



# PACOJET - RHUBARB AND ORANGE SORBET



## QimiQ BENEFITS

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



## INGREDIENTS FOR 1 PACOJET BEAKER

**200 g** QimiQ Classic, room temperature

**150 g** Preserving sugar

**150 ml** Orange juice

**400 g** Rhubarb, fresh, cooked

**0.5** Vanilla pod(s), pulp only

## METHOD

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