



RASPBERRY AND RED PEPPER SORBET



QimiQ BENEFITS

- Deep freeze stable
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



INGREDIENTS FOR 10 PORTIONS

45 g QimiQ Classic

500 g Boiron Raspberry Puree

70 g Preserving sugar

90 g Red pepper(s), diced

30 g Sugar

METHOD

1. Bring 1/3 of the raspberry puree to the boil with the preservative sugar.
2. Add the remaining ingredients and blend smooth using an immersion blender.
3. Fill into a pacojet beaker and deep freeze to -20 °C.