



Fil d'OR



SORBET LITCHEE

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INGREDIENTS



For 500ml of sorbet

- 300g **Fil d'OR Lychee puree**
- 80g water
- 60g glucose syrup
- 80g powdered sugar
- 10g **BLAST Lime juice**



- ✓ In saucepan, heat 80g water at 45°C.
- ✓ Add 80g sugar and 60g 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!
- ✓ Bring it to 85°C.
- ✓ Pour the syrup over Lychee puree and mix well.
- ✓ When the mixture is cold, put it in the ice-cream maker.
- ✓ It only takes about ten minutes to see the magic happen...

**YOU ALSO TRY NEW RECIPES WITH
TROPICANA PUREE, PASSION FRUIT PUREE, COCONUT PUREE**



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