

POWDER FOR *texture*

molecularrecipe

PARMESAN CHEESE SAUCE.

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250 g MILK
8 g SODIUM CITRATE
(1/2 TBSP.)
200 g PARMESAN CHEESE
GRATED

EQUIPMENT
SMALL POT
IMMERSION BLENDER
DIGITAL POCKET SCALE

1. Add the milk and sodium citrate to the pot and whisk to dissolve while bringing it to the boil. Reduce heat to a simmer.
2. Now add the grated cheese to the pot in 4 stages, 1/4 at a time, blending with an immersion blender after each addition until the sauce is smooth.
3. Serve sauce hot (like a fondue) or refrigerate and serve chilled as a spread.

To make this a whipped Parmesan cheese sauce:
Allow the sauce to cool and add a ratio of 1 part sauce and 1 part of 35% cream. Mix slowly with a whisk until combined well and is smooth.

Place sauce/cream mix into a siphon whip and charge with one cream cartridge. Shake well. Keep refrigerated until required.

This cheese whip can be heated in the siphon whip in a water bath at 65°C and dispensed warm.

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WHIPPED PARMESAN WITH FIG CAVIAR

