

Note by note: "The eggtail"

The Eggtail Series

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The idea

Ever imagined an egg in its shell that the white and yolk are actually not white and yolk?!

How about breaking this egg and having a cocktail?

Well yes, these eggs are here and are called Eggtails!



Recipe

For the shells:

60% Calcite

30% Water

10% Potassium aluminum sulfate

1% Sunset yellow FCF (E110)



Method:

The solution is boiled and added in two moulds that can connect and create an empty oval (duck size egg). The solution is let to crystallize and the moulds are removed.



For the “whites”:

White no1 – whisky:

60% water
40% ethanol
2% guaiacol,
2% o-cresol
1% ethyl hexanoate
1% Plain caramel (E150a)

White no2 - gin:

60% water
40% ethanol
2% Linalool
2% Geranyl acetate

White no3 - vodka:

60% water
40% ethanol
0.2% Glycerol
0.1% Citric acid
0.1% Coumarin

Method:

Mix all the ingredients together in separate bowls
The -not- whites are ready!

For the “yolks”:

Solution no1:

95% Water
5% sodium alginate

Solutions no2:

Yolk no1 - cola:

90% water
10% sucrose
2% calcium lactate
2% λ-carrageenan
2% Phosphoric acid,
2% citric acid
2% caffeine citrate
1% Caramel (E150d)

Yolk no2 – tonic water:

90% water
10% sucrose
2% calcium lactate
2% λ-carrageenan
2% Quinine
1% Citric acid
0.2% brilliant blue FCF
(E133)

Yolk no 3 – orange:

90% water
10% sucrose
2% calcium lactate
2% λ-carrageenan
1% Ascorbic acid
1% citric
0.5% Malic
1% curcumin (E100)

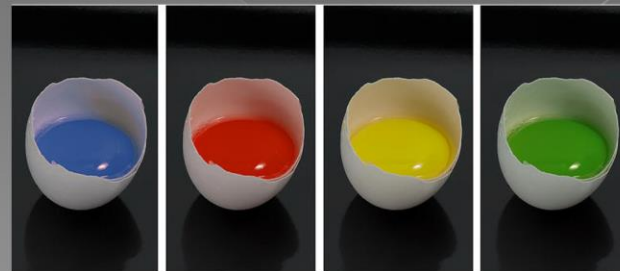
Method:

Blend each solution (no 1 and chose one of no 2) separately and add them in different bowls .

Refrigerate for one hour.

Using a measuring spoon, take a spoon of the yolk no1/2/3 and add it in solution no1 (Reverse spherification)

The yolks are ready!



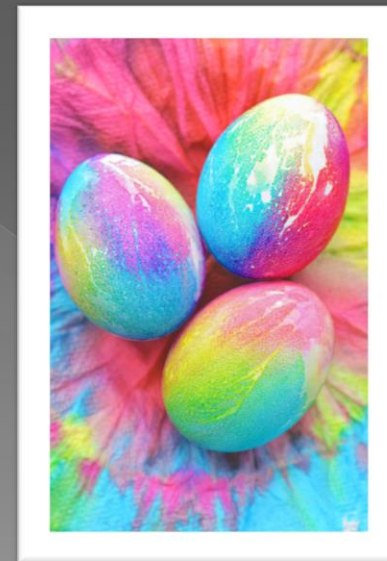
Final procedure

- White no1 is combined with yolk no1, no2 with no2 and no3 with no3
- Each mixture is added in each shell.
- The shell is closed.
- The Eggtail series is being born!

Egg no1 – whisky and cola

Egg no2 – gin and tonic

Egg no3 – vodka and orange



Serving

- ◉ Break an egg of your choice in a glass as the one on the photo.
- ◉ Mix the “yolk” with the “white”.
- ◉ If desired, two different eggs can be mixed together
- ◉ Enjoy! 😊
- ◉ Note: Liquid nitrogen can be used to create instant ice in the glass.



The idea is to serve the eggs on a tray with a straw instead of spoon and the glass on the picture above.

Expansions & further ideas

- ◉ Egg martini: Martini-flavoured white, and olive-flavoured yolk (of a smaller size)
- ◉ Yolk containing chlorophyll fluorescence as a healthy mocktail for kids
- ◉ Easter cocktail/mocktail egg: Milk-flavoured white, and chocolate-flavoured yolk
- ◉ Four season eggs: Entrapping memories of each season, for instance: a woody-flavoured white and a bacon-flavoured yolk indicating winter



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