



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Sweet Food, Sweet Good

CRANBERRY SORBET

OVERVIEW

18-035

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	1.000	100.00
Sugar	0.100	10.00
Grand Marnier	0.040	4.00
Salt	0.009	0.90
Fresh Lemon Juice	0.030	3.00
Total Weight:	1.179	

Group Others

Ingredient	KG	%
Carbon Dioxide (CO2)	0.375	37.50
Total Weight:	0.375	

Yield: 1 tub

METHOD

How to do it:

1. Crush the CO2. Do this by placing CO2 in a thick plastic bag and smash it with a mallet then powderized it using robot coupe. Set aside.
2. Place LF Cranberry, sugar, Grand Marnier, salt, lemon juice and its zest in a robot coupe and process till smooth and even.
3. Transfer the Cranberry Sorbet mixture in a clean mixing bowl with paddle attachment. Mix in slow to medium speed while slowly adding the CO2.
4. Rest for 3 minutes, serve and garnish.