

ALGINATE Recipes

An original École Valrhona recipe



Mango Bubbles

400 g	Mango purée
2.5 g	SOSA Sodium Alginate
252 g	Water & Sodium Chloride Solution*

Use the sugar and water to make a syrup. Mix all the ingredients together while still cold, using an immersion blender. Leave to rest in the refrigerator for 2 hours before use.

* Water & Sodium Chloride Solution - Traditional Method

500 g	Water
4 g	Chloride

Mix the ingredients while still cold to dilute the sodium chloride. Wait at least 3 hours before use, or ideally, prepare the previous day.

Note: This solution is used for a traditional method of spherification known as direct spherification. The spheres will only remain liquid for a few minutes, so they must be prepared at the last minute and not in advance.

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An original École Valrhona recipe



Mango & Passion Fruit Bubbles

300 g	Mango purée
200 g	Passion fruit purée
10 g	SOSA Gluconolactate
251 g	Water & Alginate Solution*

Mix the fruit purée and gluconolactate together while still cold.

Leave to rest in the refrigerator, preferably overnight, before use.

Using a spoon or a syringe, drip the fruit purée into the water and alginate solution and leave to react for approx. 3 minutes. Using a skimmer or colander, gently remove the spheres that have formed and serve immediately.

The spheres will only remain liquid for a few minutes.

* Water & Sodium Alginate Solution - Reverse Method

500 g	Water
2.5 g	SOSA Sodium Alginate

Mix the ingredients while still cold to dilute the alginate.

Wait at least 3 hours before use, or ideally, prepare the previous day.

Note: This solution is used for the reverse spherification method.

The spheres will remain liquid, are easy to prepare in advance, and can be cooked in the oven.