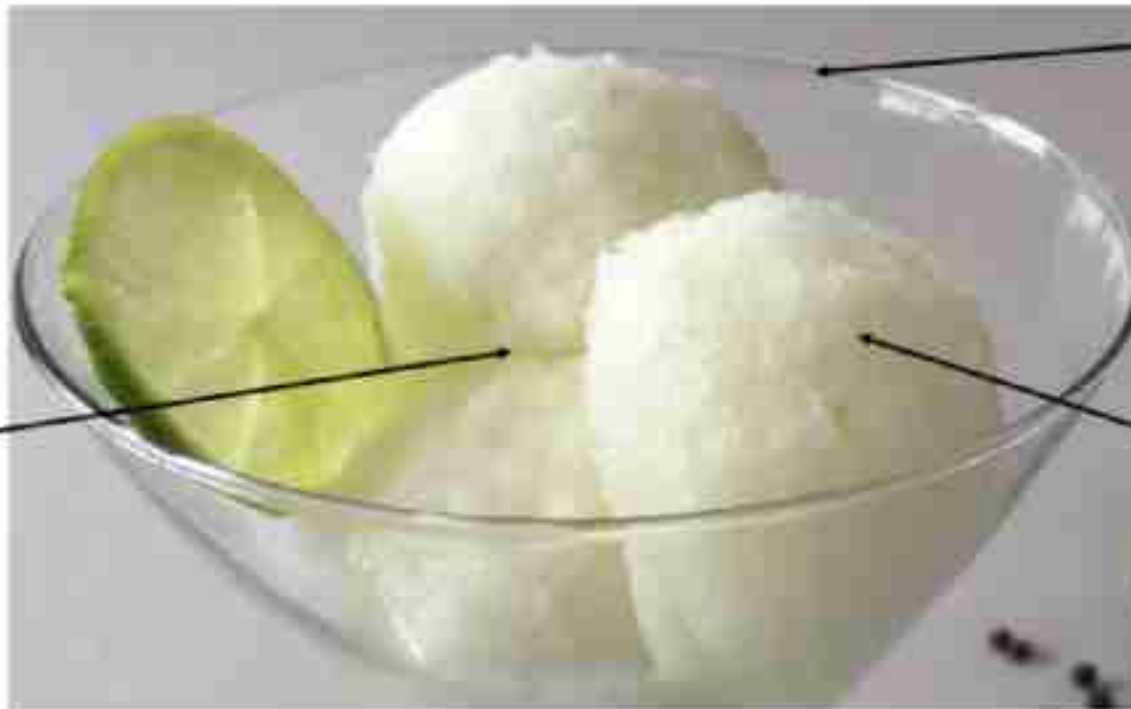


Angela Velazquez



Mango alginates mixed with the sorbet



Capsaicin and lemon foam (on the top)

Cucumber and Mexican yam flavour sorbet

Tropical Devil

NOTE BY NOTE RECIPE

Recipe name: Tropical devil

Ingredients:

Per a cup of 250 mL:

For the sorbet:

25 g of Mexican turnip (*Pachyrhizus erosus*) powder

15 g of Cucumber flavor powder

50 mL of tequila

150 mL of Water

Liquid nitrogen

50 g of sugar

For the mango peels

10g of mango flavor powder

Orange colorant

2 g of calcium lactate

2 g of sodium alginate

500 mL water

30 g of sugar

For the lemon and capsaicin foam

4 grams of capsaicin

10 g of citric acid

Red colorant

Green colorant

Water

4 grams of soy lecithin

– **For the sorbet:**

1. Mix mexican turnip (*Pachyrhizus erosus*)* flavor, cucumber flavor , sugar, tequila and water.
2. Add liquid nitrogen and mix with a whisker until get a sorbet texture

– **Mango perles**

1. In a bowl, mix mango flavor powder with 100 mL of water, the sugar and the colorant
2. In a bowl, mix 100 mL of water with the alginate.
3. Mix the alginate solution with the mango solution, put it in the fridge for 20 minutes.
4. In another bowl, mix the calcium lactate with 200 mL water.
5. Drop with a syringe the mango solution into the calcium solution.
6. Strain the mixture.
7. Mix the mango perle very carefully with the sorbet

– **For the “spicy foam” foam**

1. Mix capsaicin with 150 mL of water, add 1 drop of red colorant
2. Add soy lecithin
3. Mix with a blender until get a foam
4. Remove the foam with an spoon

– **For the “lemon foam”**

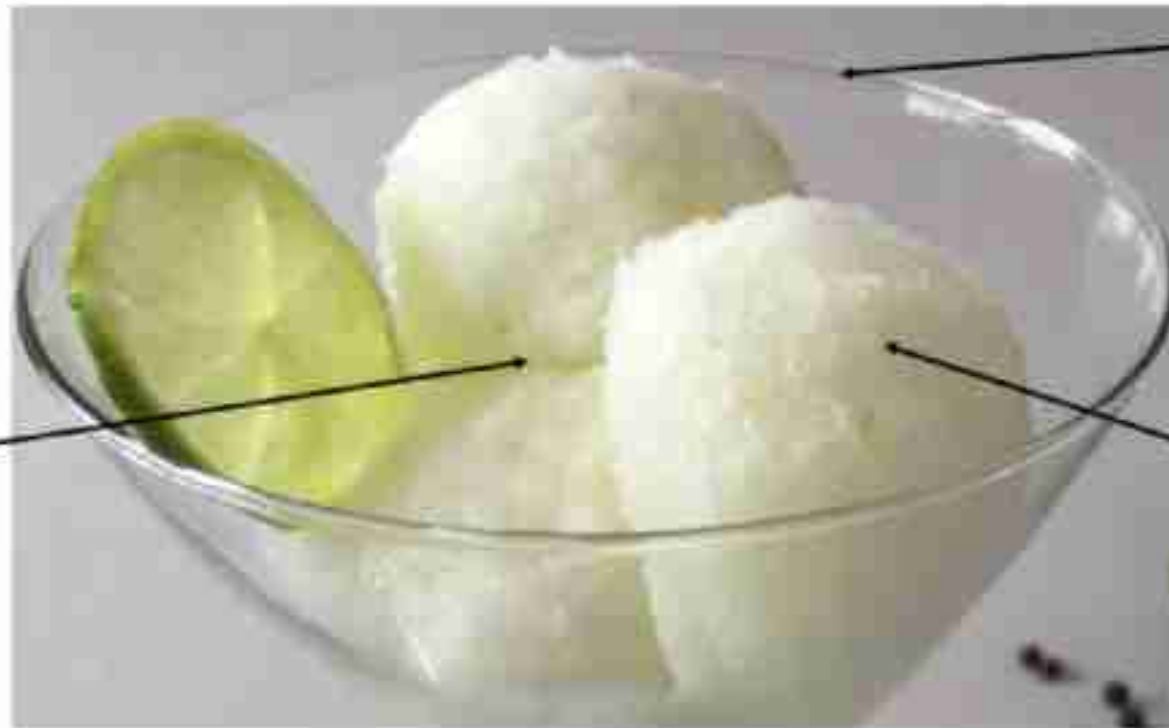
1. Mix citric acid with 150 mL water add 1 or 2 drops of light green colorant
2. Add soy lecithin
3. Mix with a blende until get a foam
4. Remove the foam with an spoon

Plating

1. Mix the mango pearls with the cucumber sorbet. Put it in a gobblet glass.
2. Cover the sorbet with a small layer of capsaicin foam and a layer of lemon foam



Mango aiginate pearls mixed with the sorbet



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