

Molecular Gastronomy Caviar

Ingredients:

1 cup water

6 oz fruit juice or flavored soda

2 grams calcium chloride (make sure this and the next ingredient are food grade chemicals)

2 grams sodium alginate

Squeeze bottle

Scale

Funnel

Colander

Directions:

1. Whisk water and calcium chloride together in a medium glass bowl and set aside.
2. With a separate whisk and in a separate bowl mix juice/soda and sodium alginate. Whisking it will thicken it to be like a gel.
3. Pour the gel like substance into the squeeze bottle using a funnel to get it in.
4. Take the squeeze bottle with the gel in it and drop little dots of it into the water bowl.
5. Let the gel sit in the water for about 1 minute. Scoop out the caviars and rinse them under cold water in a colander