



# A Sea of Roses

Dive in an ocean of flavors...

# The Idea

- What happens when you combine in a dessert:



Sea and roses

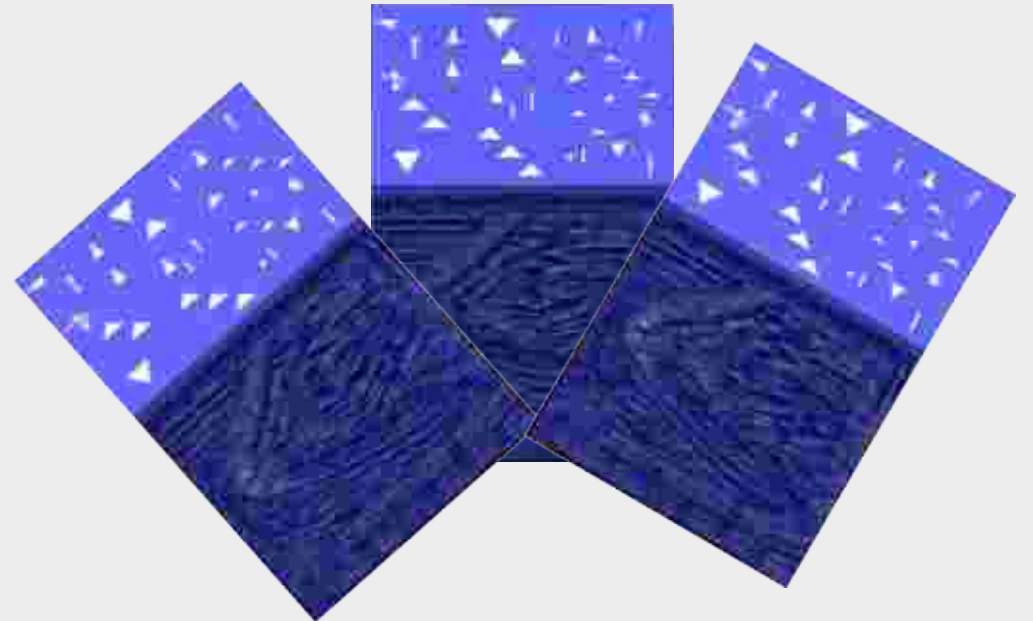


- Salty, sweet and captivating flavor

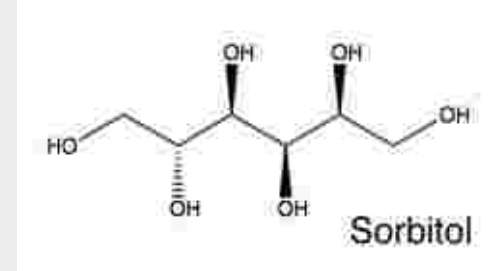
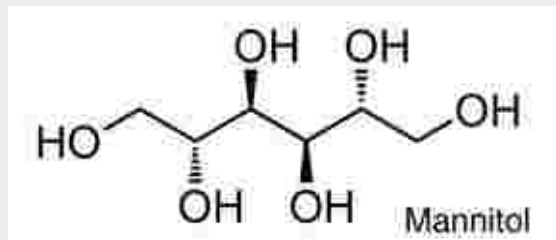
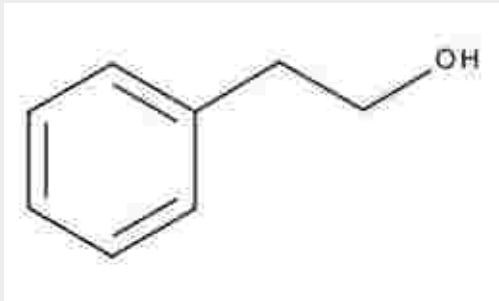
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A dessert with:

- Pectin
- Less sugar
- Rose flavor
- And sea salt flakes



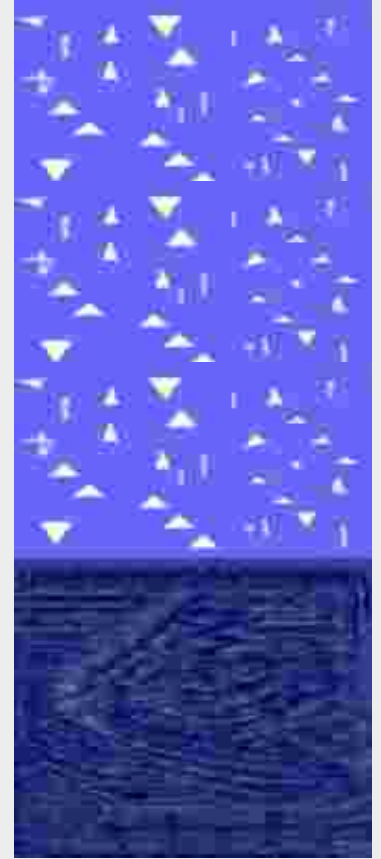
# Ingredients





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- 720g water
- 180g sorbitol
- 180g mannitol
- 110g corn starch
- 100g sugar
- 40g LM pectin
- 20g flaky sea salt
- 2 ml 2-phenylethanol (rose flavor)
- 1 g cream of tartar ( $\text{KC}_4\text{H}_5\text{O}_6$ )
- 1g  $\text{CaCl}_2$
- 10 drops of Indigo Carmine (E 132, blue color)



# Process (1/2)

- In a pot we mix under medium heat the water, with the sugar, the sweeteners, the starch, the cream of tartar and the  $\text{CaCl}_2$  until the mixture boils.
- Then, the pectin is added gradually and the mixture is cooked for 15 minutes, whereas it is continuously mixed using a whisk.
- Next step is the addition of the rose flavor and the blue color. After the cooking step is over, the above ingredients are added and the mixing continues for 2 more minutes.

# Process (2/2)

- We put the mixture in tray and we put it in the fridge for 2 hours.
- After that, we cut it in cubic pieces using a wet knife.
- We keep it in the fridge and we serve it with sea salt flakes on top of it.



# Future plans

- Combining fragrances from other flowers and herbs with pectin and sea salt flakes in order to make desserts with different colors and flavors.
- For example:
  - Chamomile
  - Violet
  - Mint
  - Tea





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Are you ready to try it?

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