



GELATO WITH PERUVIAN FRUIT PUREES

MANGO Gelato

By | *Por Pino Scaringella (It)*
Gelato Master | *Maestro Heladero*





| Mango Sorbet | 45% |
|-----------------------------|--------------|
| Ingredients | g |
| Treated pure water | 2,150 |
| Stabilizer 0.6% fruit | 50 |
| Inulin plant Ffiber | 70 |
| Sugar saccharose | 1,650 |
| Dehydrated Glucose 28-32 de | 180 |
| Dextrose or Fructose | 60 |
| Pacific Fruit Mango Puree | 3,600 |
| Pacific Fruit Orange Puree | 250 |
| Total | 8,000 |

| Sorbete de Fruta de Mango | 45% |
|----------------------------------|--------------|
| Ingredientes | g |
| Agua pura tratada | 2,150 |
| Estabilizante 0,6% fruta | 50 |
| Fibra vegetal - inulina | 70 |
| Sacarosa | 1,650 |
| Glucosa deshidratada 28-32 de | 180 |
| Dextrosa o fructosa | 60 |
| Puré de Mango Pacific Fruit | 3,600 |
| Puré de Naranja Pacific Fruit | 250 |
| 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



MANGO PUREE: 1 KG

ORANGE PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

PURÉ DE MANGO: 1 KG

PURÉ DE NARANJA: 1 KG

- SIN AZÚCAR AÑADIDA
- 100 % FRUTA
- SIN CONSERVANTES



Our MANGO is grown on the north coast, in Piura, and on the central coast, in Ica and Lima - PERÙ.

Nuestro MANGO se cultiva en la costa norte, en Piura y en la costa centro, en Ica y en Lima- PERÙ.

Check Our Recipe Book

