

STRAWBERRY SORBET RAVIFRUIT AND NEUTRAL BASE WITH FIBER 15GR DOMORI

Basic level



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

BLEND AND CHURN

90% Strawberry Purée by Ravifruit	3150g
Water	840g
Sucrose	474g
Dehydrated Glucose	200g
Dextrose	126g
Base Neutra con Fibre 15g	60g
100% Lemon Purée by Ravifruit	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.