

MOUSSE OF CHEESE, HAM AND WINE	Elaboration name	Ingredients	Material
	Mousse of cheese	Cream cheese Cream Leaves of gelatine	Siphon Charges 6 ud Teaspoon for spherifications. Syringe Pectine Soya lecithine Alginate Calcium Precision scale Xantana
	Veil of red wine	Vegetal gelatine Fizzy red wine ("Tinto de verano")	
	Wine mermelade	Pectine Sugar Wine	
	Pearls of red wine	Alginate Calcium Wine	
	Air of ham	Ham and soya lecithine	

They used the siphon as a necessary material to transform liquid in a mousse texture.

They also used clorure of calcium to form spheres.

Pectine thickens and forms gel to get mermelade. The soya lecithine is an emulsifier. Alginate was used to form gel. Calcium as a stabilizer ,thickener and firming agent and xantana to increase water retention .

TOAST OF TOMATO AND TUNA	Elaboration name	Ingredients	Material
	Toast of bread thinly cut	Bread Tomato smash Oil,salt, pepper	Siphon 1 l. Charges of siphon il. Teaspoon for spherifications. Syringe Maltodextrine. Instangel.
	Sponge of tomato	Gelatine leaves Albumin	
	Siphon Cake of tuna in microwave	Eggs Tuna Flour Sunflower oil Charges of siphon	
	Soil of oil Soil of oil of pepper	Maltodextrin Oil of olive	
	Tomatoes pearls.	Tomatoe juice. Sunflower oil Instangel or vegetal gelatine	

Gelatine is a thickener ingredient. Albumin is aerating and structurer. Maltodextrine is obtained from the starch hydrolisis . It transforms the oil into powder.

IES Pedro Guillén Vocational School. Molecular workshop.

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