

Sherbets and Ice creams

made with Ponthier fruit purees

Use

For ice cream sundaes, iced desserts, effects with different temperatures in plate desserts, «Trou Norman» (sorbets served to pause between two courses in a meal)

Method

- **To make sherbets using a sherbet machine**

Mix the stabiliser with 10% of the weight of the sugar. Heat the water with the sugar and the atomised glucose to 30/40°. Add the stabiliser/sugar mixture, mix vigorously, heat to 80° and cool to 4°. Leave to rest for 4 hours. Add the thawed fruit puree and put through the machine. Store in the freezer.

- **To make ice creams**

Weigh all the ingredients. Mix 170g egg yolks and 250g caster sugar until white. Whisk this mixture for about 2 minutes. Heat 500g milk, 100g cream and 1 kg Ponthier fruit puree to about 90°C. Fold in the whitened egg yolks. Bring the preparation to 85°C. Cool this preparation in a cooling chamber until the core temperature is 4°C. Store in a positive temperature refrigerated cabinet for about 4 hours. Add 100g liqueur to the preparation. Put the preparation through the ice-cream maker. Store in the freezer (-25°C).



We can only guarantee the success of these recipes if Ponthier products are used

PROPORTIONS TABLE FOR SHERBETS

Ponthier Fruit puree 1 kg	% fruit	Sugar	Atomised glucose	water	Stabiliser for sherbet
Morello cherry	40 %	355 g	250 g	887 g	7,5 g
Lemon	30 %	680 g	200 g	1436 g	10 g
Blackcurrant	40 %	470 g	150 g	872 g	7,5 g
Mango	50 %	290 g	120 g	584 g	6 g
Coconut	51 %	350 g	100 g	500 g	4 g
Pear	60 %	283 g	100 g	278 g	5 g
Chestnut	62 %	230 g	80 g	285 g	4 g
Strawberry	60 %	253 g	100 g	308 g	5 g
Raspberry	55 %	242 g	109 g	460 g	6 g
Mandarin	70 %	175 g	85 g	162 g	4 g
Kiwi	70 %	200 g	85 g	141 g	5 g
Lime	25 %	870 g	240 g	1878 g	12 g
Passion fruit	40 %	430 g	150 g	913 g	7 g
Apricot	60 %	203 g	100 g	358 g	5 g
Pineapple	55 %	232 g	109 g	470 g	5 g
Banana	60 %	193 g	100 g	368 g	5 g
Blueberry	40 %	280 g	120 g	594 g	6 g
Orange	70 %	175 g	85 g	162 g	4 g
Peach	60 %	233 g	100 g	328 g	5 g
Redcurrant	60 %	243 g	100 g	3180 g	5 g
Melon	60 %	203 g	133 g	325 g	5 g
Blackberry	55 %	264 g	109 g	446 g	5 g
Guava	50 %	330 g	120 g	545 g	6 g

FOR ICE CREAMS

Coco	
Puree	1 kg
Milk	500 g
Cream	100 g
Sugar	250 g
Egg yolks	170 g
Coconut liqueur	100 g
Chestnut	
Puree	1 kg
Milk	500 g
Cream	100 g
Sugar	250 g
Egg yolks	170 g
Rum	100 g

PROPORTIONS TABLE FOR 2 PACOJET BOWLS

Sherbet	Ponthier fruit puree	Sugar	Invert sugar	water
Red fruit	500 g	300 g	150 g	750 g
Passion fruit	450 g	300 g	150 g	750 g
Coconut	550 g	300 g	150 g	750 g
Mango	500 g	250 g	150 g	750 g

Method

Make a syrup with the water, sugar and invert sugar. Bring to the boil. Pour the syrup onto the still frozen fruit puree. Stir until the puree thaws. Divide the mixture between 2 Pacojet bowls. Store in the freezer. Process in the Pacojet as needed. Make oval scoops and serve immediately.