

Salted Caramel Sorbet

Based on the **Salted Caramel Couverture**

Recipe elaborated by Julia Canu, Gelato Chef

Yields 3.5l of sorbet

Vegan, lactose-free, gluten-free



1737 g Water

150 g Dextrose

140 g Glucose powder

14 g Salt

3 g Locust Gum

820 g **Salted Caramel Couverture**

1. Bring the water to a boil
2. Mix the dextrose, glucose, salt and locust gum with the water.
3. Pour directly on the **Salted Caramel Couverture**.
4. Mix, and cool for 24h.
5. Turbine with ice-cream machine.



The cocoa butter content of the Caramel Couverture gives this sorbet a creamy mouth feel with remarkable, long-lasting flavour.

Rich like ice cream but light like a sorbet, this recipe allows you to work without any animal-based products.

Original. Ethic. Healthy.