



2019

GRIS CONSTRUCTEUR
- PRESENTE -



LA FRANÇAISE

LA SEULE MACHINE CONSTRUITE EN FRANCE

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PERFORMANCE BY GRIS



Recipe of fruit sorbet Raspberry



**BY GRIS-
CONSTRUCTOR.COM
EXPERT IN BUILDING
SOFT-SERVE ICE-CREAM
MACHINES**



**Reminder of the law about
sorbets**

<https://www.gov.uk/guidance/food-standards-labelling-durability-and-composition>



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**Renting and selling soft-serve ice-cream machine
Professional turbine**

Ingredients

1 kg of raspberry puree

248 g of powdered sugar

9 g of ice-cream stabilizer

91 g of glucose 25

g of invert sugar

614 g water

Recipe

Mix the stabilizer with the sugar (to avoid lumps)

Heat water



At 40/50°, add
The sugar and the stabilizer (mix). Add
the invert sugar and the glucose. Heat to
85°.

***Heat the mix to 85° during
30 seconds***

Cool the mix down quickly at 4°

Add the fruit puree

Mix for 5 minutes

***Let it mature* for 12h for a better taste
and a better texture at 4° and keep the
mix in a cool place***

Eat in the 3 days

Recipe video on YouTube

- Maturate is the action of keeping a product in a process in which it's going to develop, age to adapt to the use it is dedicated to.



We can build you a small maturing vessel or pasteurizer
at a really affordable price.
Buying French is cheaper

www.gris-constructor.com Gris company: constructor of
soft-serve ice-cream machines

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Made in France