

Mango and orange blossom sorbet

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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC MANGO PURÉE



Pouch
 1 kg





A · Ingredients

A.1 - Room temperature:	
• Water	210 g [20.96 %]
A.2 - At 25°C:	
• Fat-free milk powder	10 g [1.04 %]
A.3 - At 45°C:	
• Sugar	127 g [12.7 %]
• Stabiliser	3 g [0.3 %]
• Glucose powder 36/39 DE	30 g [3 %]
• Invert sugar	20 g [2 %]
A.4 - Before churning:	
• Orange flower water	50 g [5 %]
• Léonce Blanc mango purée	550 g [55 %]



TOTALS : 1 000 g [100 %]

B · Results

Dry extract	30%
Sugar level	26.96
Total fats	0.11%
Milk fat	0%
Display temperature	-14.23°C
(ideal serving temperature)	

PUT the A.1 ingredients into the pasteuriser set to high.

ADD the A.2 to A.3 ingredients in the order shown and at the temperatures indicated and at high speed, then pasteurise.

MATURATION

Leave the flavours to develop for at least 4 hours to a maximum 16/18 hours at 2°C and add the ingredients before churning, then churn.

