

Texturas **Sferificación**

Spherical peas



For the pea juice

- 300 g extra fine frozen peas
- 375 g water

- 1 Put the frozen peas in the blender.
- 2 Bring the water to the boil and add the peas.
- 3 Shred the peas with the water to obtain a juice.
- 4 Strain in a superbag.
- 5 Keep in the fridge.

For the spherical pea ravioli base

- 500 g pea juice (preparation above)
- 2.4 g Algin

- 1 Mix Algin with 1/3 of the pea juice in a blender to obtain an even mixture with no lumps.
- 2 Add the rest of the pea juice and mix well.
- 3 Strain and keep in the fridge.

For the Calcic bath

- 6.5 g Calcic
- 1000 g water

- 1 Dissolve Calcic in the water with a blender.
- 2 Put the mix in a container to obtain a height of about 5 cm.
- 3 Keep.

For the spherical pea ravioli

- 1 Fill a hemispherical spoon with the spherical pea ravioli base and pour the contents of the spoon into the Calcic bath.
- 2 Leave the pea juice ravioli to cook in the bath for 2 min.
- 3 When the 2 min are up take out the ravioli with the spoon with holes and submerge them in cold water to clean them.
- 4 Strain the spherical pea ravioli, trying not to break them.