



Jerémie Runel, Pastry Chef, La Fabrique Givrée.

	SUCRE SUGAR	BRIX	FRUIT PURÉE	SORBETS 50% FRUIT			FRUIT PURÉE	SORBETS 70% FRUIT			FRUIT PURÉE	ICE CREAMS		
				BASE	WATER	BRIX		BASE	WATER	BRIX		BASE	MILK	SUCRE
Blackberry	10%	20,0	1 000	745	255	30,0	1 000	282	147	30,0	1 000	1 630	480	120
Blackcurrant	10%	24,0	1 000	1 240	620	31,0	1 000	330	100	31,0	1 000	3 250	1 710	490
Blackcurrant Noir de Bourgogne	10%	23,0	1 000	1 239	618	31,0	1 000	330	100	31,0	1 000	3 250	1 710	490
Blueberry	10%	20,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	445	155
Raspberry	0%	11,0	1 000	966	14	31,0	1 000	421	8	31,0	1 000	1 630	345	260
Red fruits	10%	19,0	1 000	822	178	31,0	1 000	327	101	31,0	1 000	1 630	430	170
Red sour cherry	10%	20,0	1 000	803	197	31,0	1 000	314	115	31,0	1 000	1 630	440	160
Redcurrant	10%	27,0	1 000	696	304	31,0	1 000	241	187	31,0	1 000	1 630	495	106
Strawberry	10%	20,0	1 000	1 316	541	31,0	1 000	900	960	31,0	1 000	3 250	1 670	530
Strawberry Senga	10%	17,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	445	155
Strawberry Mara des bois	10%	9,0	1 000	986	14	30,0	1 000	428	0	30,0	1 000	1 630	445	170
Wild strawberry & Mara des bois strawberry	10%	17,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	360	245
Apricot	10%	19,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	445	155
Fig from Provence	10%	19,0	1 000	774	226	30,0	1 000	302	127	30,0	1 000	1 630	465	135
Granny Smith apple	10%	21,0	1 000	754	246	31,0	1 000	281	148	31,0	1 000	1 630	465	135
Green rhubarb	10%	25,0	1 000	638	362	30,0	1 000	209	219	30,0	1 000	1 630	535	65
Kiwi	10%	21,0	1 000	803	197	31,0	1 000	314	115	31,0	1 000	1 620	440	160
Melon	10%	14,0	1 000	967	33	31,0	1 000	407	21	31,0	1 000	1 626	390	215
Mint	0%	15,0	1 000	909	101	33,0	1 000	387	42	33,0	1 000	1 125	212	162
Mirabelle plum	0%	10,0	1 000	967	33	30,0	1 000	424	4	295	1 000	1 624	334	267
Quince	0%	14,0	1 000	938	62	31,0	1 000	406	22	31,0	1 000	1 625	367	232
Ruby peach	0%	22,0	1 000	822	178	30,0	1 000	334	95	30,0	1 000	1 626	441	159
Sea buckthorn	0%	14,0	1 000	890	110	30,0	1 000	381	38	30,0	1 000	1 628	374	327
White peach	10%	24,0	1 000	677	323	30,0	1 000	236	193	30,0	1 000	1 630	520	85
Yellow peach	10%	19,0	1 000	764	236	30,0	1 000	295	133	30,0	1 000	1 090	50	20
	0%	6,0	1 000	1 110	0	33,0	1 000	515	0	31,5	1 000	1 626	314	286



Sorbets

50% fruit	
Water	3 000 g
Coarse sugar (1)	200 g
Stabilizer	65 g
Coarse sugar (2)	1650 g
80°B confectioner's glucose syrup	1850 g
Invert sugar	500 g

70% fruit	
Water	700 g
Coarse sugar (1)	300 g
Stabilizer	85 g
Coarse sugar (2)	1850 g
80°B confectioner's glucose syrup	1 850 g
Invert sugar	500 g

Method for preparing the syrup (75 - 76 Brix): heat the water. Add the sugar (2) and stabilizer at 40°C. Add the sugar (1), glucose and invert sugar once the mixture has reached 80°C, then bring to the boil.

Once the syrup base is ready, add the remaining ingredients and churn. Do not leave the syrup in the fridge as it will become too thick to mix successfully with the other ingredients.

Ice creams

Milk	220 g	Sugar (2)	65 g
Sugar (1)	265 g	Stabilizer	7 g
Invert sugar	110 g	Cream 35%	220 g
Egg yolks	235 g		

Method: heat the milk to 40°C then add the sugar (1) and stabilizer. At 80°C add the egg yolks blanched with the sugar (2) and the trimoline. Cook to 83°C then transfer to another recipient and add the required quantity of cold cream (35% fat). Once you have your basic mixture, add the remaining ingredients and leave to rest for 12-24h at 4°C before churning.

Banana	0%	22,0	1 000	774	226	30,0	1 000	302	127	30,0	1 626	466	134	55
Coconut	10%	19,0	1 000	754	246	30,0	1 000	289	140	30,0	1 000	3252	1592	608
Exotic fruits	0%	15,0	1 000	919	81	30,0	1 000	401	28	30,0	1 000	1626	359	241
Ginger	0%	3,0	1500**	1475	30		1500**	969	36		1500**	2447	491	412
Jamun	0%	13,0	1 000	909	91	31,0	1 000	394	34	31,0	1 624	396	204	115
Lychee	0%	14,0	1 000	909	91	30,0	1 000	394	34	30,0	1 000	1086	0	68
Mango	0%	18,0	1 000	793	207	30,0	1 000	315	114	30,0	1 000	1 630	455	145
Passion fruit	0%	13,0	1 000*	1757	577	31,0	1 000*	1199	1134	31,0	1 000	3252	1592	608
Pineapple	0%	13,0	1 000	909	91	30,0	1 000	394	34	30,0	1 626	396	204	115
Pink guava	0%	8,0	1 000	986	14	28,0	1 000	422	6	29,5	1 000	1626	346	254
Prickly Pear	0%	12,0	1 000	935	75	30,0	1 000	410	20	30,0	1 000	1635	475	130
Soursop	0%	14,0	1 000	909	91	30,0	1 000	394	34	30,0	1 626	396	204	115
Bergamot	0%	9,0	1 000*	2 224	776	31,0	1 000*	1 545	1 455	31,0	1 000	3 615	1 830	735
Blood orange	0%	12,0	1 000	986	14	31,0	1 000	421	8	31,0	1 000	1 210	25	160
Calamansi	0%	10,0	1 000*	2 224	776	31,0	1 000*	1 545	1 455	31,0	1 000	3 615	1 830	735
Grapefruit	0%	10,0	1 000	986	14	30,5	1 000	415	14	30,5	1 000	1 810	470	310
Kumquat	0%	15,0	1 000	919	81	34,5	1 000	393	35	34,5	1 000	1626	379	221
Lemon	0%	8,0	1 000*	2 263	737	31,0	1 000*	1 545	1 455	31,0	1 000	3 615	1 810	745
Lemon Crushed	0%	8,0	1 000*	2 263	737	31,0	1 000*	1 545	1 455	31,0	1 000	3 615	1 810	745
Lime	0%	9,0	1 000*	2 263	737	31,0	1 000*	1 545	1 455	31,0	1 000	3 615	1 810	745
Mandarin	0%	11,0	1 000	966	14	30,5	1 000	415	14	30,5	1 000	1 810	470	310
Orange	0%	11,0	1 000	996	4	31,0	1 000	427	1	31,0	1 000	1 210	21	170
Sudachi	0%	8,0	1 000	2 243	757		1 000	1 530	1 468		1 000	3 610	1 820	735
Yuzu	0%	9,0	1 000*	2 243	757	31,0	1 000*	1 530	1 468	31,0	1 000	3 610	1 820	735
Coconut	10%	24,0	1 000	680	325	30,0	1 000	236	193	30,0	1 000	3 252	1 592	608
Raspberry Meeker from Massif Central, France	10%	19,0	1 000	851	149	30,0	1 000	289	140	30,0	1 000	1 630	445	155
Passion fruit yellow Passiflora Edulis from the Ivory Coast	0%	13,0	1 000*	1757	577	31,0	1 000*	1199	1134	31,0	1 000	3 250	1 700	505
Abriconilla Fleur de Sel	10%	22,0	1 000	754	246	32,0	1 000	281	148	32,0	1 000	1 371	400	85
Apple baked with caramel and cinnamon	22%	31,0	1 000	290	210	30,0	1 000	143	285	30,0	1 000	1 626	554	46
Banalime Ginger	0%	17,0	1 000	803	197		1 000	322	107		1 000	1 626	600	0
Bergamangado	0%	13,0	1 000	890	110	30,0	1 000	381	47	30,0	1 000	1 626	406	194
Berriquette	10%	20,0	1 000	966	14	31,0	1 000	421	8	31,0	1 000	1 626	429	171
Cherrymome	10%	27,0	1 000	696	304	33,5	1 000	241	187	32,5	1 000	1 200	150	150
Coranaba	0%	13,0	1 000	890	110	30,0	1 000	381	47	30,0	1 000	1 626	406	30
Exotic Ginger	0%	16,0	1 000	890	110		1 000	373	55		1 000	1 626	600	0
Lychee and raspberry with rose	10%	22,0	1 000	735	265	30,0	1 000	275	153	30,0	1 000	1 630	490	115
Red Fennel	10%	16,0	1 000	754	246	30,0	1 000	367	62	33,5	1 000	889	189	144
Green pistachio	0%	74,0									1 000	1 500	2 125	0
Roasted hazelnut	0%	72,0									1 000	1 500	2 125	0
White almond	0%	74,0									1 000	1 200	2 125	0

*Reduced fruit percentage • **Mix 500 g of puree with 1000 g of water • ***Mix 500 g of puree with 1000 g of milk.