



GELATO WITH PERUVIAN FRUIT PUREES

# MARACUMANGO *Gelato*

By | Por Walter Tim (Arg)

Gelato Master | Maestro Heladero





<b>Maracumango Sorbet</b>	<b>45%</b>
<b>Ingredients</b>	<b>g</b>
Water	2,407
Granulated sugar (sucrose)	1,650
Dextrose	72
Glucose syrup	180
Inulin (chicory fiber)	70
Neutral water-soluble stabilizer (%0.24 / %0.30)	21
Pacific Fruit Passion Fruit Puree	2,160
Pacific Fruit Mango Puree	1,440
<b>Total</b>	<b>8,000</b>

<b>Sorbete de Maracumango</b>	<b>45%</b>
<b>Ingredientes</b>	<b>g</b>
Agua	2,407
Azúcar común (sacarosa)	1,650
Dextrosa	72
Jarabe de glucosa	180
Inulina (fibra de achicoria)	70
Estabilizante neutro al agua (%0,24 / %0.30)	21
Puré de Maracuyá Pacific Fruit	2,160
Puré de Mango Pacific Fruit	1,440
<b>Total</b>	<b>8,000</b>

#### 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



PASSION FRUIT PUREE: 1 KG

MANGO PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

PURÉ DE MARACUYÁ: 1 KG

PURÉ DE MANGO: 1 KG

- SIN AZÚCAR AÑADIDA
- 100 % FRUTA
- SIN CONSERVANTES



Our **PASSIONFRUIT** comes from the Peruvian coast, from Chimbote to Pisco • Our **MANGO** is grown on the north coast, in Piura, and on the central coast, in Ica and Lima.

Nuestro **MARACUYÁ** proviene de la costa peruana desde Chimbote hasta Pisco • Nuestro **MANGO** se cultiva en la costa norte, en Piura y en la costa centro, en Ica y en Lima.

Check Our Recipe Book

