



Corn Sorbet

Yield: approximately 1650g

540g water
18g granulated sugar
4g ice cream stabilizer
315g granulated sugar
3g fine sea salt
135g glucose syrup

600g whole milk
550g corn, rinsed and drained

1. Place water in a large sauce pan and begin to heat. Meanwhile, combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/120°F. Whisk in stabilizer, then remaining sugar, salt, and glucose. Bring to a boil and hold for about one minute. Remove from heat.
3. Chill and allow syrup to mature for at least 4 hours.
4. In a second sauce pan, combine milk and corn and bring to a boil. Remove from heat and thoroughly purée until smooth. Pass through a fine chinois and allow to cool.
5. Combine 1000g of the base syrup with 650g of the corn purée. Process in batch freezer.