

Texturas **Sferificación I**

## Reverse spherical minimozzarellas



### For the mozzarella whey

- 4 buffalo mozzarellas 500 g

- 1 Open the terrines and take out the mozzarellas to keep the whey inside the terrines and the mozzarellas separate.

### For the mozzarella mixture

- 220 g buffalo mozzarella
- 150 g mozzarella whey (preparation above)
- 70 g liquid cream 35% m.g.
- 4 g salt

- 1 Shred the mozzarella and the mozzarella whey in the blender to obtain a slightly grainy cream.
- 2 Boil the cream and add the mix. Shred in the blender for 10 sec.
- 3 Add the salt, mix and keep in the fridge.

### For the Algin bath

- 5 g Algin
- 1000 g water

- 1 Shred Algin with the water in the blender until there are no lumps.
- 2 Keep in a container that allows for a height of 6 cm.

### For the reverse spherical mozzarellas

- 200 g mozzarella mix (preparation above)
- 1000 g Algin bath (preparation above)
- hemispherical spoon 15 g capacity

- 1 Fill the spoons with the mozzarella mixture and pour into the Algin bath to form spheres.
- 2 Leave the spherical mozzarellas to cook in the Algin mixture for 12 min.
- 3 When the time is up strain the mozzarellas with a spoon with holes, clean in water and keep covered with mozzarella whey.
- 4 Keep in the fridge.