300g

RECIPE

- Mix the base: water + glucose + invert sugar in a blender

Heat to 40°C

- Add the stabilizer and a little sugar. Heat to 80°C

Stir well all the time to avoid the bottom sticking

Check the brix with a refractometer

Adjust by adding sugar to reach brix 29

- Add Mango and Passion Fruit puree with seeds Fil d'OR

Sift the mixture before putting it in the blender

- Freeze in an ice cream maker, then transfer to an airtight container and store in the freezer for at least four hours before serving.

