CTLGO
2011

nitro

Liquid nitrogen is found at a very low temperature (-196 °C) and, at the same time, its vapor pressure is very high. Therefore, on immediate contact with food and due to the sudden change in temperature, it rapidly evaporates and sends up plumes of bubbles, forming crystals that mix with the gas bubbles themselves. As a result, a kind of aerosol of nitrogen bubbles and dissolution micro-crystals is created, that is to say, instantaneous ice cream with an incredibly smooth texture.

Its applications can be really versatile and it will be up to the chef, pastry chef or bartender to choose what it is to be in each case of its final application.

Gazpacho ice cream

0.5 l gazpacho • 25 g glycerin • 0.5 l LN2

Prepare a creamy and well-seasoned gazpacho, add some glycerin to give some creaminess to the ice cream. A stabilizer can afford the ice cream a longer shelf-life though, in principle, this ice cream is designed to be made in front of the customer so it is not altogether necessary. In an ice-cold Nitro Bowl or Dewar basin, place the well-chilled gazpacho and add the nitrogen with the help of a small pitcher while briskly whipping with a mixer to cool down the cream turning it into a creamy ice cream. The amount of nitrogen used will be what is needed; the result will show us if more is required or if there is sufficient coldness. The result should be a creamy compact ice cream.

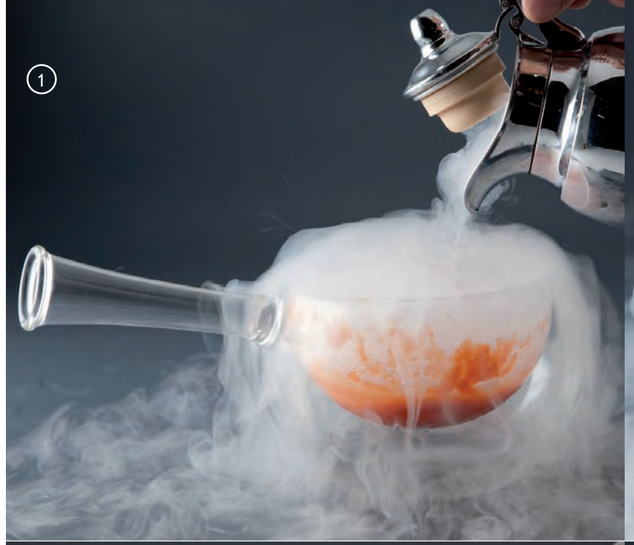
White-chocolate nitro ice cream

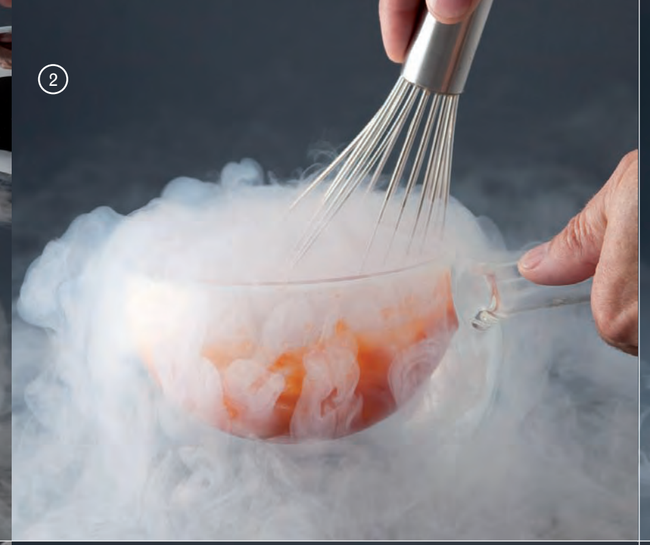
0.5 l milk • 50 g sugar • 125 g egg yolk • 1 vanilla pod
200 g white chocolate • 75 g cream • 0,7 l de LN2

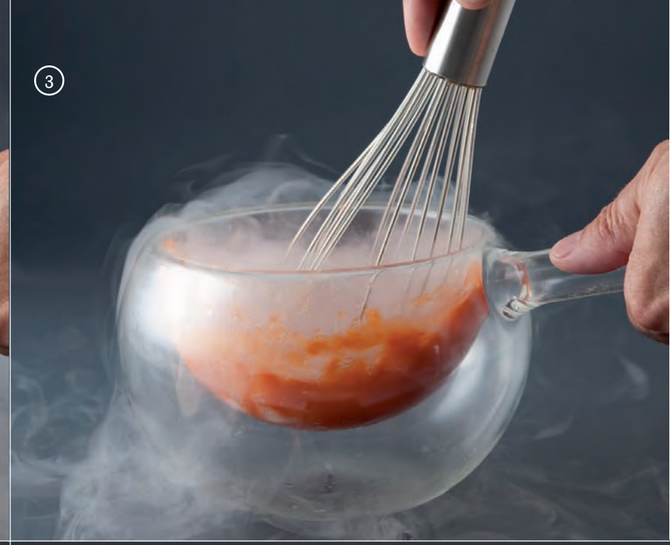
Infuse the milk with the vanilla. Prepare a very finely textured *crème anglaise.* Add the broken-up chocolate until it melts and has evenly amalgamated with the cream. Place the melted cream in a bowl and blend with a mixer while adding the nitrogen without interruption. Once it has clotted, whip briskly until the structure has been broken, turning it into a frozen but creamy consistency.

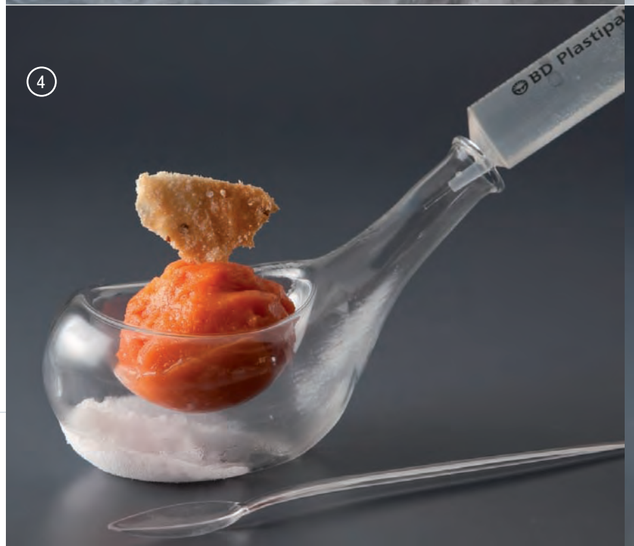
Assorted sorbets

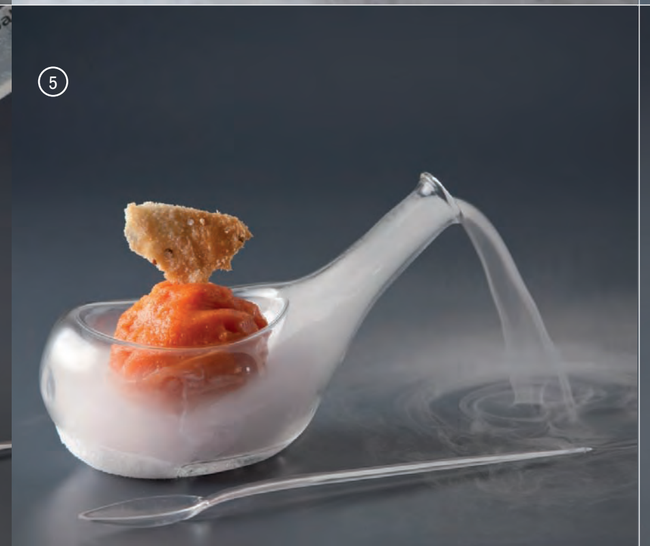
Any industrial or homemade coulis can be made into an amazing sorbet. A natural cherry purée thinned slightly with alcohol could be a good combination for you to see for yourself how finely textured a sorbet can be using this technique. It is very similar to the consistency of natural ice cream.

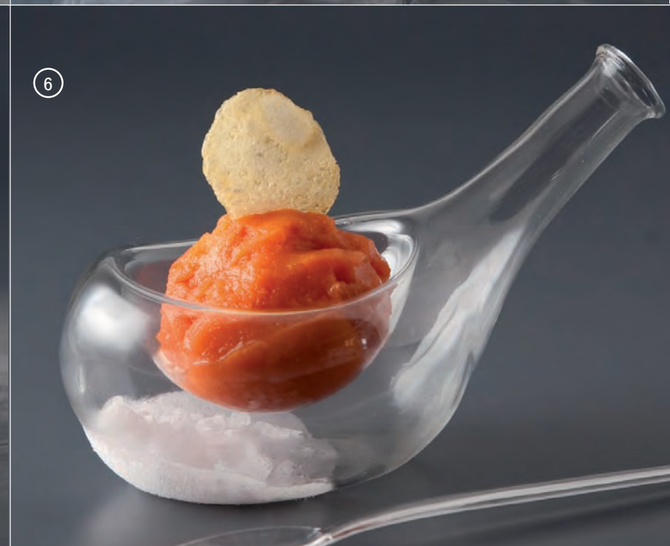








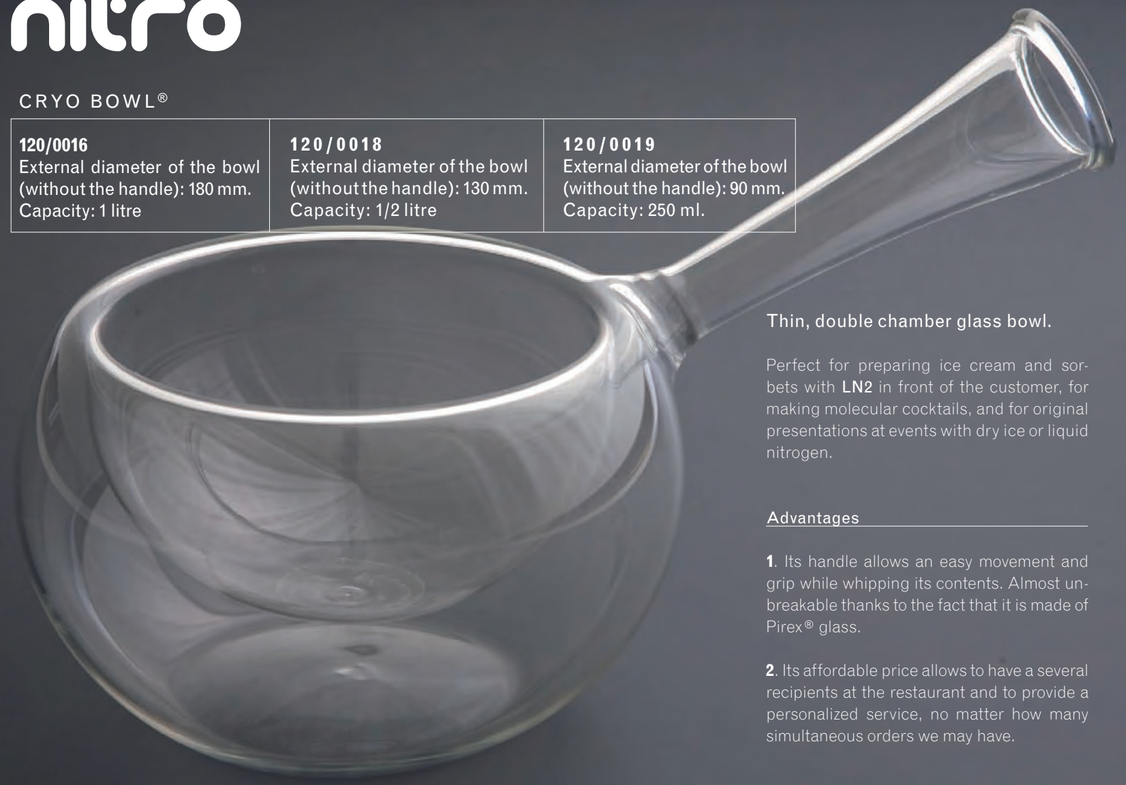




nitro

CRYO BOWL®

120/0016 External diameter of the bowl (without the handle): 180 mm. Capacity: 1 litre	**120/0018** External diameter of the bowl (without the handle): 130 mm. Capacity: 1/2 litre	**120/0019** External diameter of the bowl (without the handle): 90 mm. Capacity: 250 ml.



Thin, double chamber glass bowl.

Perfect for preparing ice cream and sorbets with **LN2** in front of the customer, for making molecular cocktails, and for original presentations at events with dry ice or liquid nitrogen.

Advantages

1. Its handle allows an easy movement and grip while whipping its contents. Almost unbreakable thanks to the fact that it is made of Pirex® glass.

2. Its affordable price allows to have a several recipients at the restaurant and to provide a personalized service, no matter how many simultaneous orders we may have.

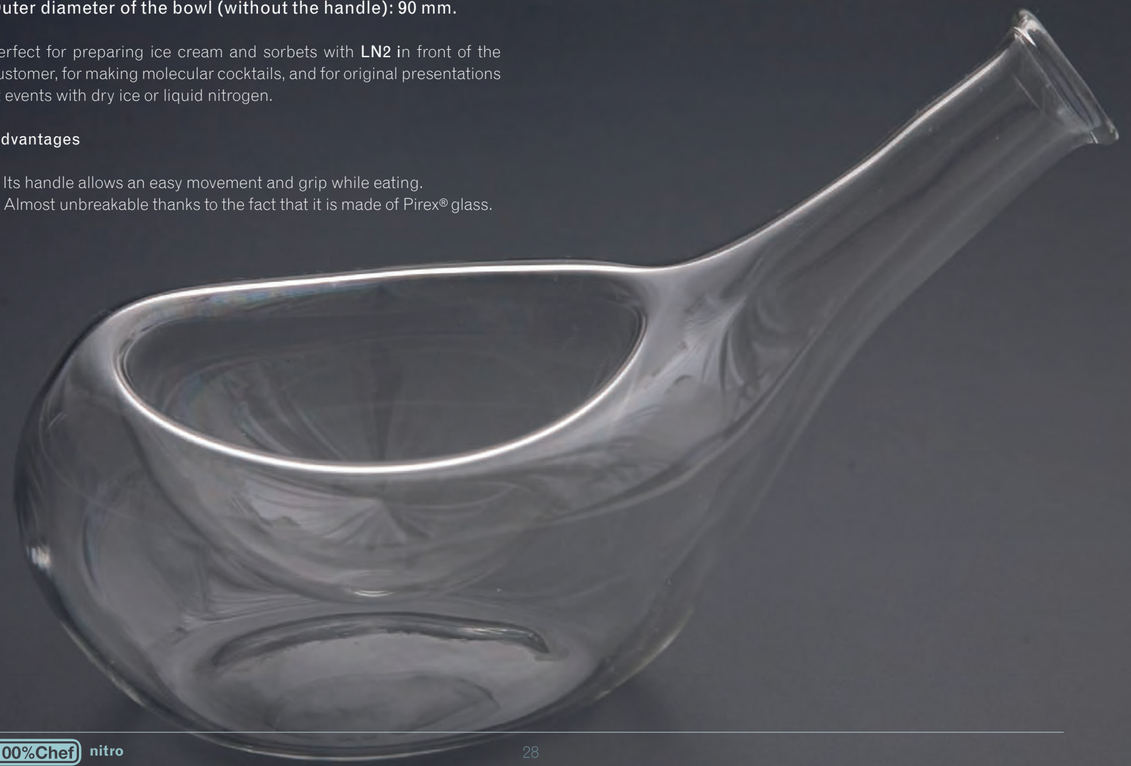
CRYO GLASS®

120/0017
Individual, double-chamber mini bowl.
Outer diameter of the bowl (without the handle): 90 mm.

Perfect for preparing ice cream and sorbets with **LN2** in front of the customer, for making molecular cocktails, and for original presentations at events with dry ice or liquid nitrogen.

Advantages

1. Its handle allows an easy movement and grip while eating.
2. Almost unbreakable thanks to the fact that it is made of Pirex® glass.



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