Science Week Special

Lemon Posset Topped With Apple Caviar

Available in the chiller cabinet

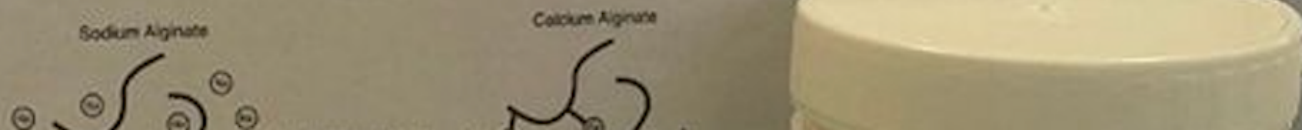
Recipe:

2g Sodium Alginate per 250g of apple juice, thoroughly blended.

3g Calcium Lactate per 500g of water, completely dissolved.

2 drops of food colouring.

1ltr water for water bath.

When the sodium alginate solution comes into contact with the calcium lactate solution a rapid reaction occurs causing a thin membrane around the alginate droplet.

Please feel free to try making your own with the solutions provided, please ensure before tasting the caviar that it has been rinsed in the water bath.