

## Hazelnut Sorbet

Based on the **Hazelnut Couverture**

Recipe elaborated by Julia Canu, Gelato Chef

Yields 3.5l of sorbet

**Vegan, lactose-free, gluten-free**

1737 g Water

321 g Dextrose

207 g Glucose powder

8 g Salt

4 g Locust Gum

490 g **Hazelnut Couverture**

80 g Roasted hazelnuts

1. Bring the water to a boil

2. Mix the dextrose, glucose, salt and locust gum with the water.

3. Pour directly on the **Hazelnut Couverture** and the roasted hazelnuts.

4. Mix, and cool for 24h.

5. Turbine with ice-cream machine.



The cocoa butter content of the Hazelnut Couverture gives this sorbet a creamy mouth feel with remarkable, long-lasting flavour.

Rich like ice cream but light like a sorbet, this recipe allows you to work without any animal-based products.

Original. Ethic. Healthy.