

Texturas **Sferificación I**

## Reverse spherical olives



### For the Algin bath

- 1500 g water
- 7.5 g Algin

- 1 Mix the water with Algin with a blender until there are no lumps.
- 2 Leave to rest in the fridge for 24 h so that the air that has entered the mixture disappears and the Algin is completely rehydrated.

### For the green olive juice

- 500 g green verdial olives

- 1 Stone the olives.
- 2 Shred the pulp in a blender.
- 3 Strain through a superbag pressing with the hands.
- 4 Keep the juice obtained in the fridge.

### **For the spherical green olive mixture**

- 200 g green olive juice
- 0.75 g Xantana

- 1 Add Xantana to the juice and leave to hydrate for 1 min.
- 2 Shred with a blender at medium speed.
- 3 Keep in the fridge for 24 h.

### **For the aromatised virgin olive oil**

- 500 g extra virgin olive oil
- Peel of 4 lemons
- Peel of 4 oranges
- 4 sprigs of fresh thyme
- 4 sprigs of fresh rosemary
- 4 cloves of garlic
- 12 black peppercorns

- 1 Crush the garlic lightly and fry in 100 g virgin olive oil without letting them colour.
- 2 Add the rest of the oil and once it is warm add the other ingredients.
- 3 Keep in a hermetically sealed container in a cool, dry place.

### **For the spherical green olives**

- spherical green olive mixture (preparation above)
- Algin bath (preparation above)
- aromatised virgin olive oil (preparation above)

- 1 Fill a hemispherical 5 ml spoon with the spherical green olive mixture.
- 2 Pour the contents of the spoon into the Algin bath to form spherical olives. Make 2 spherical olives per person. It is very important that the spherical olives do not touch, since they would stick together.
- 3 Cook the spherical olives in the Algin mixture for 2½ min.
- 4 Take the spherical olives out of the Algin bath with a spoon with holes and submerge in cold water to clean.
- 5 Strain the spherical olive trying not to break them and place them, not touching, in the aromatised oil.
- 6 Keep in the fridge for 12 h.