

## Clementine Sorbet with citrus puree

30 portions



### SORBET

#### Ingredients

1 litre Frozen Clementine puree (Boiron) or similar  
150gms Liquid Glucose  
Juice of 1-2 Lemons  
2 Large Egg whites (80gms) (pasteurised)

#### Method

1. Heat a little of the clementine puree in a pan and add the glucose, stir until dissolved.
2. Add to the remaining clementine puree and whisk to disperse.
3. Adjust the flavour with the lemon juice and whisk through the egg white.
4. Place in an ice Cream Machine and Churn till light and aerated, place in a cool box in the freezer until required.

### Clementine Centre /Puree

#### Ingredients

500gms Clementine Puree  
5gms Pectin (teaspoon)  
Orange liquer

#### Method

1. Place the clementine puree in a stainless steel pan and over a moderate heat and whisk in the pectin, bring to the boil whisking periodically to disperse pectin
2. Pass through a sieve and allow to cool.
3. When cool add the orange liquer a little at a time whisking in between additions to ensure incorporation and place in a disposable-piping bag.

#### The service

1. Place the sorbet into a disposable piping bag, tape the open end with cellotape to seal, or tie with cling film cut the tip with a pair of scissors, do likewise with the Clementine puree.
2. Using your bear hand (No gloves as they tend to stick) hold the blown Clementine in one hand and pipe in the sorbet 4/5 full.
3. Insert the point of the Clementine puree bag into the middle of the sorbet and gently squeeze to fill, place onto a plate and serve immediately.