



RASPBERRY SORBET

🏠 Basic level



RECIPE CREATED BY:

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BLEND AND CHURN

90% Raspberry Purée Ravifruit
Water
Sucrose
Dehydrated Glucose
Dextrose
Base Neutra con Fibre 15gr

3000g
1140g
500g
150g
150g
60g

- In a container, mix sucrose, dextrose, glucose, and Base Neutra con Fibre 15gr.
- Heat the water, then add the powders and blend.
- Add the previously thawed 90% Raspberry Purée by Ravifruit.
- Churn and extract.
- Blast freeze at -40°C for 5–10 minutes.
- Serve in a display case at $-12/-13^{\circ}\text{C}$ or store at -18°C .