



Jerémie Runel, Pastry Chef, La Fabrique Givrée.

## SORBETS ET GLACES

	AZÚCAR SUGAR	BRIX	SORBETE 50% de frutas Sorbets 50% FRUIT				SORBETE 70% de frutas Sorbets 70% FRUIT				HELADOS Ice creams						
			FRUITPURÉE		BASE	AGUA WATER	BRIX	FRUITPURÉE		BASE	AGUA WATER	BRIX	FRUITPURÉE		BASE	LECHE MILK	AZÚCAR SUGAR
			BASE	AGUA WATER				BASE	AGUA WATER				BASE	LECHE MILK			
Mora Blackberry	10%	20,0	1 000	745	255	30,0	1 000	282	147	30,0	1 000	1 630	480	120			
Casis Blackcurrant	10%	24,0	1 000	1 240	620	31,0	1 000	330	100	31,0	1 000	3 250	1 710	490			
Casis Noir de Bourgogne Blackcurrant	10%	23,0	1 000	1 239	618	31,0	1 000	330	100	31,0	1 000	3 250	1 710	490			
Arandano Blueberry	10%	20,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	445	155			
Frambuesa Raspberry	0%	11,0	1 000	966	14	31,0	1 000	421	8	31,0	1 000	1 630	345	260			
Frutas rojas Red fruits	10%	19,0	1 000	822	178	31,0	1 000	327	101	31,0	1 000	1 630	430	170			
Cereza guinda Red sour cherry	10%	20,0	1 000	803	197	31,0	1 000	314	115	31,0	1 000	1 630	440	160			
Grosella Redcurrant	10%	27,0	1 000	696	304	31,0	1 000	241	187	31,0	1 000	1 630	495	106			
Fresa Strawberry	10%	20,0	1 000	1 316	541	31,0	1 000	900	960	31,0	1 000	3 250	1 670	530			
Fresa Senga Strawberry	10%	17,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	445	155			
Fresa Mara del bosque Strawberry	0%	9,0	1 000	986	14	30,0	1 000	428	0	30,0	1 000	1 630	445	170			
Fresa del bosque y Mara del bosque 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			
Fresa Mara del bosque Strawberry	10%	19,0	1 000	812	188	30,0	1 000	328	100	30,0	1 000	1 630	445	155			
Albricoque Apricot	10%	19,0	1 000	774	226	30,0	1 000	302	127	30,0	1 000	1 630	465	135			
Higo de Provenza Fig from Provence	10%	21,0	1 000	754	246	31,0	1 000	281	148	31,0	1 000	1 630	465	135			
Manzana verde Granny Smith Green apple	10%	25,0	1 000	638	362	30,0	1 000	209	219	30,0	1 000	1 630	535	65			
Ruibarbo verde Green rhubarb	10%	21,0	1 000	803	197	31,0	1 000	314	115	31,0	1 000	1 620	440	160			
Kiwi Kiwi	10%	14,0	1 000	967	33	31,0	1 000	407	21	31,0	1 000	1 626	390	215			
Melón Melon	0%	15,0	1 000	909	101	33,0	1 000	387	42	33,0	1 000	1 125	212	162			
Menta Mint	0%	10,0	1 000	967	33	30,0	1 000	424	4	295	1 000	1 624	334	267			
Ciruela Mirabelle de Lorraine Mirabelle plum	0%	14,0	1 000	938	62	31,0	1 000	406	22	31,0	1 000	1 625	367	232			
Pera Williams Pear	0%	22,0	1 000	822	178	30,0	1 000	334	95	30,0	1 000	1 626	441	159			
Membrillo Quince	0%	14,0	1 000	890	110	30,0	1 000	381	38	30,0	1 000	1 628	374	327			
Melocotón sangui Ruby peach	10%	24,0	1 000	677	323	30,0	1 000	236	193	30,0	1 000	1 630	520	85			
Espino amarillo Sea buckthorn	10%	19,0	1 000	764	236	30,0	1 000	295	133	30,0	1 000	1 090	50	20			
Melocotón blanco White peach	0%	6,0	1 000	1 110	0	33,0	1 000	515	0	31,5	1 000	1 626	314	286			
Melocotón amarillo Yellow peach	10%	19,0	1 000	793	207	30,0	1 000	315	114	30,0	1 000	1 090	35	30			
Melocotón amarillo Yellow peach	10%	20,0	1 000	764	236	30,0	1 000	295	133	30,0	1 000	1 090	50	20			



## Sorbete Sorbets

### 50% de fruit 50% fruit

Agua Water	3 000 g
Azúcar cristal Coarse sugar (1)	200 g
Estabilizador Stabilizer	65 g
Azúcar cristal Coarse sugar (2)	1650 g
<b>Glucosa líquida para repostería 80°B</b>	
80°B confectioner's glucose syrup	1850 g
Azúcar invertido Invert sugar	500 g

### 70% de fruit 70% fruit

Agua Water	700 g
Azúcar cristal Coarse sugar (1)	300 g
Estabilizador Stabilizer	85 g
Azúcar cristal Coarse sugar (2)	1850 g
<b>Glucosa líquida para repostería 80°B</b>	
80°B confectioner's glucose syrup	1 850 g
Azúcar invertido Invert sugar	500 g

Procedimiento para preparar un sirope (Brix 75,76): calentar agua. Añadir azúcar cristal (2) y estabilizador a 40°C. A 80°C, añadir el azúcar cristal (1), la glucosa y el azúcar invertido. Llevar a ebullición. Cuando la base está mezclada, añadir el resto de ingredientes y batir con la turbina.

No dejar el sirope en el frigorífico porque se espesará demasiado para poder mezclarlo correctamente.

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.

## Helados Ice creams

Leche Milk	220 g	Azúcar Sugar (2)	65 g
Azúcar Sugar (1)	265 g	Estabilizador Stabilizer	7 g
Trimoline Invert sugar	110 g	Nata 35% Cream 35%	220 g
Yemas de huevo Egg yolks	235 g		

Procedimiento: calentar la leche a 40°C. Añadir el azúcar (1) y el estabilizador. A 80°C, añadir las yemas, el azúcar blanco (2) y la racúza. Cocer a 83°C. Retirar y añadir la nata 35% fría. Cuando la base esté bien mezclada, añadir el resto de ingredientes y dejar madurar de 12 a 24 horas a 4°C.

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.

Plátano Banana	0%	22,0	1 000	774	226	30,0	1 000	302	127	30,0	1 626	466	134	55
Coco Coconut	10%	19,0	1 000	754	246	30,0	1 000	289	140	30,0	1 000	3252	1592	608
Frutas exóticas Exotic fruits	0%	15,0	1 000	919	81	30,0	1 000	401	28	30,0	1 000	1626	359	241
Jengibre Ginger	0%	3,0	1500**	1475	30		1500**	969	36		1500**	2447	491	412
Yamun Jamun	0%	13,0	1 000	909	91	31,0	1 000	394	34	31,0	1 624	396	204	115
Lichi Lychee	0%	14,0	1 000	909	91	30,0	1 000	394	34	30,0	1 000	1086	0	68
Mango Mango	0%	18,0	1 000	793	207	30,0	1 000	315	114	30,0	1 000	1 630	455	145
Fruta de la pasión Passion fruit	0%	13,0	1 000*	1757	577	31,0	1 000*	1199	1134	31,0	1 000	3252	1592	608
Piña Pineapple	0%	13,0	1 000	909	91	30,0	1 000	394	34	30,0	1 626	396	204	115
Guayaba rosa Pink guava	0%	8,0	1 000	986	14	28,0	1 000	422	6	29,5	1 000	1626	346	254
Higo chumbo Prickly Pear	0%	12,0	1 000	935	75	30,0	1 000	410	20	30,0	1 000	1635	475	130
Graviola Soursoap	0%	14,0	1 000	909	91	30,0	1 000	394	34	30,0	1 626	396	204	115
Bergamota 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
Naranja sanguina Blood orange	0%	12,0	1 000	986	14	31,0	1 000	421	8	31,0	1 000	1 210	25	160
Calamondín 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
Pomelo Grapefruit	0%	10,0	1 000	986	14	30,5	1 000	415	14	30,5	1 000	1 810	470	310
Kumquat Kumquat	0%	15,0	1 000	919	81	34,5	1 000	393	35	34,5	1 000	1626	379	221
Limón 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
Limón triturado 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
Limone verde 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
Mandarina Mandarin	0%	11,0	1 000	966	14	30,5	1 000	415	14	30,5	1 000	1 810	470	310
Naranja Orange	0%	11,0	1 000	996	4	31,0	1 000	427	1	31,0	1 000	1 210	21	170
Sudachi Sudachi	0%	8,0	1 000	2 243	757		1 000	1 530	1 468		1 000	3 610	1 820	735
Yuzu 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
Coco Coconut	10%	24,0	1 000	680	325	30,0	1 000	236	193	30,0	1 000	3 252	1 592	608
Frambuesa Mecker del Macizo Central, Francia Raspberry Mecker 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
Fruta de la pasión Passiflora Edulis amarilla de Costa de Marfil 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
Manzana cocida con caramelo y canela 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
Berriollette	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
Lichi y frambuesa con rosa 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
Pistacho verde Green pistachio	0%	74,0									1 000	1 500	2 125	0
Avellana tostada Roasted hazelnut	0%	72,0									1 000	1 500	2 125	0
Almendra blanca White almond	0%	74,0									1 000	1 200	2 125	0

\*Porcentaje de frutas reducido. • \*\*Mezclar 500 g del puré con 1000 g de agua. • \*\*\*Mezclar 500 g del puré con 1000 g de leche.  
\*Reduced fruit percentage • \*\*Mix 500 g of puree with 1000 g of water • \*\*\*Mix 500 g of puree with 1000 g of milk.