

POWDER FOR *texture*

molecularrecipe

MELON CAVIAR.



MELON JUICE:

500 g HONEYDEW
OR CANTALOUPE

MELON CAVIAR BASE:

250 mL MELON JUICE
(PREPARATION ABOVE)

2 g SODIUM ALGinate
2 g MALTODEXTRIN

SETTING BATH:

6.5 g CALCIUM CHLORIDE
1000 g COLD WATER
LARGE BOWL OF COLD WATER FOR
RINSING

1. Peel the melon, remove seeds and cut into 1 inch cubes.

2. Process melon in a blender, strain with a fine strainer or cheese cloth and set aside in the refrigerator.

1. Combine sodium alginate with maltodextrin.

2. Place melon juice and process in a blender whilst sprinkling in the alginate/maltodextrin powder.

3. Strain and keep at room temperature for 30 minutes.

Note: To reduce the amount of aeration in the mix, either place in a chamber vacuum sealer or allow 2-3 hours in the refrigerator.

1. Dissolve the calcium chloride in water by mixing with a spoon.

2. Pour into a tall 1.5 litre container.

3. Fill syringes, squeeze bottle or caviar kit with the melon caviar mixture.

4. Drip into the setting bath and leave to set for 1 minute.

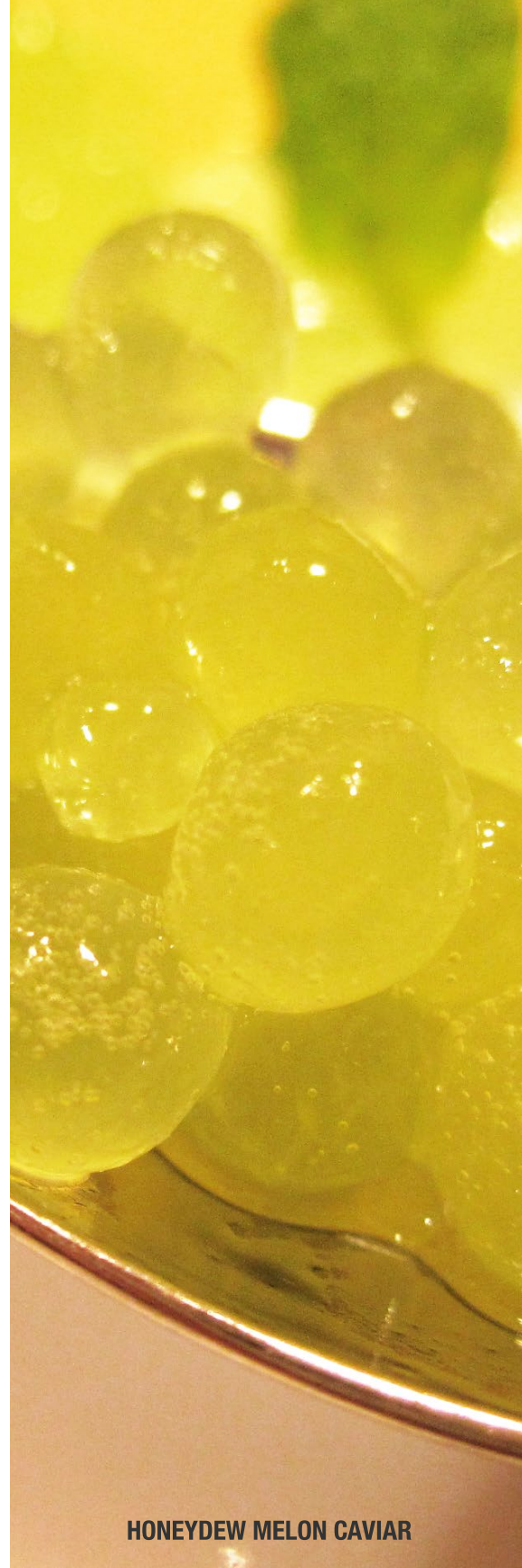
5. Carefully remove the caviar with a slotted spoon or small strainer and submerge in a large bowl of cold water for a few seconds.

6. Remove caviar from water, straining off any excess water onto paper towel whilst still in the strainer.

POWDER FOR TEXTURE

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HONEYDEW MELON CAVIAR