

Texturas **Sferificación**

Melon caviar



For the Cantaloupe melon juice

- 1 *Cantaloupe melon* 500 g

- 1 Peel the melon and remove the pips.
- 2 Shred the flesh of the melon in a blender.
- 3 Pass the juice obtained through a superbag.
- 4 Keep in the fridge.

For the Cantaloupe melon spherical caviar base

- 250 g *Cantaloupe melon juice* (preparation above)
- 2 g *Algín*

- 1 Mix the Algín with 1/3 of the melon juice.
- 2 Shred in a blender to obtain an even mixture without lumps.
- 3 Mix with the remaining 2/3, strain and keep at room temperature for 30 min.

For the Calcic bath

- 6.5 g *Calcic*
- 1000 g *water*

- 1 Dissolve the Calcic in the water with a beater.
- 2 Put the mixture in a container that allows for a height of about 5 cm.
- 3 Keep.

For the melon caviar

- 1 Fill 4 syringes with the melon caviar mixture.
- 2 Drip into the water and Calcic mix. Leave to cook for 1 min.
- 3 Strain and wash the melon caviar obtained in cold water, strain off the excess water.
- 4 Put 25 g melon caviar in a container (for example, a caviar tin).
- 5 Put 8 passion fruit seeds and a sprig of fresh mint on top of the caviar.