

Pineapple Yuzu Coco Sorbet

This refreshing frozen dessert combines the creamy richness of ANDROS Chef Coconut Purée with the bright citrus notes of ANDROS Professional Pineapple Yuzu Fruits & Chunks. The result is a tropical, refreshing treat perfect for warm-weather menus.

INGREDIENTS

Sorbet

- 300 g ANDROS Chef Coconut Purée
- 100 g Water
- 35 g Sugar
- 40 g Dextrose
- 1 g Salt
- 3 g Lemon Juice

Blended Granita

- 2 oz ANDROS Professional Pineapple Yuzu Fruits & Chunks
- 0.5 oz Lemon Juice
- 1 oz Water
- 1 oz Simple Syrup
- Ice Cubes

INSTRUCTIONS

Sorbet

1. Combine all ingredients and mix until fully incorporated.
2. Transfer to a freezer-safe container.
3. Freeze for 6–8 hours, or until firm.

Granita

1. Combine all ingredients in a blender with ice.
2. Blend until smooth and slushy.
3. Pour into serving glass.
4. Top with a scoop of Coconut Sorbet.
5. Garnish with additional Pineapple Yuzu Fruits & Chunks.

Yields 1 tub of coco sorbet, 1 beverage



FEATURED INGREDIENT



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