



Spherification

INGREDIENTS

Liquid base

- 200ml base liquid (fruit juice, vegetable juice, tea, coffee etc)
- 1.4g sodium alginate

Bath

- 1 litre cold water
- 5g calcium chloride

Example: Coffee Liquid Base

- 22g espresso coffee
- 200ml boiling hot water
- ½ tsp sugar

(Mix together and let stand for 20 mins before straining through a fine strainer.)



Serves: 2



Prep Time: 13 mins



Cooking Time: 2-3 mins

METHOD

1. Place a bowl of cold water in the fridge for at least 30 mins.
2. Make your chosen liquid base. - blitz your chosen base (must be room temp) with the sodium alginate
3. Using a stick blender, mix the sodium alginate with the chosen liquid base for 1-2 minutes or until the liquid starts to thicken slightly. This step should be done 10 minutes before use for best results.
4. **Prepare the bath:** Mix the calcium chloride with the cold water and reserve.
5. Using a squeezy bottle, syringe or a spoon, drop the prepared liquid base in the cooking bath and let the liquid settle for 1-2 minutes.
6. Carefully scoop the droplets out and rinse them by placing them in a bowl filled with cold water.
7. Carefully remove the pearls from the rinsing bowl and use straight away or place in a container of fresh water for later use.



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