

STRAWBERRY, PROSECCO, FROZEN MERINGUE

by MICAIL SWINDELLS

PROSECCO FOAM

INGREDIENTS

- 200g caster sugar
- 400ml Prosecco
- 3 gelatine leaves
- 3 egg whites
- Citric acid (to taste)

INSTRUCTIONS

1. Heat the Prosecco in a saucepan with the sugar, gelatin, and citric acid until it simmers.
2. Remove the mixture from heat and cool it by placing the saucepan in an ice bath.
3. Once cooled, whisk in the egg white.
4. Strain the mixture through a fine sieve to remove any solids.
5. Pour the liquid into an iSi (a whipping siphon) until it's half full.
6. Charge the iSi with two canisters.

NITRO MERINGUE

INGREDIENTS

- 200g caster sugar
- 200g egg white
- 200g icing sugar
- 50g strawberry Fresh As powder

INSTRUCTIONS

1. In a mixing bowl, whisk the egg white while slowly adding the caster sugar until stiff peaks are achieved.
2. Gently fold in the icing sugar until well incorporated.
3. Pipe the meringue onto a silicone baking mat and lightly dust it with freshly made strawberry powder.
4. Place the meringues in the oven and dry them at 80°C for 8 hours.
5. After drying, freeze the meringues using liquid nitrogen.
6. Serve immediately.



VANILLA ICE CREAM

by MICAIL SWINDELLS

INGREDIENTS

- 8 egg yolks
- 100g castor sugar
- 20g cornflour
- 4 vanilla pods
- 300ml whole milk
- 300ml double cream

INSTRUCTIONS

1. In a saucepan, bring the milk and cream to a simmer, then add the vanilla seeds. Let this mixture infuse for 30 minutes.
2. In a separate bowl, combine the sugar, cornflour, and egg yolks.
3. Pour the infused milk and cream mixture over the sugar, cornflour, and egg yolks.
4. Transfer the mixture to a Thermomix and cook it until it reaches 82 degrees Celsius (180 degrees Fahrenheit).
5. Once cooked, chill the mixture in the refrigerator.
6. Slowly add the chilled mixture to a KitchenAid mixer, operating it at a low speed. Simultaneously, incorporate liquid nitrogen gradually.
Ensure the ice cream is freezing, but be cautious not to over-chill it to the point of becoming overly solid.



TOMATO & BURRATA

by MICAIL SWINDELLS

TOMATO BASE

INGREDIENTS

- 1kg cherry tomatoes
- 1 white onion
- 200ml light olive oil
- Salt (to taste)
- 1000ml (1 liter) water
- 6 gelatine leaves

INSTRUCTIONS

1. Begin by slow-roasting the cherry tomatoes. Toss the 1kg of cherry tomatoes with 140ml of olive oil and a pinch of salt. Roast them in an oven at 130 degrees Celsius (266 degrees Fahrenheit) for 2 hours.
2. While the tomatoes are roasting, in a separate pan, use the remaining 60ml of olive oil to sweat the finely sliced white onions over medium heat for about 10 minutes or until they become soft and translucent.
3. Once the cherry tomatoes are done roasting, add them to the softened onions along with their water. Bring the mixture to a simmer and let it cook for an additional 10 minutes.
4. After simmering, transfer the mixture to a blender (such as a Vitamix) and blend it until smooth. Pass the blended mixture through a fine sieve to remove any solids.
5. For every 200ml of the tomato base mix, add 1 gelatine leaf. Combine until the gelatine is fully melted into the mixture.
6. Chill the mixture and then transfer it into a squeeze bottle.
7. Fill your desired molds with the tomato base mixture and place them in the freezer to set.
8. Once the tomato base has frozen and set, carefully demold it, and store the frozen tomato base in the freezer until you're ready to use it.



CONTINUES ...

TOMATOES

INGREDIENTS

- 12 reserved tomato base
- 500ml tomato water
- 25ml vegi jel (vegetable gelatin or a similar gelling agent)
- Red food coloring (as desired)
- Black food coloring (as desired)
- 12 cocktail sticks

INSTRUCTIONS

1. In a saucepan, bring the tomato water to a simmer, and then add the vegi jel along with the desired amount of red and black food colorings.
2. While simmering, skim off any impurities that may appear and maintain the liquid's temperature above 80 degrees Celsius (176 degrees Fahrenheit).
3. Take each frozen tomato base and carefully prick it with a cocktail stick. Dip each tomato base into the tomato jelly mixture. Repeat this dipping process once more for each tomato base.
4. After dipping, place the coated tomato bases in the refrigerator to set and chill.

BURRATA SNOW

INGREDIENTS

- 200g burrata cheese
- 100ml milk
- 100ml buttermilk
- 100ml cream
- Salt (to taste)
- Citric acid (to taste)
- 2 liters of liquid nitrogen

INSTRUCTIONS

1. In a blender, combine all the ingredients to create a smooth puree.
2. Pass the puree through a fine sieve to remove any solids.
3. Fill an ISI gun halfway with the puree mixture and charge it with two chargers.
4. In a separate container, pour the liquid nitrogen.
5. Carefully empty the contents of the ISI canister (the charged puree) into the container with the liquid nitrogen.
6. Crush and mix the puree with the liquid nitrogen using a whisk.

