



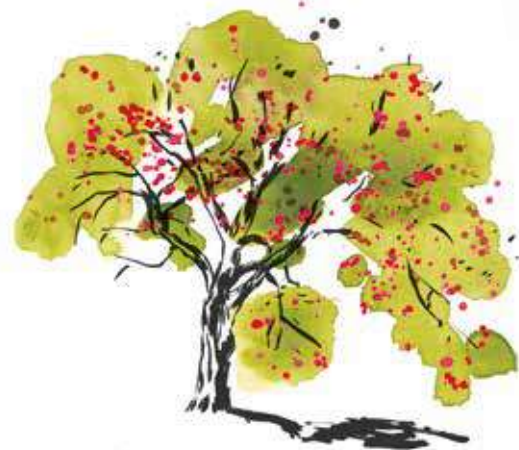
Ice creams and Sorbets

RECIPE BOOK

FRUIT INGREDIENTS

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Curious by Nature

Just like professional Chefs worldwide, we are curious about all the flavors Nature has to offer. We also share a continuous voyage of wonder, discovery, and inspiration.

This recipe book is tailored for ice-cream makers who desire to realize perfect recipes, reflecting the real fruit's flavor, with Andros Chef ingredients.



Andros Chef is proud to be partner of the Meilleurs Ouvriers de France glacier confederation which show our support for the profession.

Andros Chef was also the official fruit partner of the French Team at the Gelato World cup, staged every two years, at the Sigep-International Exhibition of Artisan Gelato, Confectionery and Bakery in Rimini, Italy. Gelato makers, pastry chefs, chefs, and ice sculptors from all over the world compete in a stimulating professional challenge.

French Team 2018



Rémi Montagne, Christophe Domange, Elie Cazaussus (coach), Jean-Thomas Schneider and Benoît Charvet.

French Team 2020



Nabil Moudni, Adrien Lamy, Stéphane Augé (coach), Franck Fouchereau and Yoann Hasselbein.



Stéphane Augé

After doing his culinary training at Lycée Hôtelier de La Rochelle, in his city of origin, Stéphane Augé decided that he would teach. He spent eighteen years training students in cookery and later patisserie at Lycée Hôtelier de Gascogne, in Talence - Bordeaux, following which he joined Lycée Hôtelier Quercy Périgord, in Souillac, in the autumn of 2016.

Voted Best Ice Cream Craftsman of France in 2007, Augé was approached by the National Confederation of Ice Cream Makers to coach the French team for the 2020 Gelato World Cup. A competition he knows well, having been a member of that team in 2008 and having trained the Moroccan team two years later.

Drawing on his expertise and peer renown, Stéphane Augé has created this booklet of recipes for sorbets and ice creams using the Andros Chef ranges for that perfect balance of ingredients and flavours.



Technical informations

The recipes proposed in this booklet have been developed in accordance with good hygiene practices in ice cream-making.

They respect the legislation and consist of approved natural raw materials that have been used by industry professionals for many years.

Sucrose, more commonly known as table sugar, is the essential element in constructing and balancing recipes for sorbets, ice creams and dairy ice creams. Derived from sugar beet or sugarcane, it is made up of glucose and fructose. It is the reference standard and has a relative sweetness value of 100 and an anti-freezing power of 100.

It can be partially replaced by other nutritive sweeteners to reduce perceived sweetness when the finished product is consumed and/or to increase the anti-freezing power for a softer finished product at negative temperature.

These are notably glucose, dextrose, and invert sugar.

Glucose and dextrose are obtained by hydrolysing wheat, corn, rice or cassava starches. They are gluten-free and of no danger to health.

Both sugars have a lower relative sweetness than sucrose. Glucose has a lower anti-freezing power than sucrose, whereas that of dextrose is virtually twice as high as that of sucrose.

Invert sugar, which has been known for a very long time, is the major component of honey and is obtained by hydrolysing sucrose. It has a higher relative sweetness and anti-freezing power than sucrose.

Organic versions of these various 'sugars' are now available.

The balance of a recipe for sorbet, ice cream or dairy ice cream therefore depends on careful selection of the sugar(s) in order to offer clients the ideal texture, their preferred level of sweetness, and enough scoopability to serve the product at a negative temperature that complies with the applicable legislation.

Of course, it is possible to only use sucrose in the recipes presented in this booklet. Simply replace the glucose, dextrose and invert sugar with the same quantities of sucrose.

However, doing so will modify the texture, sweetness, and anti-freezing power. The sorbets, ice creams and dairy ice creams may then be firmer when serving and taste sweeter.

Stabilisers: alginates, carrageenans, locust bean gum, guar gum, or pectin. The choice is vast and left to the interpretation of each individual. Each stabiliser has its own specific qualities.

Stabilisers increase the viscosity of the sorbet, ice cream and dairy ice cream mixes. They reduce the formation of ice crystals during storage and promote air incorporation, improving texture and minimising melting. They are extracted from natural ingredients and an organic version are available.

Stéphane Augé



FRUIT PUREES

FRUIT PUREES

90%



FRUIT PUREES

100%



ORGANIC FRUIT PUREES 100%



- ▶ Minimum 90% fruit content
- ▶ Selection & blending of the best varieties
- ▶ Fruit selected for its organoleptic properties
- ▶ Recipes with no added coloring or flavoring of any kind, even natural extracts

VARIETIES ON
DEMAND

We can create tailor-made purees to order for your signature dishes.

Ice cream

FOR A UNIQUE TASTE

Ice-cream recipes tailor-made with Andros Chef purees.



ICE CREAM

Manufacturing process



D-2

Start to defrost the purées.
(Be careful to respect the hygiene rules for defrosting food. Making ice cream requires clean environment and impeccable hygiene.)

Heat all liquid and wet ingredients to +45°C (milk, cream, invert sugar).

Combine all dry ingredients (sucrose, milk powder, glucose powder, dextrose, stabiliser / emulsifier) and add them to the first mix while stirring vigorously.

D-1

Blend to homogenize.

Pasteurise at +85°C, combine and blend again.

Rapidly cool to +4°C, to complete the pasteurise process.
Add the defrosted fruit purée, mix.

Leave to age for 24 hours.

On the day

Blend before churning.

Rapidly freeze to the core and store at -18°C.

Serve – preferably at a temperature of -14°C.

Banana

BANANA SWEETENED PUREE

Fruit puree: 90%
Brix: 25



BANANA ICE CREAM with 30% fruit content

Total dry extract desired: 37,8 Brix
Sugar control: 18,4%



Recipe for 1000g total weight

Banana sweetened puree	308 g
Whole milk 3.6 fat	290 g
Liquid cream 35% fat	210 g
Sucrose	36 g
Non-fat dry milk powder	42 g
Dextrose	56 g
Glucose powder	56 g
Inverted sugar	17 g
Stabilising agent	5 g

Bergamot 100%

BERGAMOT 100% PUREE

Fruit puree: 100%
Brix: 7



BERGAMOT 100% ICE CREAM with 30% fruit content

Total dry extract desired: 36,7 Brix
Sugar control: 17,7%



Recipe for 1000g total weight

Bergamot 100% puree	255 g
Whole milk 3.6 fat	293 g
Liquid cream 35% fat	212 g
Sucrose	57 g
Non-fat dry milk powder	48 g
Dextrose	57 g
Glucose powder	57 g
Inverted sugar	17 g
Stabilising agent	5 g

Blackcurrant

BLACKCURRANT SWEETENED PUREE

Fruit puree: 90%
Brix: 24



BLACKCURRANT ICE CREAM with 30% fruit content

Total dry extract desired: 39 Brix
Sugar control: 23%



Recipe for 1000g total weight

Blackcurrant sweetened puree	330 g
Whole milk 3.6 fat	248 g
Liquid cream 35% fat	215 g
Sucrose	38 g
Non-fat dry milk powder	45 g
Dextrose	60 g
Glucose powder	38 g
Inverted sugar	19 g
Stabilising agent	5 g

Lemon 100%

LEMON 100% PUREE

Fruit puree: 100%
Brix: 8



LEMON 100% ICE CREAM with 30% fruit content

Total dry extract desired: 36,8 Brix
Sugar control: 18,2%



Recipe for 1000g total weight

Lemon 100% puree	300 g
Whole milk 3.6 fat	247 g
Liquid cream 35% fat	214 g
Sucrose	60 g
Non-fat dry milk powder	48 g
Dextrose	52 g
Glucose powder	60 g
Inverted sugar	14 g
Stabilising agent	5 g

Lime 100%

LIME 100% PUREE

Fruit puree: 100%
Brix: 7



LIME 100% ICE CREAM with 25% fruit content

Total dry extract desired: 36,7 Brix
Sugar control: 17,7%



Recipe for 1000g total weight

Lime 100% puree	255 g
Whole milk 3.6 fat	293 g
Liquid cream 35% fat	212 g
Sucrose	57 g
Non-fat dry milk powder	48 g
Dextrose	57 g
Glucose powder	57 g
Inverted sugar	17 g
Stabilising agent	5 g

Coconut

COCONUT SWEETENED PUREE

Fruit puree: 88%
Brix: 19



COCONUT ICE CREAM with 50% fruit content

Total dry extract desired: 37,1 Brix
Sugar control: 22,8%



Recipe for 1000g total weight

Coconut sweetened puree	575 g
Whole milk 3.6 fat	284 g
Non-fat dry milk powder	33 g
Dextrose	44 g
Inverted sugar	33 g
Glucose powder	27 g
Stabilising agent	4 g

Quince

QUINCE SWEETENED PUREE

Fruit puree: 90%
Brix: 14



QUINCE ICE CREAM with 30% fruit content

Total dry extract desired: 36,6 Brix
Sugar control: 18,9%



Recipe for 1000g total weight

Quince sweetened puree	330 g
Whole milk 3.6 fat	243 g
Liquid cream 35% fat	211 g
Sucrose	49 g
Non-fat dry milk powder	52 g
Inverted sugar	14 g
Dextrose	47 g
Glucose powder	49 g
Stabilising agent	5 g

Strawberry 100%

STRAWBERRY 100% PUREE

Fruit puree: 100%
Brix: 8



STRAWBERRY 100% ICE CREAM with 50% fruit content

Total dry extract desired: 36,3 Brix
Sugar control: 18,4%



Recipe for 1000g total weight

Strawberry 100% puree	500 g
Whole milk 3.6 fat	100 g
Liquid cream 35% fat	136 g
Sucrose	73 g
Non-fat dry milk powder	78 g
Glucose powder	107 g
Stabilising agent	5 g

Raspberry 100%

RASPBERRY 100% PUREE

Fruit puree: 100%
Brix: 10



RASPBERRY 100% ICE CREAM with 50% fruit content

Total dry extract desired: 36,6 Brix
Sugar control: 18,4%



Recipe for 1000g total weight

Raspberry 100% puree	502 g
Whole milk 3.6 fat	104 g
Liquid cream 35% fat	140 g
Sucrose	56 g
Non-fat dry milk powder	75 g
Glucose powder	106 g
Dextrose	10 g
Stabilising agent	6 g

Redcurrant

REDCURRANT SWEETENED PUREE

Fruit puree: 90%
Brix: 21



REDCURRANT ICE CREAM with 30% fruit content

Total dry extract desired: 37,5 Brix
Sugar control: 20,4%



Recipe for 1000g total weight

Redcurrant sweetened puree	331 g
Whole milk 3.6 fat	258 g
Liquid cream 35% fat	212 g
Sucrose	40 g
Non-fat dry milk powder	50 g
Glucose powder	40 g
Dextrose	50 g
Inverted sugar	15 g
Stabilising agent	5 g

Mango 100%

MANGO 100% PUREE

Fruit puree: 100%
Brix: 18



MANGO 100% ICE CREAM with 30% fruit content

Total dry extract desired: 36,2 Brix
Sugar control: 20,9%



Recipe for 1000g total weight

Mango 100% puree	350 g
Whole milk 3.6 fat	242 g
Liquid cream 35% fat	210 g
Sucrose	49 g
Non-fat dry milk powder	47 g
Dextrose	49 g
Glucose powder	23 g
Inverted sugar	23 g
Stabilising agent	5 g

Blueberry



BLUEBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 21



BLUEBERRY ICE CREAM with 30% fruit content

Total dry extract desired: 37,4 Brix
Sugar control: 20,1%



Recipe for 1000g total weight

Blueberry sweetened puree	331 g
Whole milk 3.6 fat	264 g
Liquid cream 35% fat	204 g
Sucrose	25 g
Non-fat dry milk powder	48 g
Dextrose	56 g
Glucose powder	51 g
Inverted sugar	15 g
Stabilising agent	5 g

Passion fruit 100%



PASSION FRUIT 100% PUREE

Fruit puree: 100%
Brix: 14



PASSION 100% ICE CREAM with 30% fruit content

Total dry extract desired: 36,6 Brix
Sugar control: 18,4%



Recipe for 1000g total weight

Passion fruit 100% puree	302 g
Whole milk 3.6 fat	265 g
Liquid cream 35% fat	218 g
Sucrose	46 g
Non-fat dry milk powder	51 g
Dextrose	51 g
Glucose powder	46 g
Inverted sugar	15 g
Stabilising agent	5 g

Yuzu 100%



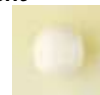
YUZU 100% PUREE

Fruit puree: 100%
Brix: 10



YUZU 100% ICE CREAM with 30% fruit content

Total dry extract desired: 36,7 Brix
Sugar control: 18,2%



Recipe for 1000g total weight

Yuzu 100% puree	301 g
Whole milk 3.6 fat	250 g
Liquid cream 35% fat	217 g
Sucrose	48 g
Non-fat dry milk powder	53 g
Dextrose	58 g
Glucose powder	48 g
Inverted sugar	19 g
Stabilising agent	5 g

Mixed berries 100%

MIXED BERRIES 100% PUREE

Fruit puree: 100%
Brix: 12



MIXED BERRIES 100% ICE CREAM with 50% fruit content

Total dry extract desired: 37 Brix
Sugar control: 22%

Recipe for 1000g total weight

Mixed berries 100% puree	500 g
Whole milk 3.6 fat	106 g
Liquid cream 35% fat	143 g
Sucrose	77 g
Non-fat dry milk powder	72 g
Dextrose	46 g
Glucose powder	51 g
Stabilising agent	6 g

Fruit Sorbets

**GIVING INSPIRATION TO
YOUR FROZEN CREATIONS**

Fruity recipes with best texture.



SORBET

Manufacturing process



D-2

Start to defrost the purées or high fruit compotes.
(Be careful to respect the hygiene rules for defrosting food. Making sorbet requires clean environment and impeccable hygiene.)

Make the sorbet syrup: heat the water to +45°C.
Add any invert sugar at this stage, if using.

Combine all dry ingredients (sucrose, glucose powder, dextrose, stabiliser, etc).
Add them to the water while stirring vigorously.
Blend to homogenise the mixture.
Pasteurise at +85°C while mixing carefully. Blend.

Cool to +4°C to complete the pasteurisation cycle.

Add the defrosted fruit purée. Blend.

For high fruit compotes – which contain chunks of fruit – do not blend.

Whisk into the cooled syrup before ageing.

Leave to age for 24h.

D-1

For purée-based sorbets: blend and churn.

For high fruit compote-based sorbets: mix using a whisk and churn.

Rapidly freeze to the core and store at -18°C or below.

Serve – preferably at a temperature of -14°C.

On the
day



Apricot



APRICOT SWEETENED PUREE

Fruit puree: 90%
Brix: 22



APRICOT SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Recipe for 1000g total weight

Apricot sweetened puree	725 g
Water	130 g
Sucrose	82 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g



Lingonberry



LINGONBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 18



LINGONBERRY SORBET with 50% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Recipe for 1000g total weight

Lingonberry sweetened puree	560 g
Water	236 g
Sucrose	141 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g



Pineapple



PINEAPPLE SWEETENED PUREE

Fruit puree: 90%
Brix: 18



PINEAPPLE SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Recipe for 1000g total weight

Pineapple sweetened puree	780 g
Water	56 g
Sucrose	100 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g



Banana



BANANA SWEETENED PUREE

Fruit puree: 90%
Brix: 25



BANANA SORBET with 60% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Recipe for 1000g total weight

Banana sweetened puree	635 g
Water	219 g
Sucrose	84 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	2 g



Bergamot 100%



BERGAMOT 100% PUREE

Fruit puree: 100%
Brix: 7



BERGAMOT 100% SORBET with 25% fruit content

Total dry extract desired: 30 Brix
Sugar control: 28%



Recipe for 1000g total weight

Bergamot 100% puree	250 g
Water	463 g
Sucrose	223 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g

Cranberry



CRANBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 18



Recipe for 1000g total weight

Cranberry sweetened puree	560 g
Water	236 g
Sucrose	140 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g

CRANBERRY SORBET with 50% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Blackcurrant



BLACKCURRANT SWEETENED PUREE

Fruit puree: 90%
Brix: 24



Recipe for 1000g total weight

Blackcurrant sweetened puree	560 g
Water	260 g
Sucrose	117 g
Glucose powder	30 g
Dextrose	30 g
Stabilising agent	3 g

BLACKCURRANT SORBET with 50% fruit content

Total dry extract desired: 31 Brix
Sugar control: 32%



Cherry



CHERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 26



Recipe for 1000g total weight

Cherry sweetened puree	670 g
Water	180 g
Sucrose	86 g
Glucose powder	40 g
Dextrose	20 g
Stabilising agent	4 g

CHERRY SORBET with 60% fruit content

Total dry extract desired: 32 Brix
Sugar control: 34%



Lemon



LEMON SWEETENED PUREE

Fruit puree: 90%
Brix: 17



Recipe for 1000g total weight

Lemon sweetened puree	340 g
Water	404 g
Sucrose	192 g
Glucose powder	30 g
Dextrose	30 g
Stabilising agent	4 g

LEMON SORBET with 30% fruit content

Total dry extract desired: 31 Brix
Sugar control: 30%



Lemon 100%



LEMON 100% PUREE

Fruit puree: 100%
Brix: 8



Recipe for 1000g total weight

Lemon 100% puree	300 g
Water	410 g
Sucrose	226 g
Glucose powder	30 g
Dextrose	30 g
Stabilising agent	4 g

SORBET LEMON 100% with 30% fruit content

Total dry extract desired: 31 Brix
Sugar control: 29%



Lime



LIME SWEETENED PUREE

Fruit puree: 90%
Brix: 16



LIME SORBET with 25% fruit content

Total dry extract desired: 32 Brix
Sugar control: 31%



Lime 100%



LIME 100% PUREE

Fruit puree: 100%
Brix: 7



LIME 100% SORBET with 25% fruit content

Total dry extract desired: 32 Brix
Sugar control: 30%



Coconut



COCONUT SWEETENED PUREE

Fruit puree: 88%
Brix: 19



Recipe for 1000g total weight

Coconut sweetened puree	740 g
Water	152 g
Sucrose	5 g
Dextrose	50 g
Inverted sugar	50 g
Stabilising agent	3 g

COCONUT SORBET with 65% fruit content

Total dry extract desired: 36 Brix
Sugar control: 28%



Quince



QUINCE SWEETENED PUREE

Fruit puree: 90%
Brix: 14



Recipe for 1000g total weight

Quince sweetened puree	670 g
Water	119 g
Sucrose	148 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

QUINCE SORBET with 60% fruit content

Total dry extract desired: 30 Brix
Sugar control: 30%



Prickly pear



PRICKLY PEAR SWEETENED PUREE

Fruit puree: 90%
Brix: 20



Recipe for 1000g total weight

Prickly pear sweetened puree	725 g
Water	125 g
Sucrose	76 g
Glucose powder	20 g
Dextrose	50 g
Stabilising agent	4 g

PRICKLY PEAR SORBET with 65% fruit content

Total dry extract desired: 29 Brix
Sugar control: 30%



Purple fig



PURPLE FIG SWEETENED PUREE

Fruit puree: 90%
Brix: 30



PURPLE FIG SORBET with 78% fruit content

Total dry extract desired: 29 Brix
Sugar control: 33%



Recipe for 1000g total weight

Purple fig sweetened puree	780 g
Water	159 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

Strawberry



STRAWBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 17



STRAWBERRY SORBET with 72% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Recipe for 1000g total weight

Strawberry sweetened puree	725 g
Water	76 g
Sucrose	117 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	3 g

Strawberry 100%



STRAWBERRY 100% PUREE

Fruit puree: 100%
Brix: 8



STRAWBERRY 100% SORBET with 65% fruit content

Total dry extract desired: 30 Brix
Sugar control: 29%



Recipe for 1000g total weight

Strawberry 100% puree	650 g
Water	79 g
Sucrose	188 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	3 g

Strawberry 100% organic



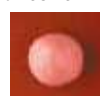
STRAWBERRY 100% ORGANIC PUREE

Fruit puree: 100%
Brix: 9



STRAWBERRY 100% SORBET with 65% fruit content

Total dry extract desired: 30 Brix
Sugar control: 29%



Recipe for 1000g total weight

Strawberry 100% organic puree	650 g
Water	86 g
Sucrose	181 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	3 g

Raspberry



RASPBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 19



RASPBERRY SORBET with 67% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Recipe for 1000g total weight

Raspberry sweetened puree	670 g
Water	135 g
Sucrose	113 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	2 g

Raspberry 100%



RASPBERRY 100% PUREE

Fruit puree: 100%
Brix: 10



RASPBERRY 100% SORBET with 60% fruit content

Total dry extract desired: 30 Brix
Sugar control: 30%



Recipe for 1000g total weight

Raspberry 100% puree	600 g
Water	131 g
Sucrose	187 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	2 g

Raspberry 100% organic



RASPBERRY 100% ORGANIC PUREE

Fruit puree: 100%
Brix: 9



RASPBERRY 100% SORBET with 60% fruit content

Total dry extract desired: 30 Brix
Sugar control: 29%



Recipe for 1000g total weight

Raspberry 100% organic puree	600 g
Water	137 g
Sucrose	181 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	2 g

Pink guava



PINK GUAVA SWEETENED PUREE

Fruit puree: 90%
Brix: 17



PINK GUAVA SORBET with 60% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Recipe for 1000g total weight

Pink guava sweetened puree	670 g
Water	140 g
Sucrose	127 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

Pomegranate 100%



POMEGRANATE 100% PUREE

Fruit puree: 100%
Brix: 16



POMEGRANATE 100% SORBET with 70% fruit content

Total dry extract desired: 32 Brix
Sugar control: 32%



Recipe for 1000g total weight

Pomegranate 100% puree	700 g
Water	88 g
Sucrose	148 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	2 g

Redcurrant



REDCURRANT SWEETENED PUREE

Fruit puree: 90%
Brix: 21



REDCURRANT SORBET with 60% fruit content

Total dry extract desired: 31 Brix
Sugar control: 32%



Recipe for 1000g total weight

Redcurrant sweetened puree	670 g
Water	157 g
Sucrose	109 g
Glucose powder	30 g
Dextrose	30 g
Stabilising agent	4 g



LYCHEE SWEETENED PUREE

Fruit puree: 90%
Brix: 24



Recipe for 1000g total weight

Lychee sweetened puree	780 g
Water	103 g
Sucrose	53 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g

LYCHEE SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 33%



Mandarin



MANDARIN SWEETENED PUREE

Fruit puree: 90%
Brix: 20



Recipe for 1000g total weight

Mandarin sweetened puree	780 g
Water	72 g
Sucrose	84 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g

MANDARIN SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Mandarin 100%



MANDARIN 100% PUREE

Fruit puree: 100%
Brix: 12



Recipe for 1000g total weight

Mandarin 100% puree	700 g
Water	80 g
Sucrose	156 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g

MANDARIN 100% SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 30%



Mango



MANGO SWEETENED PUREE

Fruit puree: 90%
Brix: 25



Recipe for 1000g total weight

Mango sweetened puree	650 g
Water	209 g
Sucrose	69 g
Glucose powder	10 g
Dextrose	50 g
Lime	10 g
Stabilising agent	2 g

MANGO SORBET with 60% fruit content

Total dry extract desired: 29 Brix
Sugar control: 31%



Mango 100%



MANGO 100% PUREE

Fruit puree: 100%
Brix: 18



Recipe for 1000g total weight

Mango 100% puree	600 g
Water	204 g
Sucrose	124 g
Glucose powder	10 g
Dextrose	50 g
Lime	10 g
Stabilising agent	2 g

MANGO 100% SORBET with 60% fruit content

Total dry extract desired: 29 Brix
Sugar control: 30%



Mango 100% organic



MANGO 100% ORGANIC PUREE

Fruit puree: 100%
Brix: 14



Recipe for 1000g total weight

Mango 100% organic puree	600 g
Water	180 g
Sucrose	148 g
Glucose powder	10 g
Dextrose	50 g
Lime	10 g
Stabilising agent	2 g

MANGO 100% ORGANIC SORBET with 60% fruit content

Total dry extract desired: 29 Brix
Sugar control: 29%



Blackberry



BLACKBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 20



Recipe for 1000g total weight

Blackberry sweetened puree	670 g
Water	160 g
Sucrose	107 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

BLACKBERRY SORBET with 60% fruit content

Total dry extract desired: 30 Brix
Sugar control: 31%



Blueberry



BLUEBERRY SWEETENED PUREE

Fruit puree: 90%
Brix: 21



Recipe for 1000g total weight

Blueberry sweetened puree	725 g
Water	123 g
Sucrose	89 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

BLUEBERRY SORBET with 65% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Sweet orange



SWEET ORANGE SWEETENED PUREE

Fruit puree: 90%
Brix: 19



Recipe for 1000g total weight

Sweet orange sweetened puree	725 g
Water	118 g
Sucrose	93 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	4 g

SWEET ORANGE SORBET with 65% fruit content

Total dry extract desired: 29 Brix
Sugar control: 31%



Blood orange 100%



BLOOD ORANGE 100% PUREE

Fruit puree: 100%
Brix: 12



Recipe for 1000g total weight

Blood orange 100% puree	700 g
Water	90 g
Sucrose	156 g
Dextrose	50 g
Stabilising agent	4 g

BLOOD ORANGE 100% SORBET with 70% fruit content

Total dry extract desired: 29 Brix
Sugar control: 30%



Grapefruit 100%

GRAPEFRUIT 100% PUREE

Fruit puree: 100%
Brix: 10



GRAPEFRUIT 100% SORBET with 70% fruit content

Total dry extract desired: 29 Brix
Sugar control: 29%



Recipe for 1000g total weight

Grapefruit 100% puree	700 g
Water	76 g
Sucrose	170 g
Dextrose	50 g
Stabilising agent	4 g

Passionfruit

PASSIONFRUIT SWEETENED PUREE

Fruit puree: 90%
Brix: 22



PASSIONFRUIT SORBET with 55% fruit content

Total dry extract desired: 31 Brix
Sugar control: 32%



Recipe for 1000g total weight

Passionfruit sweetened puree	615 g
Water	206 g
Sucrose	115 g
Glucose powder	30 g
Dextrose	30 g
Stabilising agent	4 g

Passionfruit 100%

PASSIONFRUIT 100% PUREE

Fruit puree: 100%
Brix: 14



PASSIONFRUIT 100% SORBET with 55% fruit content

Total dry extract desired: 31 Brix
Sugar control: 31%



Recipe for 1000g total weight

Passionfruit 100% puree	550 g
Water	213 g
Sucrose	173 g
Glucose powder	30 g
Dextrose	30 g
Stabilising agent	4 g

White peach

WHITE PEACH SWEETENED PUREE

Fruit puree: 90%
Brix: 21



WHITE PEACH SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Recipe for 1000g total weight

White peach sweetened puree	780 g
Water	79 g
Sucrose	78 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

Yellow peach

YELLOW PEACH SWEETENED PUREE

Fruit puree: 90%
Brix: 19,5



YELLOW PEACH SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Recipe for 1000g total weight

Yellow peach sweetened puree	780 g
Water	68 g
Sucrose	89 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

Williams pear

WILLIAMS PEAR SWEETENED PUREE

Fruit puree: 90%
Brix: 22



WILLIAMS PEAR SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%



Recipe for 1000g total weight

Williams pear sweetened puree	780 g
Water	87 g
Sucrose	70 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	3 g

Mixed berries 100%

MIXED BERRIES 100% PUREE

Fruit puree: 100%
Brix: 12



MIXED BERRIES 100% SORBET with 65% fruit content

Total dry extract desired: 30 Brix
Sugar control: 30%

Recipe for 1000g total weight

Mixed berries 100% puree	650 g
Water	105 g
Sucrose	161 g
Glucose powder	20 g
Dextrose	40 g
Lemon juice	20 g
Stabilising agent	4 g

Rhubarb 100%

RHUBARB 100% PUREE

Fruit puree: 100%
Brix: 4



RHUBARB 100% SORBET with 60% fruit content

Total dry extract desired: 29 Brix
Sugar control: 28%



Recipe for 1000g total weight

Rhubarb 100% puree	600 g
Water	130 g
Sucrose	217 g
Dextrose	50 g
Stabilising agent	3 g

Yuzu 100%

YUZU 100% PUREE

Fruit puree: 100%
Brix: 10



YUZU 100% SORBET with 30% fruit content

Total dry extract desired: 32 Brix
Sugar control: 30%



Recipe for 1000g total weight

Yuzu 100% puree	300 g
Water	406 g
Sucrose	230 g
Glucose powder	40 g
Dextrose	20 g
Stabilising agent	4 g

Blood peach

BLOOD PEACH SWEETENED PUREE

Fruit puree: 90%
Brix: 20



BLOOD PEACH SORBET with 70% fruit content

Total dry extract desired: 30 Brix
Sugar control: 32%

Recipe for 1000g total weight

Blood peach sweetened puree	780 g
Water	71 g
Sucrose	85 g
Glucose powder	20 g
Dextrose	40 g
Stabilising agent	4 g

HIGH FRUIT COMPOTES



- ▶ **Compotes made with carefully selected fruit, delicately blanched to release as much of the fresh fruit flavor and texture as possible**
- ▶ **Textured, with fruit chunks, fiber or pulp**
- ▶ **Natural recipes that are free from added coloring or flavoring of any kind, even natural extracts**
- ▶ **Thickening agents that do not affect the natural texture or flavor of the fruit**

Ice cream with high fruit compotes

Savoury ice cream with fruit chunks require only one recipe suitable for all Andros Chef high fruit compotes.

Recipe for 1000g total weight

High fruit compote	377 g
Whole milk 3.6 fat	216 g
Liquid cream 35% fat	208 g
Non-fat dry milk powder	52 g
Dextrose	52 g
Sucrose	35 g
Glucose powder	43 g
Inverted sugar	10 g
Stabilising agent	5 g



Sorbets

WITH FRUIT CHUNKS

Follow the sorbet manufacturing process from page 12 for the best sorbet recipes with fruit chunks.



Apricot

APRICOT HIGH FRUIT COMPOTE

Brix: 20



APRICOT SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Recipe for 1000g total weight

Apricot high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g



Mixed citrus



MIXED CITRUS HIGH FRUIT COMPOTE

Brix: 17



MIXED CITRUS SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Recipe for 1000g total weight

Mixed citrus high fruit compote	750 g
Water	106 g
Sucrose	137 g
Dextrose	30 g
Stabilising agent	2 g



Pineapple



PINEAPPLE HIGH FRUIT COMPOTE

Brix: 16



PINEAPPLE SORBET

Total dry extract desired: 29 Brix

Sugar control: 30%



Recipe for 1000g total weight

Pineapple high fruit compote	750 g
Water	75 g
Sucrose	113 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g



Cherry



CHERRY HIGH FRUIT COMPOTE

Brix: 19



CHERRY SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Recipe for 1000g total weight

Cherry high fruit compote	750 g
Water	98 g
Sucrose	90 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g



Quince



QUINCE HIGH FRUIT COMPOTE

Brix: 20



QUINCE SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Recipe for 1000g total weight

Quince high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

Purple fig



PURPLE FIG HIGH FRUIT COMPOTE

Brix: 20



Recipe for 1000g total weight

Purple fig high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

PURPLE FIG SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Strawberry



STRAWBERRY HIGH FRUIT COMPOTE

Brix: 17



Recipe for 1000g total weight

Strawberry high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

STRAWBERRY SORBET

Total dry extract desired: 29 Brix

Sugar control: 30%



Raspberry



RASPBERRY HIGH FRUIT COMPOTE

Brix: 15



Recipe for 1000g total weight

Raspberry high fruit compote	750 g
Water	68 g
Sucrose	120 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

RASPBERRY SORBET

Total dry extract desired: 29 Brix

Sugar control: 30%



Mixed berries



MIXED BERRIES HIGH FRUIT COMPOTE

Brix: 20



Recipe for 1000g total weight

Mixed berries high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

MIXED BERRIES SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Mango



MANGO HIGH FRUIT COMPOTE

Brix: 18



Recipe for 1000g total weight

Mango high fruit compote	750 g
Water	90 g
Sucrose	98 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

MANGO SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Blueberry



BLUEBERRY HIGH FRUIT COMPOTE

Brix: 19



Recipe for 1000g total weight

Blueberry high fruit compote	750 g
Water	98 g
Sucrose	90 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

BLUEBERRY SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



White nectarine



WHITE NECTARINE HIGH FRUIT COMPOTE

Brix: 18



Recipe for 1000g total weight

White nectarine high fruit compote	750 g
Water	90 g
Sucrose	98 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

WHITE NECTARINE SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Passion fruit



PASSION FRUIT HIGH FRUIT COMPOTE

Brix: 20



Recipe for 1000g total weight

Passion fruit high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

PASSION FRUIT SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Williams pear



WILLIAMS PEAR HIGH FRUIT COMPOTE

Brix: 18



Recipe for 1000g total weight

Williams pear high fruit compote	750 g
Water	90 g
Sucrose	98 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

WILLIAMS PEAR SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



Rhubarb



RHUBARB HIGH FRUIT COMPOTE

Brix: 20



Recipe for 1000g total weight

Rhubarb high fruit compote	750 g
Water	105 g
Sucrose	83 g
Glucose powder	10 g
Dextrose	50 g
Stabilising agent	2 g

RHUBARB SORBET

Total dry extract desired: 29 Brix

Sugar control: 31%



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FRUIT INGREDIENTS

-  SWEETENED FRUIT PUREES
-  100% FRUIT PUREES
-  100% ORGANIC FRUIT PUREES
-  HIGH FRUIT COMPOTES
-  CONFIT OF CITRUS ZESTS
-  SEMI-CANDIED FRUITS
-  FROZEN FRUITS IQF
-  FRUIT COULIS
-  CLEAN LABEL FILLINGS
-  CLEAN LABEL BISCUITS FILLINGS



46130 Biars-sur-Cère FRANCE

+33 (0)5 65 10 10 10

contact.androschef@andros.fr

www.androschef.com

 androschef  androschef