

RECIPE

STRAWBERRY, RHUBARB & CHAMPAGNE SORBET

with softgelagar 50



Sorbets are the all-time favourite summer dessert - fruity and refreshing. Give your version a little grown-up twist by adding a dash of Champagne.

Using softgelagar 50 to prepare this classical summer dessert results in a smoothly scoopable sorbet.

Suggested Ingredients	%
softgelagar 50*	0.8
Distilled Water	10
Strawberry Juice	8.0
Refined Granulated Sugar, portion „A“	2.0
Refined Granulated Sugar, portion „B“	19.0
Rhubarb, peeled and sliced	34.5
Strawberries, sliced	7.0
Vanilla Seed Pulp from Pod	½ Pod
Champagne	21.0
Flavours & Colours	To Taste
Evaporation	- 1.8
Total	100

***Note:** Suggested Percentage - may be adjusted to desired consistency and texture.

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Suggested Method of Preparation

1. Use a pot to heat up the water and keep at 90°C or above.
2. Dry mix the **softgelagar 50** and the Sugar portion A. Disperse the powder mix in the hot (90°C or above) water, stirring well for 1 - 2 minutes, until the powder is completely dissolved and the solution is clear.
3. Remove the solution from heat and stir in the Strawberry Juice, mix evenly. Keep solution „A“ at a temperature of at least 50°C to remain fluid.
4. Mix the sliced strawberries, the sliced Rhubarb and the vanilla in a separate pot. Cook until the mixture is soft, and blend in a food processor until all is smooth.
5. Pour the fruit mixture into the softgelagar solution, and mix thoroughly.
6. Stir the Champagne into the mixture and freeze in an ice-cream mashine.