

RASPBERRY SORBET

Basic level



RECIPE CREATED BY:

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World Champion of Gelato

BLEND AND CHURN

90% Raspberry Purée Ravifruit	3000g
Water	1140g
Sucrose	500g
Dehydrated Glucose	150g
Dextrose	150g
Base Neutra con Fibre 15gr	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°C or store at -18°C.