



PACOJET - YOGHURT SORBET



QimiQ BENEFITS

- Deep freeze stable
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



INGREDIENTS FOR 1 PACOJET BEAKER

150 g QimiQ Classic

120 g Preserving sugar

370 g Natural yoghurt

20 ml Lemon juice

0.5 Vanilla bean, pulp only

METHOD

1. Heat the preserving sugar with some of the yoghurt to approx. 85 °C.
2. Add the remaining ingredients and blend smooth.
3. Pour into a Pacojet beaker and freeze at -23 °C for approx. 24 hours.
4. Pacotise.