

PATE DE FRUITS	Frutta Prima Fruit Purées	1 Bucket	Sugar (1)	Pectin	Sugar (2)	Glucose	Tartaric Acid	Temperature
								°F (°C)
	<b>NEW!</b> Blood Orange*** (516024)	900g	135g	40g	1170g	180g	16g	228 (109)
	Apricot (516001)	900g	99g	23g	675g	180g	14g	225 (107)
	Black Currant (516002)	900g	90g	23g	850g	180g	14g	225 (107)
	Strawberry (516003)	900g	90g	22g	900g	180g	13.5g	225 (107)
	Raspberry (516004)	900g	90g	23g	900g	180g	14g	225 (107)
	Passion Fruit (516005)	900g	82g	46g	931g	209g	30g	226 (108)
	Guava (516006)	900g	83g	22g	929g	209g	15g	221 (105)
	Morello (Sour) Cherry (516007)	900g	90g	20g	900g	180g	16g	225 (107)
	Red Currant (516008)	900g	90g	23g	850g	180g	14g	225 (107)
	Kiwi* (516009)	900g	90g	21g	850g	150g	18g	225 (107)
	Lychee (516010)	900g	48g	36g	570g	120g	17g	225 (107)
	Mango (516011)	900g	82g	22g	929g	209g	15g	221 (105)
	Melon (516012)	900g	59g	22g	768g	192g	22g	221 (105)
	Mirabelle (516013)	900g	83g	22g	930g	209g	15g	221 (105)
	Blackberry (516014)	900g	90g	23g	900g	180g	14g	225 (107)
	Wild Blueberry (516015)	900g	80g	22g	922g	207g	15g	228 (109)
	Coconut** (516016)	850g	90g	28g	560g	180g	19g	225 (107)
	Papaya (516017)	900g	78g	22g	922g	207g	16g	225 (107)
	Yellow Peach (516018)	900g	90g	23g	869g	180g	14g	225 (107)
	Green Apple (516019)	900g	90g	23g	913g	198g	16g	225 (107)

**PATE DE FRUITS:** Combine pectin and sugar in a bowl and mix thoroughly. In a heavy gauge medium pot, place thawed purée(\*\*\*for Blood Orange, add 342g of mirabelle plum purée; \*\*for Coconut, strain and remove as much water as possible) and simmer. Whisking continuously, add pectin and sugar mixture. Add second amount of sugar. Once boiling, add glucose (\*for Kiwi, add 30 drops of green liquid food coloring). Continue to boil until mixture reaches desired chart temperature. Remove from heat and whisk in acid thoroughly. Pour into molds and let set. Unmold and enrobe in granulated sugar.

SORBETS	Frutta Prima Fruit Purées	1 Bucket	Sugar	Glucose Powder	Stabilizer	Water
	Apricot (516001)	900g	198g	50g	2g	378g
	Black Currant (516002)	900g	360g	90g	4g	891g
	Strawberry (516003)	900g	180g	45g	2g	310g
	Raspberry (516004)	900g	216g	54g	2g	446g
	Passion Fruit (516005)	900g	468g	117g	4g	752g
	Guava (516006)	900g	198g	48g	1.5g	378g
	Morello (Sour) Cherry (516007)	900g	252g	63g	4g	400g
	Red Currant (516008)	900g	450g	81g	9g	891g
	Kiwi (516009)	900g	252g	63g	2g	330g
	Lychee (516010)	900g	162g	41g	2g	267g
	Mango (516011)	900g	360g	90g	2g	441g
	Melon (516012)	900g	162g	40g	1g	243g
	Mirabelle (516013)	900g	252g	63g	1g	400g
	Blackberry (516014)	900g	198g	49g	2g	558g
	Wild Blueberry (516015)	900g	198g	49g	1g	378g
	Coconut (516016)	850g	378g	94g	3g	688g
	Papaya (516017)	900g	200g	54g	2g	355g
	Yellow Peach (516018)	900g	180g	45g	1g	220g
	Green Apple (516019)	900g	180g	45g	2g	400g



ICE CREAMS	Makes 1 kg	Strawberry (516003)	Coconut (516016)
	Cream	100g	230g
	Whole Milk	480g	260g
	Pastry Ideale Inverted Sugar	30g	20g
	Glucose Powder	20g	40g
	Granulated Sugar	100g	100g
	Ice Cream Stabilizer	2g	2g
	Monostearate	2g	2g
	Milk Powder 0% Fat	45g	50g
	Roasted Desiccated Coconut	50g	N/A

**SORBETS/ICE CREAMS:** Combine all ingredients, except purée, and bring to a boil. Cover and let sit for 6 hours in refrigerator. Combine mixture with the purée using a hand blender. Place into ice cream machine. Freeze. Serve inside a Venuance cup with Venuance decorations.

