



GELATO WITH PERUVIAN FRUIT PUREES

Raspberry Gelato

By | Por Pino Scaringella (It)

Gelato Master | Maestro Heladero





Raspberry Sorbet	37,5%
Ingredients	g
Treated pure water	2,600
Stabilizer 0.6% fruit	50
Inulin plant Ffiber	70
Sugar saccharose	2,000
Dehydrated Glucose 28-32 de	200
Dextrose or Fructose	80
Pacific Fruit Raspberry Puree	3,000
Total	8,000

Sorbete de Fruta de Frambuesa	37,5%
Ingredientes	g
Agua pura tratada	2,600
Estabilizante 0,6% fruta	50
Fibra vegetal - inulina	70
Sacarosa	2,000
Glucosa deshidratada 28-32 de	200
Dextrosa o fructosa	80
Puré de Frambuesa Pacific Fruit	3,000
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 -9°C
- Ultracongelar por 1 hora.
- Almacenar



RASPBERRY PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

PURÉ DE FRAMBUESA: 1 KG

- SIN AZÚCAR AÑADIDA
- 100 % FRUTA
- SIN CONSERVANTES



Our RASPBERRY is grown in the Maule Valley in Chile.

Nuestra FRAMBUESA se cultiva en el valle del Maule en Chile.

Check Our Recipe Book

