

EMULSIFICATION



APPLE MARTINI

EMULSIFICATION



ADDITIVE

- 1 sachet SOY LECITHIN

INGREDIENTS

- 1¼ cups + 2 tbsp (300 + 30 ml) apple juice
- 1 oz (30 ml) apple liqueur (Apfel Korn)
- 1 oz (30 ml) vodka
- 1 tbsp (15 ml) lime juice
- 3 apple slices

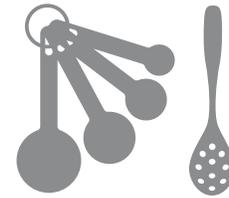
DIRECTIONS

1. Combine soy lecithin and 1¼ cups apple juice in a bowl.
2. Produce a good quantity of foam with a hand blender or an eggbeater.
3. In a martini glass, pour apple liqueur, vodka, 2 tbsp apple juice and lime juice.
4. Spoon foam over the drink.
5. Decorate with apple slices.

Please note: you can repeat step 2 for a greater quantity of foam.

MOLECULAR EGG

GELIFICATION - SPHERIFICATION



ADDITIVES

- 1 sachet (2 g) AGAR-AGAR
- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet (2 g) SODIUM ALGINATE

INGREDIENTS

- 2 cups water
- ½ cup milk
- ⅔ cup vanilla yogurt
- 1¼ cups diced mango
- 2 tbs sugar

DIRECTIONS

1. Dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Refrigerate for 15 min.
2. Mix and bring to a boil the milk and agar-agar. Add this milk to the yogurt and stir well.
3. Pour the yogurt over a plate twice successively to create the shape of a sunny-side up egg white. Refrigerate for 15 min.
4. In a blender, puree the mango, sugar and calcium lactate.
5. Using a measuring spoon, deposit mango puree into the sodium alginate bath. Let sit for 3 min.
6. Pick up the “egg yolks” with a pierced spoon and rinse them in a water bowl.
7. Place the “yolks” on the “whites” and season with chocolate powder if desired.

GIN FIZZ

EMULSIFICATION (WHIPPER)



ADDITIVE

- 1 sachet GELATIN

INGREDIENTS

- 5 + 5 tbsp (75 + 75 ml) caster sugar
- $\frac{1}{4}$ + $\frac{2}{3}$ cups (60 + 150 ml) water
- 1 cup + $\frac{1}{2}$ cups (225 + 120 ml) lemon juice
- $3\frac{1}{2}$ + 1 oz (100 + 30 ml) gin

DIRECTIONS

1. Combine gelatin and 5 tbsp caster sugar in a bowl.
2. Add $\frac{2}{3}$ cups water and mix with a hand blender or an eggbeater.
3. Add $\frac{1}{2}$ cups lemon juice and 1 oz gin. Mix.
4. Pour mix in a culinary whipper.
5. Refrigerate 2 hours.
6. In another bowl, mix 5tbsp caster sugar, $\frac{1}{4}$ cups water, $3\frac{1}{2}$ oz gin and 1 cup lemon juice with a hand blender or an eggbeater.
7. Freeze to obtain a granita.
8. Put granita in a glass.
9. Following you cream whipper's directions, build gin fizz cream over the granita.



GRASSHOPPER

EMULSIFICATION



ADDITIVE

- 1 sachet SOY LECITHIN

INGREDIENTS

- $\frac{2}{3}$ cups (150 ml) mint syrup
- $\frac{1}{2}$ cups (120 ml) water
- 2 tbsp (30 ml) heavy cream
- 1 oz (30 ml) green crème de menthe (green mint liqueur)
- 1 oz (30 ml) chocolate liqueur
- fresh mint leaves

DIRECTIONS

1. Combine soy lecithin, mint syrup and water in a bowl.
2. Produce a good quantity of foam with a hand blender or an eggbeater.
3. In a mixing glass, pour heavy cream, green crème de menthe, and chocolate liqueur. Mix.
4. Dispatch mix in serving glasses.
5. Spoon foam over the drink.
6. Decorate with fresh mint leaves.

Please note: you can repeat step 2 for a greater quantity of foam.

IRISH COFFEE

EMULSIFICATION (WHIPPER)



ADDITIVE

- 1 sachet XANTHAN GUM

INGREDIENTS

- 5 tbsp (75 ml) caster sugar
- ½ cups (120 ml) heavy cream
- ¾ cups (200 ml) milk
- 1 oz (30 ml) coffee liqueur
- ¾ cups (200 ml) freshly brewed coffee
- sugar (to taste)
- 1½ oz (45 ml) irish whiskey

DIRECTIONS

1. Combine xanthan gum and caster sugar in a bowl.
2. Add milk, heavy cream and coffee liqueur. Mix.
3. Pour mix in a culinary whipper.
4. Pour sugar, freshly brewed coffee and irish whiskey in a glass.
5. Following you cream whipper's directions, build coffee cream over the drink.



KAMIKAZE

EMULSIFICATION

SL



ADDITIVE

1 sachet SOY LECITHIN

INGREDIENTS

- $\frac{3}{4}$ cups (200 ml) fresh lime juice
- $\frac{1}{2}$ cups (120 ml) water
- $\frac{1}{2}$ oz (15 ml) vodka
- a dash of citrus liqueur
- a splash of lime juice

DIRECTIONS

1. Combine soy lecithin, lime juice and water in a bowl.
2. Produce a good quantity of foam with a hand blender or an eggbeater.
3. In a shooter glass, pour vodka, citrus liqueur and lime juice.
4. Spoon foam over the drink.

Please note: you can repeat step 2 for a greater quantity of foam.

MARGARITA

EMULSIFICATION



ADDITIVE

- 1 sachet SOY LECITHIN

INGREDIENTS

- 1 tbsp (15 ml) salt
- 1¼ cups (300 ml) water
- 1½ oz (45 ml) tequila
- a dash of citrus liqueur
- lime juice (to taste)
- lime wedge

DIRECTIONS

1. Combine soy lecithin, salt and water in a bowl.
2. Produce a good quantity of foam with a hand blender or an eggbeater.
3. In a glass, pour tequila, citrus liqueur and lime juice.
4. Spoon foam over the drink.
5. Decorate with lime wedge.

Please note: you can repeat step 2 for a greater quantity of foam.

PUNCH ON THE PIER

EMULSIFICATION

SI



ADDITIVE

- 1 sachet SOY LECITHIN

INGREDIENTS

- $\frac{3}{4}$ cups (200 ml) water
- $\frac{1}{2}$ + $3\frac{1}{2}$ oz (15 + 100 ml) blue curaao
- maraschino cherries
- lemon, lime and orange
- $\frac{1}{2}$ oz (15 ml) vodka
- $\frac{1}{3}$ cups (90 ml) grapefruit juice
- $\frac{1}{2}$ cups (120 ml) orange juice
- ice cubes

DIRECTIONS

1. Combine soy lecithin, $3\frac{1}{2}$ oz blue curaao and $\frac{3}{4}$ cups water in a bowl.
2. Produce a good quantity of foam with a hand blender or an eggbeater.
3. In a glass, put ices cubes, 1 maraschino cherry, 1 lemon slice, 1 lime slice and 1 orange slice.
4. Pour in layers $\frac{1}{2}$ oz blue curaao, vodka, grapefruit juice and orange juice.
5. Spoon foam over the drink.

Please note: you can repeat step 2 for a greater quantity of foam.

RED GINGER

EMULSIFICATION



ADDITIVE

- 1 sachet SOY LECITHIN

INGREDIENTS

- 1¼ cups (300 ml) ginger ale
- 2 tbsp (30 ml) lemon juice
- 3 tbsp (45 ml) beet juice
- 5 drops of ginger juice
- 1 oz (30 ml) white rum
- ginger ale

DIRECTIONS

1. Combine soy lecithin, 1¼ cups ginger ale, lemon juice, beet juice and ginger juice in a bowl.
2. Produce a good quantity of foam with a hand blender or an eggbeater.
3. Spoon foam in a glass.
4. Pour rum directly in the glass and fill with ginger ale to your taste.

Please note: you can repeat step 2 for a greater quantity of foam.

THICKENING



BAILEYS FRAPPÉ

THICKENING

Xg



ADDITIVE

- 1 sachet XANTHAN GUM

INGREDIENTS

- ¼ cups (60 ml) sweetened condensed milk
- 2 oz (60 ml) Baileys
- 2 oz (60 ml) coffee liqueur
- 1¼ cups (275 ml) milk
- cracked ice

DIRECTIONS

1. In a bowl, mix condensed milk, Baileys, coffee liqueur, milk and xanthan gum.
2. Put cracked ice in a glass.
3. Pour mix in glass.

CUBA LIBRE

THICKENING - SPHERIFICATION



ADDITIVES

- 1 sachet XANTHAN GUM
- 1 sachet CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- 1 tbsp (15 ml) caster sugar
- 10 oz (300 ml) white rum
- 1¼ + 4 cups (300 ml + 1l) water
- 1⅔ cups (400 ml) coke

DIRECTIONS

1. Combine xanthan gum and caster sugar in a bowl.
2. Add 1¼ cup water and white rum. Mix with a hand blender or an eggbeater.
3. Refrigerate 60 min.
4. In a bowl, mix sodium alginate and cola with a hand blender or an egg beater. Set aside 60 min.
2. In another bowl, dissolve the calcium lactate in 4 cups of water, stirring with a spoon.
3. Fill a pipette with the coke syrup mix and dribble syrup into the calcium lactate bath.
4. Pick up the coke caviar with a pierced spoon and dispatch in shooter glasses.
5. Fill shooters with rum mix.

PINA COLADA

THICKENING



ADDITIVE

- 1 sachet XANTHAN GUM

INGREDIENTS

- 1 tbsp (15 ml) caster sugar
- ⅓ cups (90 ml) coconut milk
- 1 cup (225 ml) pineapple juice
- 1½ oz (45 ml) dark rum
- 1½ oz (45 ml) white rum
- 5 or 6 cubes crushed ice
- pineapple pieces and maraschino cherries

DIRECTIONS

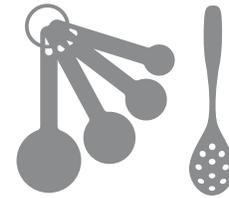
1. Combine xanthan gum and caster sugar in a bowl.
2. Add coconut milk, pineapple juice, dark rum and white rum.
3. Mix with a hand blender or an eggbeater.
4. Put crushed ice in a glass; pour mix.
5. Decorate with a piece of pineapple and a maraschino cherry.

GELIFICATION



AMARETTO SOUR

GELIFICATION - SPHERIFICATION



ADDITIVES

- 1 sachet GELATIN
- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- 1 tbsp (15 ml) caster sugar
- 5 oz (150 ml) almond liqueur (Amaretto)
- ⅔ cups (150 ml) hot water
- ⅔ cups (150 ml) fresh lemon juice
- 2 cups (450 ml) water

DIRECTIONS

1. Combine gelatin and caster sugar in a bowl.
2. Add almond liqueur and ⅔ cups hot water. Mix with a hand blender or an eggbeater. Set aside 5 min.
3. Pour a small quantity of this mix in a glass and refrigerate 15 min.
4. In a bowl, dissolve calcium lactate in lemon juice.
5. Fill up small round molds with this preparation and freeze.
6. In another bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
7. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
8. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
9. Put a raviole on top of the almond-gelatin solution in each glass, and fill up glasses with the rest of the solution.
10. Refrigerate 60 min.

B52

GELIFICATION



ADDITIVE

- 1 sachet GELATIN

INGREDIENTS

- 1 tbsp (15 ml) caster sugar
- $\frac{2}{3}$ cups (150 ml) hot water
- $1\frac{2}{3}$ oz (50 ml) coffee liqueur
- $1\frac{2}{3}$ oz (50 ml) Baileys
- $1\frac{2}{3}$ oz (50 ml) citrus liqueur

DIRECTIONS

1. Combine gelatin and caster sugar in a bowl.
2. Add hot water and mix with a hand blender or an eggbeater. Set aside 5 min.
3. Divide this mix in 3 equal parts. (50 ml each).
4. Add coffee liqueur to the first part, Baileys to the second and citrus liqueur to the third.
5. In a shooter glass, pour the coffee mix. Refrigerate 60 min.
6. In the same glass, pour the Baileys mix. Refrigerate 60 min.
7. Then fill up the glass with the third layer of citrus liqueur mix.
8. Refrigerate 60 min.

ELECTRIC JELLO SHOT

GELIFICATION



ADDITIVE

- 1 sachet GELATIN

INGREDIENTS

- 1 tbsp (15 ml) caster sugar
- $\frac{2}{3}$ cups (160 ml) water
- $2\frac{2}{3}$ oz (80 ml) citrus liqueur (curaçao)
- $1\frac{1}{3}$ oz (40 ml) coconut rum (Malibu)
- $1\frac{1}{3}$ oz (40 ml) amber rum

DIRECTIONS

1. Combine gelatin, caster sugar, water, citrus liqueur, coconut rum and amber rum in a bowl.
2. Mix and set aside 5 min.
3. Pour in shooter glasses.
4. Refrigerate 60 min.

SCREWDRIIVER

GELIFICATION



ADDITIVE

- 2 sachets GELATIN

INGREDIENTS

- 1 + 1 tbsp (15 + 15 ml) caster sugar
- 8½ oz (250 ml) vodka
- 1¼ cups (300 ml) orange juice

DIRECTIONS

1. Combine 1 tbsp caster sugar and 1 sachet gelatin in a bowl.
2. Add vodka and mix. Set aside 5 min.
3. Combine 1 tbsp caster sugar and 1 sachet gelatin in another bowl.
4. Add orange juice and mix. Set aside 5 min.
5. Pour a small quantity of the orange mix in a glass and refrigerate 15 min.
6. In the same glass, pour a small quantity of the vodka mix so that it creates a second layer and refrigerate 15 min.
7. Repeat step 3 and 4 to create more layers until glass is full.

SPHERIFICATION



COSMOPOLITAN

SPHERIFICATION



ADDITIVES

- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- ⅔ cups (150 ml) fresh lime juice
- 2 cups (450 ml) water
- 1½ oz (45 ml) vodka
- 1 tbsp (15 ml) cranberry juice
- ½ oz (15 ml) citrus liqueur
- lime zest

DIRECTIONS

1. In a bowl, dissolve calcium lactate in lime juice.
2. Fill up small round molds with this preparation and freeze.
3. In another bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
4. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
5. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
6. Put ravioles in martini glasses.
7. Pour vodka, cranberry juice and citrus liqueur directly in each glass.
8. Decorate with lime zest.

GRINCH

SPHERIFICATION



ADDITIVES

- 1 sachet CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- 13½ + ½ oz (400 + 15 ml) melon liqueur
- 4 cups (1l) water
- ginger ale
- 1 slice of honeydew melon

DIRECTIONS

1. In a bowl, mix sodium alginate and 13½ oz melon liqueur with a hand blender or an egg beater. Set aside 5 min.
2. In another bowl, dissolve the calcium lactate in 4 cups of water, stirring with a spoon.
3. Fill a pipette with the melon syrup mix and dribble syrup into the calcium lactate bath.
4. In a glass, pour icecubes and ½ oz melon liqueur.
5. Fill the glass with ginger ale to your taste.
6. Pick up the melon caviar with a pierced spoon and dispatch in glass.
7. Decorate with a honeydew melon slice.

GIN TONIC

SPHERIFICATION



ADDITIVES

- 1 sachet CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- 1 $\frac{2}{3}$ cups (400 ml) soda tonic
- $\frac{1}{2}$ oz (15 ml) blue curaçao
- 4 cups (1l) water
- 2 oz (60 ml) gin
- slices of lime

DIRECTIONS

1. In a bowl, mix sodium alginate, soda tonic and blue curaçao with a hand blender or an egg beater. Set aside 15 min.
2. In another bowl, dissolve the calcium lactate in 4 cups of water, stirring with a spoon.
3. Fill a pipette with the blue syrup mix and dribble syrup into the calcium lactate bath.
4. Pick up the blue caviar with a pierced spoon and dispatch in glass. Add lime slices.
5. Add gin.

Please note: the quinine in tonic water makes this cocktail fluorescent under ultraviolet light.

LYCHEE MARTINI

SPHERIFICATION



ADDITIVES

- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- ⅔ cups + 2 tbsp (150 + 30 ml) lychee juice
- 2 cups (450 ml) water
- 1 oz (30 ml) vodka
- a dash of lychee liqueur
- 1 lime wedge
- a few whole lychees

DIRECTIONS

1. In a bowl, dissolve calcium lactate in ⅔ cups lychee juice.
2. Fill up small round molds with this preparation and drop a piece of lychee fruit in each mold. Freeze.
3. In another bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
4. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
5. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
6. Put ravioles in martini glasses.
7. Pour vodka, lychee liqueur, 2 tbsp lychee juice and lime juice directly in each glass.
8. Decorate with whole lychees.

MELON BALL

SPHERIFICATION



ADDITIVES

- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- ⅔ cups (150 ml) orange juice
- 2 cups (450 ml) water
- melon liqueur
- orange zest

DIRECTIONS

1. In a bowl, dissolve calcium lactate in orange juice.
2. Fill up small round molds with this preparation and freeze.
3. In another bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
4. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
5. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
6. Put each raviole in a tasting spoon.
7. Add melon liqueur in each spoon.
8. Decorate with orange zest.

MOJITO

SPHERIFICATION



ADDITIVES

- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

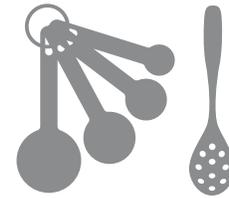
- 1 tsp (5 ml) de sugar
- 3 lime wedges
- 12 leaves of fresh mint
- 1½ oz (45 ml) white rum
- ¼ cups (60 ml) club soda
- a dash of lime juice
- 2 cups (450 ml) water

DIRECTIONS

1. In a mixing glass, put calcium lactate, sugar, lime wedges and mint leaves.
2. Mix and crush using a pestle.
3. Add white rum and soda club. Mix.
4. Put small mint leaves in small round molds.
5. Filter mix and fill up molds with it. Freeze.
6. In a bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
7. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
8. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
9. Put each raviole in a tasting spoon.

TEQUILA SHOT

EMULSIFICATION - SPHERIFICATION



ADDITIVES

- 1 sachet SOY LECITHIN
- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- ⅔ cups (150 ml) fresh lemon juice
- 2 + 1¼ cups (450 + 300 ml) water
- 1 tbsp (15 ml) salt
- 1 oz (30 ml) tequila

DIRECTIONS

1. In a bowl, dissolve calcium lactate in lime juice.
2. Fill up small round molds with this preparation and freeze.
3. In another bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
4. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
5. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
6. Combine soy lecithin, salt and 1¼ cups water in a bowl.
7. Produce a good quantity of foam with a hand blender or an eggbeater.
8. Pour tequila in shooter glasses.
9. Put a raviole in each shooter.
10. Spoon foam over the shooters.

Please note: you can repeat step 7 for a greater quantity of foam.

SNAKEBITE

SPHERIFICATION



ADDITIVES

- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet SODIUM ALGINATE

INGREDIENTS

- 5 oz (150 ml) dark beer
- 2 cups (450 ml) water
- cider

DIRECTIONS

1. In a bowl, dissolve calcium lactate in dark beer.
2. Fill up small round molds with this preparation and freeze.
3. In another bowl, dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Set aside 15 min.
4. Unmold the ice pieces in this sodium alginate bath and set aside 3 min.
5. Pick up the ravioles thus formed with a pierced spoon and rinse them in a water bowl.
6. Put a few ravioles in a each glass.
7. Fill up with cider.

DEEP FREEZING



SANGRIA

DEEP FREEZING

Ln



ADDITIVE

- LIQUID NITROGEN

INGREDIENTS

- orange juice
- citrus supremes
- blackberries
- red wine
- lemon-lime soda
- maraschino cherries

DIRECTIONS

1. Pour orange juice in a frost-resistant bowl (-195,79 °C).
2. Add liquid nitrogen to deep freeze juice, stirring with a spoon to obtain a granita.
3. Pour citrus supremes and blackberries in another frost-resistant bowl (-195,79 °C).
4. Add liquid nitrogen to deep freeze fruits.
5. Crush fruits into small pieces with a pestle.
6. In a glass, put 2 maraschino cherries and a spoon of the orange granita.
7. Mix red wine and lemon-lime soda and pour in glass.
8. Sparkle drink with deep-frozen fruits.

Please note: liquid nitrogen is extremely cold (-195,79 °C) and should thus be manipulated with care. As direct contact with skin may cause cold burns, its is recommended to wear isolating gloves when manipulating liquid nitrogen. Ask your provider for more tips on how to handle this product.

CUISINE R-EVOLUTION



BALSAMIC VINEGAR PEARLS

GELIFICATION



ADDITIVE

- 1 sachet (2 g) AGAR-AGAR

INGREDIENTS

- olive oil
- 1/2 cup balsamic vinegar

DIRECTIONS

1. Put a glass of olive oil in the freezer for 30 min.
2. In a pan, mix the vinegar with the agar-agar and bring to a boil.
3. Pour the vinegar into a bowl and fill a pipette or a cooking syringe.
4. Dribble vinegar into the cold oil glass. If using a syringe, hold it parallel to the table.
5. Using a pierced spoon, collect the pearls thus formed and put them in water to rinse. Serve on desired dish.

DARK CHOCOLATE SPAGHETTI

GELIFICATION



ADDITIVE

- 1 sachet (2 g) AGAR-AGAR

INGREDIENTS

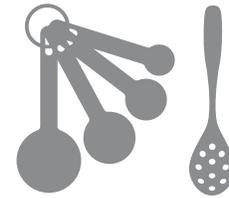
- $\frac{3}{4}$ cup water
- 85 g dark chocolate
- 1 tbls coffee liqueur (Tia Maria)

DIRECTIONS

1. In a pan, mix and bring to a boil $\frac{3}{4}$ cup of water with the agar-agar.
2. Reduce heat and add the chocolate and Tia Maria. Stir until the chocolate has completely melted.
3. Pour the melted chocolate into a bowl and fill a cooking syringe.
4. Secure a silicone tube on the syringe and fill the tube with chocolate.
5. Put the chocolate-filled tube in a cold water bowl for 3 min.
6. Secure the tube on the air-filled syringe and use it to extract the chocolate spaghetti from the tube.

COCO-ALMOND FONDANT

GELIFICATION - SPHERIFICATION



ADDITIVES

- 1 sachet (2 g) AGAR-AGAR
- 1 sachet (5 g) CALCIUM LACTATE
- 2 sachets (4 g) SODIUM ALGINATE

INGREDIENTS

- 1 cup coconut milk
- vanilla extract (to taste)
- 1¼ cups + 4 cups water
- ¼ cup amaretto

DIRECTIONS

1. Mix and bring to a boil the coconut milk, agar-agar and vanilla.
2. Aerate the preparation in a blender.
3. Pour into small molds and let sit for 30 min.
4. Dissolve the sodium alginate in 1¼ cups water with a hand blender or an egg beater and bring to a boil. Set this syrup aside in a bowl for 10 min.
5. Mix a ¼ cup sodium alginate syrup and ¼ cup amaretto.
6. Dissolve the calcium lactate in 4 cups water, stirring with a spoon.
7. Using a measuring spoon, delicately deposit small quantities of amaretto into the calcium bath.
8. Pick up the ravioles with a pierced spoon and rinse them in a water bowl.
9. Unmold the coconut fondants and place the amaretto ravioles on them.

MANGO VERRINES

GELIFICATION

Aa



ADDITIVE

- 1 sachet (2 g) AGAR-AGAR

INGREDIENTS

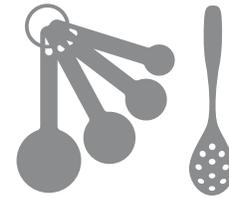
- 1 $\frac{2}{3}$ cups diced mango
- 2 tbs sugar
- $\frac{1}{2}$ cup water

DIRECTIONS

1. Puree the mango in a blender with the sugar.
2. Mix and bring to a boil in a pan the mango puree, water and agar-agar.
3. Pour into verrines and refrigerate for 1 hour.

MOLECULAR EGG

GELIFICATION - SPHERIFICATION



ADDITIVES

- 1 sachet (2 g) AGAR-AGAR
- ¼ tsp (1.25 ml) CALCIUM LACTATE
- 1 sachet (2 g) SODIUM ALGINATE

INGREDIENTS

- 2 cups water
- ½ cup milk
- ⅔ cup vanilla yogurt
- 1¼ cups diced mango
- 2 tbs sugar

DIRECTIONS

1. Dissolve the sodium alginate in 2 cups of water with a hand blender or an eggbeater. Refrigerate for 15 min.
2. Mix and bring to a boil the milk and agar-agar. Add this milk to the yogurt and stir well.
3. Pour the yogurt over a plate twice successively to create the shape of a sunny-side up egg white. Refrigerate for 15 min.
4. In a blender, puree the mango, sugar and calcium lactate.
5. Using a measuring spoon, deposit mango puree into the sodium alginate bath. Let sit for 3 min.
6. Pick up the “egg yolks” with a pierced spoon and rinse them in a water bowl.
7. Place the “yolks” on the “whites” and season with chocolate powder if desired.