



Sorbet



sticks

Rogelfrut®



**Simple recipes and
quality ingredients.**

**Freshness and naturalness
combine in these sorbet sticks
made with Rogelfrut fruit
purées and juices!**

Rogelfrut®

SORBET STICKS

Peach e Vanilla Bourbon



Ingredients:

ROGELFRUT CONCENTRATED PEACH PURÉE	310g
HALF-WHIPPED CREAM	130g
SUGAR	130g
GRANITA BASE	130g
WATER	300g
BOURBON VANILLA BEAN	1/2

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend the pulp, sugar, water, vanilla bean and granita base with an immersion blender; whilst stirring with a whisk, add the half-whipped cream, filter through a strainer and place in the moulds.

Leave to solidify for a few minutes in the blast chiller and remove from the moulds.

SORBET STICKS

Lemon (25% juice)



Ingredients:

ROGELFRUT PRIMO FIORE LEMON JUICE	250g
GRANITA BASE	120g
WATER	630g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.

SORBET STICKS

Lime and Ginger (25% juice)



Ingredients:

ROGELFRUT LIME JUICE	210g
ROGELFRUT GINGER JUICE	40g
GRANITA BASE	120g
WATER	630g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Vary the amount of ginger juice as required. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.



SORBET STICKS

Strawberry (with fructose) 60%



Ingredients:

ROGELFRUT STRAWBERRY PURÉE	660g
FRUCTOSE	70g
LEMON JUICE	5g
GRANITA BASE	35g
WATER	230g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.

SORBET STICKS

Strawberry 50% fruit



Ingredients:

ROGELFRUT STRAWBERRY PURÉE	550g
SUGAR	100g
LEMON JUICE	10g
GRANITA BASE	100g
WATER	240g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.

SORBET STICKS

Melon 60% fruit



Ingredients:

ROGELFRUT MELON PURÉE	660g
SUGAR	85g
LEMON JUICE	5g
GRANITA BASE	100g
WATER	150g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.



SORBET STICKS

Mango-Passion Fruit 60% fruit



Ingredients:

ROGELFRUIT MELON PURÉE	460g
ROGELFRUIT PASSION FRUIT PURÉE WITH SEEDS	210g
SUGAR	85g
GRANITA BASE	100g
WATER	145g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.

SORBET STICKS

Watermelon 70% fruit



Ingredients:

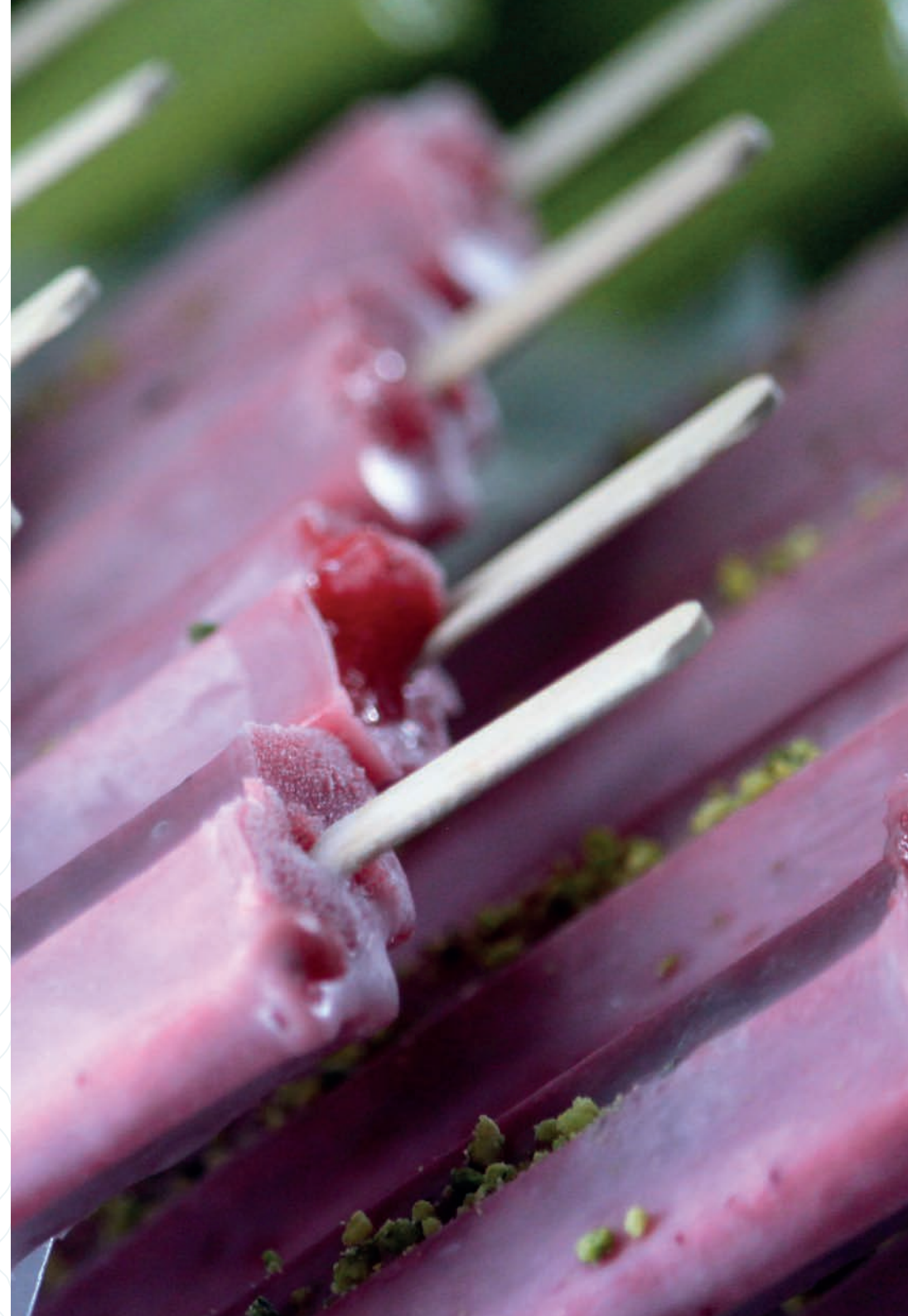
ROGELFRUT WATERMELON JUICE	700g
SUGAR	160g
LEMON JUICE	40g
BASE GRANITA	100g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.





SORBET STICKS

Kiwi



Ingredients:

ROGELFRUT BABY KIWI PURÉE	560g
SUGAR	170g
LEMON JUICE	10g
GRANITA BASE	100g
WATER	160g

TOTALE 1000g



Procedure for preparing the sorbet stick:

Blend all the ingredients with an immersion blender and place in the moulds. Leave to solidify for a few minutes in the blast chiller and remove from the moulds.



F.A.R. Soc. Agricola Cooperativa

Via Circonvallazione, 412020 Rossana (Cn) - Italy

Tel.+39 0175 64141 - Fax +39 0175 64456

info@rogelfrut.com

Proppy-Gel Srl

Via delle Gaide, 2

12026 Piasco (Cn) - Italy