



# RASPBERRY AND RED BELL 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 bell 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 -4 °F.