



Paw Paw Sorbet

Yield: approximately 1150g

20g granulated sugar
2.5g sorbet stabilizer
340g water
190g granulated sugar
80g glucose powder
25g dextrose
500g paw paw purée
15g lime juice

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/120°F. Whisk in stabilizer, then remaining sugar, glucose, and dextrose. Bring to a boil, maintaining for 30 seconds. Remove from heat.
3. Chill and allow syrup to mature at least 4 hours.
4. Combine syrup with purée and lime juice. Process in a batch freezer.

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