

CTLGO
2 0 1 1

Caviar-Box®

The new **Caviar-Box**® is the perfect accessory to develop the spherification technique, since it allows a very fast elaboration of big quantities of liquid caviar drops, effortlessly and with great precision.

You'll be able to produce **more than 96 caviar drops** per second. Ideal for restaurants and banqueting.





**96 DROPS
PER SECOND**

© Catalog: **Cocina sin límites S.L.**
All rights reserved.

PHOTOGRAPHIES by **Victor Bello**
viktorbello@gmail.com

GRAPHIC DESIGN by **Urdin Studio**
yurdinguio@gmail.com

It is strictly forbidden without copyright holders' written authorization, under penalties provided by law, total or partial reproduction of this work by any means, including photocopying and computer processing.

caviar-box®

- 1. ¿WHAT IS CAVIAR-BOX®?**
- 2. CAVIAR-BOX®**
- 3. CAVIAR "IMITATION" TIN CAN**
- 4. RECEPIES**
 - a. Pear caviar with foie and cardamom
 - b. Granny smith's apple caviar with oyster
 - c. Bloody Mary
 - d. False green pepper

CAVIAR-BOX FOREVER

WHAT IS CAVIAR BOX?

False caviar has been one of the first dishes that were made with the culinary discovery of esterification. More precisely, elBulli's melon caviar marks the beginning of a new technique and is perhaps one of the latest most spectacular creations.

Despite its impressiveness, the difficult and slow implementation of pearls and their short life causes this technique to be seldom used and with the new appearance of the technique of reverse esterification (gluconolactate & alginate) it has almost disappeared from preparations due to the difficulty to generate small pearls with this technique because of the "frog eggs" effect.

Caviar-Box® and other more or less well-designed appliances with syringes have allowed the fast production of false caviar, thus rescuing this technique from oblivion. Sometimes, due to a specific need or obstacle, solutions are generated spontaneously and, hence, new ideas arise. This is one of those cases.

The addition of a neutral fat such as glycerin, colorless, tasteless and quite stable at temperatures and rancidity, to the basic mixture (product + alginate), allows us to make a much more durable false caviar.

Depending on the thickness of liquid base chosen, add about 30 grams of liquid glycerol per 1 liter of liquid. If the liquid base is thicker, need to climb until 40 grams of proportion.

Because the gelatinization reaction does not affect the glycerol, the hardening process of the false caviar is detained for a long time and allows us to maintain a very, very creamy and pleasant texture. In this way, we can generate false caviar in advance and keep it for immediate use as and when necessary.

Its texture is indeed not settled, but neither is original caviar. However, its creamy texture is very pleasant to the mouth and has a very thin and flexible skin, allowing no leakage of liquid from the inside and maintaining the roundness of the piece for a very long time.



The gelatinization gives to the caviar a hardening whose skin is thick and flexible with a creamy interior and a pleasant texture.



CAVIAR-BOX FOREVER...

CAVIAR-BOX®

10/0001

The new **Caviar-Box®** is the perfect accessory to develop the spherification technique, since it allows a very fast elaboration of big quantities of liquid caviar drops, effortlessly and with great precision. You'll be able to produce more than 96 caviar drops per second. Ideal for restaurants and banqueting.

Besides, the new **Caviar-Box®** is fully unassembleable and it allows working with many other products such as chocolates, gelatines, etc.

Its fast opening system allows a complete, fast and efficient cleaning of the machine, thus solving previous model's problems.

Caviar-Box® is fully made with polycarbonate, silicon and high-quality nylon. You will be able to wash it comfortably in the dishwashing machine or sterilize all of its components with boiling water without any risk.



CAVIAR "IMITATION" TIN CAN

100/0047

Original caviar tin can.

Capacity: 50 ml.
Closed box dimensions: 20 mm.
Ø: 65 mm.

Packaged in 12 units bag.



CAVIAR-BOX | RECEPIES FOREVER

PEAR CAVIAR WITH FOIE AND CARDAMOM

250 g liquefied pears • 2 g sodium alginate • 500 g mineral water
• 2,5 g calcium chloride.

Mix the sodium alginate with the pear juice and pass through the mixer until fully blended, leaving nothing on the bottom or walls to incorporate. Rectify sweetness if necessary. Allow to hydrate for at least 30 minutes.

Prepare a large bowl with water dissolved with calcium chloride. Mount the **Caviar-Box**[®]. Place the juice in the CaviarBox[®] container tray and place the tubes on the bath box. Pull the plunger of the syringe to completely fill the 96 pipettes of the **Caviar-Box**[®].

Put the **Caviar-Box**[®] approximately 10 cm. above the calcium bath and slowly squeeze the plunger of the syringe to empty the CaviarBox[®] completely. If necessary, repeat as many times as you like.

Allow about 15 seconds in the bath. With the help of a spherification spoon or a small strainer, remove all the pear pearls and plunge them in a pear juice bath.

Drain and serve immediately. Serve with a piece of sauteed foie, topped with cardamom powder.

GRANNY SMITH'S APPLE CAVIAR WITH OYSTER

250 g Granny Smith liquefied apple • 2 g sodium alginate • 500 g mineral water • 2,5 g calcium chloride.

250 g Granny Smith liquefied apple • 2 g sodium alginate • 500 g mineral water • 2,5 g calcium chloride.

Mix the sodium alginate with the apple juice and pass through the mixer until fully blended, leaving nothing on the bottom or walls to incorporate. Allow to hydrate for at least 30 minutes.

Prepare a large bowl with water dissolved with calcium chloride. Mount the **Caviar-Box**[®].

Place the juice in the CaviarBox[®] container tray and place the tubes on the bath box. Pull the plunger of the syringe to completely fill the 96 pipettes of the **Caviar-Box**[®].

Put the **Caviar-Box**[®] approximately 10 cm. above the calcium bath and slowly squeeze the plunger of the syringe to empty the **Caviar-Box**[®] completely. If necessary, repeat as many times as you like.

Allow about 15 seconds in the bath. With the help of a spherification spoon or a small strainer, remove all the apple pearls and plunge them in a very cold apple juice bath.

Drain and serve immediately accompanied with a fresh oyster in its shell and with crushed ice.

BLOODY MARY

250 g tomato juice (preferably, ripe, red tomato) • 2 g sodium alginate • 3 drops Tabasco sauce • 3 drops Worcestershire sauce • ½ teaspoon lemon or lime juice • 500 g mineral water • 2,5 g calcium chloride • 100 ml frozen vodka • Coarse salt • Pepper • Grated celery black • Olive oil.

Mix the sodium alginate with half of the tomato juice and pass through the mixer until fully blended. Add the remaining tomato and lemon juice, Tabasco and Worcestershire sauce. Mix with a spoon.

Allow to hydrate at least 30 minutes. Make sure that all the air bubbles are gone. To speed up and completely remove the air bubbles trapped in the mixture, use the vacuum machine.

Prepare a large bowl with water dissolved with calcium chloride. Mount the **Caviar-Box**[®].

Place the juice in the CaviarBox[®] container tray and place the tubes on the bath box. Pull the plunger of the syringe to completely fill the 96 pipettes of the **Caviar-Box**[®].

Put the **Caviar-Box**[®] approximately 10 cm. above the calcium bath and slowly squeeze the plunger of the syringe to empty the **Caviar-Box**[®] completely. If necessary, repeat as many times as you like.

Allow about 15 seconds in the bath. With the help of a slotted spoon or a small strainer, remove all the tomato pearls and dip, in a bath, cold vodka. Drain and serve immediately in a presentation spoon. Spray with refined olive oil and some flavored salt flakes with grated fresh celery.

FALSE GREEN PEPPER

300 g frozen green peas • 50 g superfine fresh green pepper • 375 g of mineral water • 500 g peas juice (earlier development) • 2,54 g sodium alginate • 375 g of water.

Bring water to boil and soak in a long glass the peas and green pepper beads, blend and strain through a Superbag. Keep refrigerated.

Mix the sodium alginate with one third of the pea juice and pepper with the help of a mixer until well blended and smooth.

Add the remaining pea juice and mix well. Strain and refrigerate.

Prepare a large bowl with water dissolved with calcium chloride. Mount the **Caviar-Box**[®].

Place the juice in the **Caviar-Box**[®] container tray and place the tubes on the bath box. Pull the plunger of the syringe to completely fill the 96 pipettes of the **Caviar-Box**[®].

Put the **Caviar-Box**[®] approximately 10 cm. above the calcium bath and slowly squeeze the plunger of the syringe to empty the **Caviar-Box**[®] completely. If necessary, repeat as many times as you like.

Allow about 15 seconds in the bath. With the help of a slotted spoon or a small strainer, remove all the false pepper spheres and dip them in the pepper's conservation water. Serve immediately and accompany any white sauce.

100%Chef

www.100x100chef.com

mòv. +34 655 469 367 • tel./fax +34 934 296 340

