



MANGO SORBET

🏠 Basic level



RECIPE CREATED BY:

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BLEND AND CHURN

90% Mango Purée The Essential
Ravifruit

90% Passion Fruit Purée Ravifruit

Water

Sucrose

Dehydrated Glucose

Dextrose

Base Neutra con Fibre 15gr

3150g

150g

1140g

400g

150g

100g

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.