



Calamansi, basil and olive oil sorbet



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

LÉONCE BLANC CALAMANSI PURÉE




Tray
1 kg





Ingredients

(for 1kg, around 1.3 litres of sorbet)

Water	386 g
Olive oil	50 g
Sugar	200 g
Combined stabiliser	4 g
Glucose powder DE 36/39	30 g
Invert sugar	30 g
 Léonce Blanc calamansi purée	250 g
Basilic	50 g

PREPARATION:

Defrost the purée the day before, in the fridge.
Combine the sugar and the stabiliser then the glucose powder. Set aside.
Put the water in the pasteuriser or saucepan and heat gently.
At 35°C, add the olive oil. Mix.
At 45°C, add the invert sugar then the sugar, stabiliser and glucose mixture. Mix well.
Heat to 85°C stirring continuously and keep at this temperature for 3 minutes.
Blend well with the hand-blender.
Cool quickly to 4°C.
Leave to rest for at least 4 hours and no more than 16 hours.
Just before churning, pick the basil leaves and finely chop.
Blend very well with the **Léonce Blanc calamansi purée**.
Pass through a fine sieve if you don't want any green bits in the sorbet.
Combine this mixture with the other one, blend again and immediately churn at -8°C (adjust to your machine).
Turn out immediately into another container and freeze (ideally at -28°C).

