

Recipe

Apricot & thyme sorbet

Thibault Marchand

Corporate Chef Les vergers Boiron

Certified



Corporation





Recipe Apricot & thyme sorbet

By Thibault Marchand

Apricot puree
Les vergers Boiron
no added sugar



APRICOT & THYME SORBET

Apricot puree	1400 g
Sugar	254 g
Dextrose	60 g
Glucose	60 g
Stabiliser	4 g
Mineral water	222 g
Fresh thyme	12 g

Heat the water, glucose and fresh thyme.

At 25°C, add the sugar, stabiliser and dextrose.

Pasteurise at 83–85°C for 2 minutes.

Cool the mixture as quickly as possible.

Once cooled, add the Apricot Purée.

Leave to mature in the refrigerator for 4 to 24 hours.

Strain through a fine sieve.

Blend the mixture before churning in an ice cream machine.

Let's cultivate fruit excellence

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