

MANGO SORBET

Basic level



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

BLEND AND CHURN

90% Mango Purée The Essential Ravifruit	3150g
90% Passion Fruit Purée Ravifruit	150g
Water	1140g
Sucrose	400g
Dehydrated Glucose	150g
Dextrose	100g
Base Neutra con Fibre 15gr	60g

- In a container, mix sucrose, dextrose, glucose, and Base Neutra con Fibre 15 g.
- Heat the water, then add the powders and blend.
- Add the previously thawed 90% Mango Purée The Essential by Ravifruit and 90% Passion Fruit 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.