



Fruit Sorbet Gelato

Ingredients (10 servings)

800g fruit puree

442g sugar

652g water

Equipment

Large pan

Plastic spoon

Whisk

Measuring jug

Plastic spoon

Chinois

Immersion blender

Instructions

1. In a large pan, pour the water and add the sugar. Bring the mixture to a boil.
2. Turn off the heat and add the fruit puree to the pan. Use a whisk to thoroughly mix the ingredients.
3. Pour the mixture into a measuring jug, straining it through a chinois to remove any lumps or impurities.
4. Transfer the strained mixture into the gelato machine and churn it for 15-20 minutes until it reaches a smooth and creamy consistency.
5. Once the gelato is ready, transfer it into a freezer-safe container and freeze it for a minimum of 2 hours before serving.

Enjoy the process of making and serving your delightful fruit sorbet gelato in your gelato class!