



PACOJET - YOGURT 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 yogurt
20 ml	Lemon juice
0.5	Vanilla pod(s), pulp only

METHOD

1. Heat the preserving sugar with some of the yogurt to approx. 180 °F.
2. Add the remaining ingredients and blend smooth.
3. Pour into a Pacojet beaker and freeze at -9 °F for approx. 24 hours.
4. Pacotize.