



GELATO WITH PERUVIAN FRUIT PUREES

Passion Fruit Gelato

By | *Por Pino Scaringella (It)*

Gelato Master | Maestro Heladero





Passion Fruit Sorbet	37,5%
Ingredients	g
Treated pure water	2,730
Stabilizer 0.6% fruit	50
Inulin plant Ffiber	70
Sugar saccharose	1,740
Dehydrated Glucose 28-32 de	350
Dextrose or Fructose	60
Pacific Fruit Passion Fruit Puree	3,000
Total	8,000

Sorbete de Fruta de Maracuyá	37,5%
Ingredientes	g
Agua pura tratada	2,730
Estabilizante 0,6% fruta	50
Fibra vegetal - inulina	70
Sacarosa	1,740
Glucosa deshidratada 28-32 de	350
Dextrosa o fructosa	60
Puré de Maracuyá 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 -9C°
- Ultracongelar por 1 hora.
- Almacenar



PASSION FRUIT PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

PURÉ DE MARACUYÁ: 1 KG

- SIN AZÚCAR AÑADIDA
- 100 % FRUTA
- SIN CONSERVANTES



Our PASSIONFRUIT comes from the Peruvian coast, from Chimbote to Pisco.

Nuestro MARACUYÁ proviene de la costa peruana desde Chimbote hasta Pisco.

Check Our Recipe Book

