



GELATO WITH PERUVIAN FRUIT PUREES

BLUEBERRY *Gelato*

By | *Por Pino Scaringella (It)*

Gelato Master | Maestro Heladero





Blueberry Sorbet	37,5%
Ingredients	g
Treated pure water	2,700
Stabilizer 0.6% fruit	50
Inulin plant Ffiber	70
Sugar saccharose	1,750
Dehydrated Glucose 28-32 de	250
Dextrose or Fructose	80
Pacific Fruit Blueberry Puree	3,000
Pacific Fruit Lemon Puree	100
Total	8,000

Sorbete de Fruta de Arándanos	37,5%
Ingredientes	g
Agua pura tratada	2,700
Estabilizante 0,6% fruta	50
Fibra vegetal - inulina	70
Sacarosa	1,750
Glucosa deshidratada 28-32 de	250
Dextrosa o fructosa	80
Puré de Arándanos Pacific Fruit	3,000
Puré de Limón Pacific Fruit	100
Total	8,000

Preparation

- Weigh and hydrate solids with filtered water.
- Pasteurize mixture at 80°C.
- Cool to ambient temperature.
- Blend with fruit using a high-speed blender or hand mixer.
- Churn and extract from ice cream machine between -7°C and -9°C.
- Ultra-freeze for 1 hour to harden.
- Store in a designated freezer at -18°C or below.

Preparación

- Pesar los solidos e hidratarlo con agua filtrada
- Pasteurizar a 80°C
- Enfriar
- Mezclar con la fruta usando una licuadora o batidor de mano
- Fabricar y extraer de la maquina entre -7y -9C°
- Ultracongelar por 1 hora.
- Almacenar



BLUEBERRY PUREE: 1 KG

LEMON PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

PURÉ DE ARÁNDANO: 1 KG

PURÉ DE LIMÓN: 1 KG

- SIN AZÚCAR AÑADIDA
- 100 % FRUTA
- SIN CONSERVANTES



Our BLUEBERRIES
come from the coast in
Pisco, Ica and Pacanga in
La Libertad - PERU.

Nuestros ARÁNDANOS
proviene de la costa en
Pisco- Ica y Pacanga en La
Libertad - PERÙ.

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Recipe Book

