

WATER ICES - ITALIAN ICE - SORBET

A sorbet is a non-dairy frozen dessert. Typically considered a high quality dessert treat a sorbet contains no dairy. I. Rice Sorbet Bases are designed to create a soft, creamy finished product every time and can be dipped at the same temperature as ice cream.

Most often Italian ice is served at warmer temperatures and are non-dairy frozen treats. Production time is approximately 18 - 20 minutes. Water Ices are not usually placed in a flash freezer prior to dipping but are placed directly in the dipping cabinet at a temperature of approximately 15 degrees Fahrenheit.

Below are a number of recipes using various I. Rice stabilizer systems.

Mango Sorbet/ Ice

1 gallon WISOR Sorbet Base
1 gallon WIMAN Mango WIB
2.5 gallons water
2-3 fl. oz. I. Rice citric acid solution

Lemon Sorbet/ Ice

2 quarts WISSOR Supreme Sorbet Base
2 quarts WILBAS Lemon WIB
2.5 gallons water
5 lbs. sugar
6 fl. oz. I. Rice citric acid solution
Zest of 1 lemon

Cherry Ice

9 fl. oz. WISTAB4 Stabileeze
1/2 gallon WICHBAS Cherry WIB
2 gallons water
4 lbs. sugar
2 fl. oz. I. Rice citric acid solution

Lemon Ice

16 fl. oz. WISTAB4 Stabileeze
1 Gallon 108 fl. oz. water
16 fl. oz. Karo Corn Syrup
2-3 fl. oz. WILEM Lemon Emulsion
4 lbs. 8 oz. sugar
3 oz. I. Rice citric acid solution

Orange Sorbet/ Ice

1 gallon WISOR Sorbet Base
1 gallon WIOC4 Orange Cream WIB
2.5 gallons water
6 fl. oz. I. Rice citric acid solution

Raspberry Sorbet/ Ice

2 quarts WISSOR Supreme Sorbet Base
1 quart WIRR Raspberry WIB
2.5 gallons water
5 lbs. sugar
2-3 fl. oz. I. Rice citric acid solution
1 quart frozen raspberries

Blue Raspberry Ice

1 oz. I. Rice WISTAB Stabilizer powder
1/2 gallon WIBLRB Blue Rasp. WIB
2 gallons water
4 lbs. sugar
2 fl. oz. I. Rice citric acid solution