

PROCREMA 100 COLD Recipes

Ivoire, Lime & Mint Soft Sorbet



750g	Water
400g	Milk
200g	SOSA Procrema 100 Cold
40g	SOSA Dextrose
200g	Lime juice
10g	Mint leaves
650g	IVOIRE 35% COUVERTURE
40g	SOSA Glycerine

Mix the water, sugar, glycerine, dextrose and Procrema 100 Cold.
Heat at 185°F (85°C).
Combine with the melted chocolate and mix again.
Cool the mixture to 40°F (4°C).
Leave in the refrigerator for 6 hours.
Once the mixture has cooled, add the lemon juice, combined with the mint leaves using an immersion blender.