# LINNOLAT

### **Inspiration Recipes**

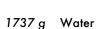
## Coffee Sorbet

### Based on the Coffee Couverture

Recipe elaborated by Julia Canu, Gelato Chef

Yields 3.5l of sorbet

### Vegan, lactose-free, gluten-free



300 g Dextrose

140 g Glucose powder

5 g Salt

2 g Locust Gum

650 g Coffee Couverture



- 1. Bring the water to a boil
- 2. Mix the dextrose, glucose, salt and locust gum with the water.
- 3. Pour directly on the Coffee Couverture.
- 4. Mix, and cool for 24h.
- 5. Turbine with ice-cream machine.



The cocoa butter content of the Coffee 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.

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