



Banana
BRIX : 27
ADDED SUGAR : 10%

Banana puree	1000g
Water	70g
Lemon juice	20g
Cream	130g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	31%



Blackcurrant
BRIX : 25,5
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Water	60g
Cream	130g
Sugar	15g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1290g
Fruit pur	70%
Puree	76,5%
TDE* required	31%



Oblacinska Morello Cherry
BRIX : 26,5
ADDED SUGAR : 10%

Morello cherry puree	1000g
Water	70g
Cream	130g
Sugar	5g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1290g
Fruit pur	70%
Puree	78%
TDE* required	30%



Coconut
BRIX : 30
ADDED SUGAR : 10%

Coconut puree	1000g
Water	380g
Cream	180g
Inverted sugar	110g
Sugar	10g
Dextrose	110g
Stabiliser for ice creams and ice creams with milk	7g
Total weight	1797g
Fruit pur	50%
Puree	56%
TDE* required	32%



Coconut (Indonesia)
BRIX : 14
ADDED SUGAR : 10%

Coconut puree	1000g
Cream	180g
Inverted sugar	70g
Sugar	195g
Dextrose	105g
Stabiliser for ice creams and ice creams with milk	7g
Total weight	1557g
Fruit pur	50%
Puree	56%
TDE* required	32%



Mandarin 100%
BRIX : 11
ADDED SUGAR : 0%

Mandarin puree	1000g
Water	55g
Lemon juice	20g
Cream	135g
Inverted sugar	30g
Sugar	35g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1360g
Fruit pur	75%
Puree	75%
TDE* required	29%



Alphonso Mango
BRIX : 23,5
ADDED SUGAR : 6%

Mango puree	1000g
Water	70g
Lemon juice	20g
Cream	135g
Sugar	50g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1360g
Fruit pur	70%
Puree	73,5%
TDE* required	31%



Melon from Quercy (PGI) 100%
BRIX : 13,5
ADDED SUGAR : 0%

Melon puree	1000g
Water	110
Cream	155g
Inverted sugar	30g
Sugar	150g
Dextrose	105g
Stabiliser for ice creams and ice creams with milk	7g
Total weight	1557g
Fruit pur	50%
Puree	56%
TDE* required	32%



Willamette Raspberry
BRIX : 20
ADDED SUGAR : 10%

Raspberry puree	1000g
Water	20g
Lemon juice	20g
Cream	130g
Inverted sugar	25g
Sugar	25g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	29%



Redcurrant
BRIX : 21,5
ADDED SUGAR : 10%

Redcurrant puree	1000g
Water	20g
Cream	130g
Sugar	55g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1290g
Fruit pur	70%
Puree	78%
TDE* required	31%



Frambosa Red Rhubarb 100%
BRIX : 4
ADDED SUGAR : 0%

Red rhubarb puree	1000g
Water	70g
Cream	170g
Sugar	330g
Dextrose	100g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1675g
Fruit pur	60%
Puree	60%
TDE* required	32%



Strawberry
BRIX : 18
ADDED SUGAR : 10%

Strawberry puree	1000g
Lemon juice	20g
Cream	130g
Inverted sugar	25g
Sugar	45g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	29%



Mara des Bois Strawberry
BRIX : 15
ADDED SUGAR : 10%

Mara des Bois strawberry puree	1000g
Water	45g
Lemon juice	20g
Cream	140g
Inverted sugar	40g
Sugar	70g
Dextrose	85g
Stabiliser for ice creams and ice creams with milk	4g
Total weight	1404g
Fruit pur	65%
Puree	71%
TDE* required	28%



Gariguette Strawberry
BRIX : 15,5
ADDED SUGAR : 10%

Gariguette strawberry puree	1000g
Water	90g
Cream	150g
Sugar	160g
Dextrose	90g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1495g
Fruit pur	67%
Puree	60%
TDE* required	31%



Wild Strawberry
BRIX : 19,5
ADDED SUGAR : 10%

Wild strawberry puree	1000g
Water	10g
Lemon juice	20g
Cream	130g
Inverted sugar	25g
Sugar	35g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	29%

PGI = Protected Geographical Indication
*Total Dry Extract

PROCESS

Heat the cream, water and inverted sugar to 45°C and mix. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C and mix. Cool rapidly to +4°C. Add the cold puree(s) and mix. Leave to mature for 24 hours. Mix and churn.
Brix: tolerance +/-2 for sweet purees and tolerance +/-3 for 100% purees.





White Asparagus 100%
BRIX : 4

White asparagus puree	1000g
Water	15g
Sugar	30g
Walnut oil	135g
Dextrose	135g
Salt	13g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1333g
Vegetable required	75%
Puree	75%
TDE* required	26%



Red Beetroot 100%
BRIX : 12

Red beetroot puree	1000g
Water	180g
Olive oil	85g
Dextrose	145g
Salt	14g
Stabiliser for ice creams and ice creams with milk	6g
Total weight	1430g
Vegetable required	50%
Puree	50%
TDE* required	25%



Red Pepper 100%
BRIX : 9

Red pepper puree	1000g
Water	20g
Olive oil	135g
Sugar	15g
Dextrose	135g
Salt	13g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1323g
Vegetable required	75%
Puree	75%
TDE* required	27%



Yellow Pepper 100%
BRIX : 6

Yellow pepper puree	1000g
Water	50g
Olive oil	135g
Dextrose	135g
Salt	13g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1338g
Vegetable required	75%
Puree	75%
TDE* required	27%



Pumpkin 100%
BRIX : 6

Pumpkin puree	1000g
Water	15g
Cream	145g
Olive oil	70g
Inverted sugar	30g
Sugar	10g
Dextrose	140g
Salt	14g
Stabiliser for ice creams and ice creams with milk	6g
Total weight	1430g
Vegetable required	70%
Puree	70%
TDE* required	26%



Tomato 100%
BRIX : 5,5

Tomato puree	1000g
Water	30g
Olive oil	135g
Sugar	20g
Dextrose	135g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1325g
Vegetable required	75%
Puree	75%
TDE* required	26%

*Total Dry Extract

PROCESS

In accordance with the list of ingredients mentioned in the recipe, heat the cream, water, olive oil and inverted sugar to 45°C and mix. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the cold puree(s), mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C and serve at -14°C. Brix: tolerance +/-3.

Stéphane Augé
Best Ice Cream Maker France 2007



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