



GELATO WITH PERUVIAN FRUIT PUREES

Pineapple & Ginger Gelato

By | Por Walter Timm (Arg)

Gelato Master | Maestro Heladero





Pineapple & Ginger Sorbet	50%
Ingredients	g
Water	2,149
Granulated sugar (sucrose)	1,464
Dextrose	66
Glucose syrup	120
Inulin (chicory fiber)	60
Neutral water-soluble stabilizer (%0.24 / %0.30)	20.8
Pacific Fruit Pineapple Puree	4,000
Pacific Fruit Ginger Puree	120
Total	8,000

Sorbete de Piña y Jengibre	50%
Ingredientes	g
Agua	2,149
Azúcar común (sacarosa)	1,464
Dextrosa	66
Jarabe de glucosa	120
Inulina (fibra de achicoria)	60
Estabilizante neutro al agua (%0,24 / %0.30)	20.8
Puré de Piña Pacific Fruit	4,000
Puré de Jengibre Pacific Fruit	120
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



PINEAPPLE PUREE: 1 KG

GINGER PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

PURÉ DE PIÑA: 1 KG

PURÉ DE JENGIBRE: 1 KG

- SIN AZÚCAR AÑADIDA
- 100 % FRUTA
- SIN CONSERVANTES



We source our PINEAPPLE from the lush region of Satipo, nestled in the Junín jungle • Our potent roots, including GINGER, are carefully harvested from Pichanaqui, a remote area within the Junín jungle.

Nuestra PIÑA viene de satipo en la selva de Junín • Nuestras raíces poderosas, como el JENGIBRE provienen de Pichanaqui, también en la selva de Junín.

Check Our Recipe Book

