

White Peach Jasmine Tea Sorbet

Ingredients:

White Peach Puree	1,000g
Sugar, granulated	150g
Dextrose	30g
Glucose syrup	26g
Water	244g
Sorbet stabilizer	3g
Jasmine Tea Bags	4ea

Method of Preparation:

Whisk together sugars and stabilizers.

Warm puree and water, stir in sugars and stabilizers.

Steep tea in sorbet base over night.

Freeze overnight in a pacojet beaker