



PACOJET - RHUBARB AND ORANGE SORBET



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- 100% natural, contains no preservatives, additives or emulsifiers
- Deep freeze stable



INGREDIENTS FOR 1 PACOJET BEAKER

200 g QimiQ Classic, unchilled

150 g Preserving sugar

150 ml Orange juice

400 g Rhubarb, fresh, cooked

0.5 Vanilla bean, pulp only

METHOD

1. Heat the preserving sugar with some of the orange juice 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.