Peanut semi-sorbet

REF.	SUBRECIPE / INGREDIENT	MARCA	g	%	1000 g
	Water		750,00	59,86%	598,56
	Sugar		80,00	6,38%	63,85
38595	Dextrosa		50,00	3,99%	39,90
37627	Procrema 100 Cold/hot Natur		100,00	7,98%	79,81
37538	Granulated peanut pire paste		250,00	19,95%	199,52
	Glicerine		20,00	1,60%	15,96
	Salt		3,00	0,24%	2,39
For 1,2 KG		**TOTAL:**	**1253,00**		
		Total neto:	1200,00		
		Merma (%):	4,23%		

ELABORATION

Mix all the ingredients for 1 minute. Let rest 6 hours in the fridge. Churn in the ice cream machine. Keep in a freezer -15ºC.

REF.	TOOL	MARCA
35515	Ice cream machine H2	