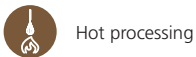


INGREDIUM

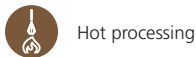
TROMPE L'OEIL EGG EXOTIC & VEGAN



060631
Iota - 1 Kg



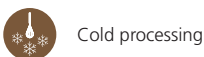
060643
Agar - 1 Kg



060629
Alginate - 1 Kg



060622
Guar - 1 Kg



060638
Calcium Cl - 1 Kg



060640
Sodium Cl - 1 Kg



PRODUCT BENEFITS :

ALGINAT is a natural texturizing solution extracted from algae that jellyfies with calcium and is used in spherification technique (see INGREDIUM technical manual - Spherification).

IOTA is a natural texturizing solution extracted from algae that can replace easily animal gelatin and give a soft and elastic texture.

AGAR is a natural texturizing solution extracted from algae that allows production of a firm gel from all aqueous liquid.

"EGG WHITE" PART

192,2 g coconut milk.....	96,1%
5,8 g sugar.....	2,9%
1,3 g IOTA (060631).....	0,65%
0,7 g AGAR (060643).....	0,35%

Total recipe = 200 g

"EGG YOLK" PART (DIRECT SPHERIFICATION)

110 g mango Alphonso puree	
PONTHIER.....	49,35%
110 g water (1).....	49,35%
0,9 g SODIUM Cl (060640).....	0,4%
1,1 g ALGINAT (060629).....	0,5%
1 g GUAR (060622).....	
or XANTHAN (060615).....	0,4%

Total recipe = 223 g

CALCIUM CL BATH (6G/L)

6 g CALCIUM CL (060638)
1000 g water (2)

"EGG WHITE" PART

Blend IOTA and AGAR with sugar. Disperse into coconut milk. Bring it to the boil for at least 2 min while mixing. Pour in adequate molds.

"EGG YOLK" PART

Blend the mango puree with SODIUM Cl. Disperse ALGINAT and GUAR in water (1) with a mixer and then incorporate into the mango puree. Let it rest for few hours in the fridge and then proceed to spherification of the mango preparation into the CALCIUM Cl bath.

ASSEMBLAGE

Pour a first quantity of «egg white» into the mold. Wait a moment until the surface is setting and put gently the spherified piece on top. Finally, cover with the rest of the «egg white» preparation and store in the fridge.

SUGGESTIONS

You can adjust the flowing heart viscosity by playing on GUAR dosage. XANTHAN (060615) can also be used in the same conditions. This assemblage of a jellyfied basis with a spherified piece keeping a flowing heart offers infinite possibilities of unique flavour combinations along seasonally available fruit and vegetables.

