

LANGOUSTINE
SAND SHELL LANGOUSTINE

Stencil Printer: Silhouette Cameo

LIME SAND CRYSTAL 50 G
LICORICE ESSENCE 1 G
CAROTENE 1 G

LIME LICORICE SAND CRYSTAL

Whisk together
Spread onto silpat using the langoustine stencil template
Bake 90C, no fan, 45 mins
Reduce oven to 65C, no fan, cook 15 mins more
On a warm surface, mold pieces together. Transfer to lightly oiled cook paper
Cover with cook paper, press with flat pan
Store over night in a box with silicon beads
To mold: Lightly heat the shell to soften, and mold over langoustine shell mold

LIME CRYSTAL BASE 150 G
CORNSTARCH 2.5 G
EGG WHITE POWDER 5 G
BUTTER 15 G

LIME SAND CRYSTAL

Hand blend all ingredients except butter.
Add butter, blend until smooth.

LIME PUREE REDUCED BY 1/3 IN ROTOVAP 125 G
LIME PUREE 125 G
SIMPLE SYRUP 60 G
AGAR 3 G
ISOMALT POWDER 30 G
GELATIN 2 U

LIME CRYSTAL BASE

Mix all liquids
Add agar and isomalt to half of the liquid mix
Bring to boil, add gelatin
Mix remaining half of liquid and whisk together
Sieve, cool room temperature

CARROT JUICE 500 G

CAROTENE

Boil carrot juice
Strain through coffee filter
Scrape carotene

FIVE SPICE WATER 1 PART
MINERAL WATER 1 PART
LIQUORICE ESSENCE 0.1 %
TEXTURAS KAPPA 2.5 %

5 SPICE LIQUORICE KAPPA

Hand Blend cold liquids and kappa.
Boil and store on warm stove before using.