



COCONUT SORBET

🏠 Basic level

A **The Signature Collection** basic recipe designed to create fresh, clean fruit sorbets with a balanced texture. In this version, coconut takes center stage in a creamy, delicate and versatile sorbet, ideal as a base for gelato desserts with an exotic profile.



RECIPE CREATED BY:

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PREPARATION

COCONUT PURÉE 90% - Ravifruit - The Essentials

Water

Sucrose

Dehydrated glucose

Dextrose

NEUTRAL BASE WITH FIBERS 15G -

Domori

3000g

940g

650g

125g

225g

60g

- In a bowl, add the sucrose, dextrose, glucose, and DOMORI NEUTRAL BASE WITH FIBERS 15G.
- Heat the water and add the powders, mix, then add THE ESSENTIALS RAVIFRUIT COCONUT PURÉE 90%, previously thawed. Churn and extract.
- Blast chill (-40°C) for 5–10 minutes.
- Serve in the display case at -12 to -13°C or store at -18°C.