



SORBET PASSION FRUIT

🏠 Advanced level

A passion fruit sorbet made with The Signature Collection products, designed to highlight the full aromatic intensity of the fruit. Fresh, clean and vibrant, it combines the purity of **Ravifruit** passion fruit with the structure of **Domori** Base Neutra with Fibre 15G.



RECIPE CREATED BY:

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World Champion of Gelato

MIXTURE

Passion fruit puree 90% - Ravifruit	2000g
Water	1964g
Sugar	700g
Dehydrated glucose	150g
Dextrose	126g
Neutral base with fibers 15g - Domori	60g

- In a container, combine sucrose, dextrose, glucose, and DOMORI 15G NEUTRAL BASE WITH FIBERS.
- Heat the water and add the powders, mix, then incorporate the previously thawed RAVIFRUIT 90% PASSION FRUIT PUREE.

FINAL COMPOSITION

- Churn and scoop.
- Shock-freeze (-40°C / -40°F) for 5-10 minutes.
- Serve at display temperature of -12 to -13°C (10-8°F) or store at -18°C (0°F).



Extraordinary
made simple.