

WATERMELON & ALCOHOL SORBET

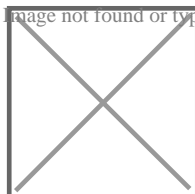
Sorbet & ice-cream recipe / by Jean-Christophe Duc



Recipe created with our online tool for balancing recipes of sorbets and ice creams

1. Fruit and alcohol sorbet recipe

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Ingredients

Frozen fruit purée 100% :
Watermelon - 160g

Alcohol - 160g

Sucrose - 282g

Glucose powder - 120g

Stabilizer - 4g

Mineral water - 434g

Heat water

Mix saccharose, glucose, dextrose and milk powder if needed

At 25°C incorporate the powders

Add invert sugar

At 40°C, add the stabiliser-sugar mixture

Pasteurise between 83 and 85°C for 2 minutes

Cool the mix as quickly as possible

Weigh defrosted purees

Add the cooled mix

Blend

Maturate for 4 to 24 hours in the fridge

Add the alcohol and mix before churning

In this step



Frozen fruit purée
without added sugar* :
Watermelon

Frozen fruit purées

