



Glaçla Ice cream bar

An original recipe by l'Écote Valrhona

COCONUT SORBET

2100 g Mineral water
 420 g Caster sugar
 525 g Atomized glucose
 105 g Inverted sugar
 6 g Carob gum
 6 g Guar gum
 2630 g Coconut pulp
 5792 g Total weight

Heat the water.
 Once it is at 85°F (30°C), add the sugars (sugar, atomized glucose and inverted sugar).
 At 115°F (45°C), add the stabilizers mixed with about 10% of the first portion of sugar.
 Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
 Mix the syrup and fruit pulp first by hand and then in an electric mixer.
 Leave the mixture to sit for at least 4 hours.
 Mix in an electric mixer and churn at between 15/20°F (-6°C to -10°C).
 Store in the freezer at 0°F (-18°C).

RASPBERRY INSPIRATION FROSTING

1800 g RASPBERRY INSPIRATION
 360 g Grape seed oil
 2160 g Total weight

Mix the melted couverture with the oil.
 Use at 85/95°F (30/35°C).

ASSEMBLY AND FINISHING

Prepare the sorbet.
 Fill the molds, smooth the sorbet and freeze.
 Turn out the sorbets and dip them in the frosting mix at approximately 90°F (32°C).
 Sprinkle them with a pre-prepared mixture of grated coconut and silver sparkling powder (product ref. 13922).
 Store at a temperature of 65°F (-18°C).
 Serve at 5°F (-14°C).
 You can create a marble effect in the bars' middles using strawberry, passionfruit, yuzu or raspberry sorbet.