

Lemon Sorbet with Core Stabilizer

Yield: Approximately 2 quarts of liquid mix prior to freezing (suggested 25% - 35% Overrun)



Basic

Ingredients:	Amount
Itaberco Core Frozen Dessert Stabilizer (ST-5)	.2% or 4 g
Sugar	14% or 280 g
Corn Syrup	20% or 400 g
Organic Lemon Juice (not from concentrate)	20% or 400 g
Water	45.8% or 916 g
Itaberco Flavor Compound of Choice	3-5% or 70 - 90 g

To Prepare:

- 1 Weigh out water and place it in a heavy bottomed saucepan. Heat the water to 180°F.
- 2 Weigh out **Itaberco Stabilizer Blend** and sugar. Stir well to combine.
- 3 When the water has reached 180°F, pour it into a large 2 gallon mixing bucket. Add the combined dry ingredients from step 2 and blend for 60 seconds using an immersion blender.
- 4 Add the corn syrup and fruit puree and blend for 30 seconds.
- 5 Add the **Itaberco Flavor Compound of Choice** and blend for another 60 seconds using an immersion blender.
- 6 Process in a batch freezer according to the manufacturer's instructions.
- 7 Freeze to set completely.