



STRAWBERRY SORBET RAVIFRUIT AND NEUTRAL BASE WITH FIBER 15GR DOMORI

👤 Basic level



RECIPE CREATED BY:

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World Champion of Gelato

BLEND AND CHURN

90% Strawberry Purée by Ravifruit
Water
Sucrose
Dehydrated Glucose
Dextrose
[Base Neutra con Fibre 15g](#)
100% Lemon Purée by Ravifruit

3150g
840g
474g
200g
126g
60g
150g

- In a container, mix the sucrose, dextrose, glucose, and Base Neutra con Fibre 15 g.
- Heat the water, add the powders, blend, then add the previously thawed 90% Strawberry Purée by Ravifruit and 100% Lemon Purée by Ravifruit.
- Churn and extract.
- Blast freeze at -40°C for 5–10 minutes.
- Serve in a display case at -12/-13°C or store at -18°C.

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Extraordinary
made simple.