

Apricot & basil sorbet

Ingrédients

- 600g apricots
- 130g water
- 140g sugar
- 60g glucose powder
- 4g stabilizer for ice cream and sorbets

Préparation

1. : J'utilise la sorbetière Kenwood adaptée à mon robot chef titanium.
2. Prep time : 15 minutes + time to cool down & time in the icecream maker Pour environ de sorbet :
Ingredients : apricots A few basil leaves to taste water sugar glucose powder stabilizer for ice cream and sorbets
Recipe : Mix the sugar and glucose.
3. Take and add the stabilizer.
4. Heat the water with the basil leaves.
5. When it reaches 40°C, add the large amount of sugar.
6. When the water is 50°C, add the small amount with the stabilizer.
7. Heat the mixture up to 85°C.
8. Chill the mixture in the refrigerator and let it stand for at least 4 hours.
9. Blend the apricots to obtain a puree.
10. Add it to the previous mixture and mix with a hand blender.
11. Now all you have to do is pour it into the ice cream maker.