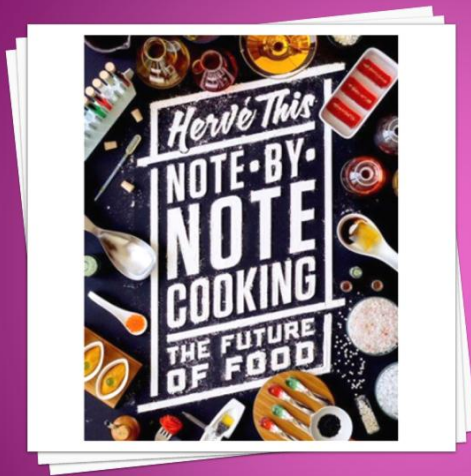


Section 4: Note by Note Project



COCKTAIL BASED IN OUZO OR PASTICHE

A Note by Note recipe by Lito Andrioti
Petroplou

1

RECIPE - A PINCH OF MEDITERRANEAN

- ◉ *The concept:*
 - A Mediterranean cocktail with Ouzo as the base alcohol and Mediterranean flavours and aromas in an edible form.

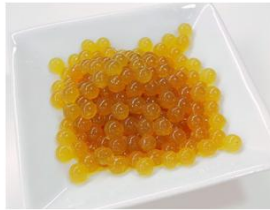


2

INGREDIENTS

◉ For the alginate pearls:

- A solution with 0.5% sodium alginate (0.5 g per 100 g of Lemon Juice) is prepared. This is done by mixing the sodium alginate with an immersion blender or regular blender. Liquid needs to be cold.
- To facilitate dispersion a pre-mix step of dry sodium alginate with another powder ingredient such as sugar.
- Use a syringe to pour the drops of the liquid slowly into cold oil (put 30 min in the freezer) to get the pearled shape.
- Strain the pearls using a filter and rinse them with water.

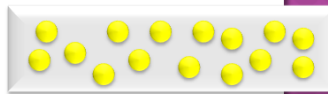


3

INGREDIENTS

◉ For the base – Transparent gelatin gel with yellow lemon flavoured pearls:

- 150 g of sugar and 350g of ouzo or pastiche are dissolved and mixed with 500 g of water.
- We "bloom" the powdered or sheet form gelatin by letting it sit in the cold sugar-water liquid for 5 to 10 minutes. The ratio used for a hard gel is 1.0-6.0%. This blooming process hydrates the gelatin and allows it to gel the liquid.
- Once bloomed, the sugar-water liquid has to be heated enough for the gelatin to dissolve into it, on 50°C.
- When the gelatin is dissolved the alginate pearls are added and mixed gently inside the liquid.
- Then the liquid is poured into a container or a mold to set into a gel inside the refrigerator for 1 hour.
- After refrigerating, the gel is cut in pieces of 10x8x3 cm



4

INGREDIENTS

◉ For the noodles:

- *Ingredients: 1% of Agar and 300g of tomato juice*
- *Prepare an ice bath to set the gel in.*
- *Place the tomato juice in a pot. Sprinkle in the agar and locust bean gum and mix well with an immersion blender. Add red food colorant. Bring to a simmer while stirring occasionally. Let simmer for 3 to 5 minutes.*
- *Fill a syringe with the gel base, attach it to a section of tubing, and then push the gel into the tubing. Remove the filled tubing and place it into the ice bath. Once the gel has set, 2 to 5 minutes, fill the syringe with air, reattach it to the set tubing, and push the gel out.*
- *Repeat with 300g of cucumber juice and light green food colorant.*



5

INGREDIENTS

◉ For the final touch!:

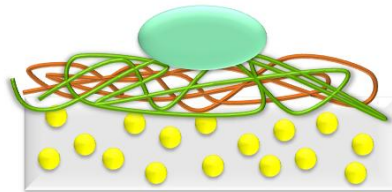
- *A bigger sized alginate pearl (diameter: approximately 3 cm) with 0.5g agar and 100g coriander diffused in water is prepared following the method described above.*



6

SERVING

- ◉ *The cocktail dish is served in an shallow plate and will be eaten with a spoon.*
- *The consumer is encouraged to cut first the alginate on top to spread the coriander juice on the rest of the plate.*



7

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