



ENCAPSULATED PIÑA COLADA

INGREDIENTS

ENCAPSULATED PIÑA COLADA

White rum	¼ cup (60 ml)
Brown rum	¼ cup (60 ml)
Sweetened coconut milk	½ cup (120 ml)
Pineapple juice	1 cup (235 ml)
Water	2 cups (470 ml)

CHERRY FOAM

Maraschino cherry syrup	1 ⅓ cups (320 ml)
Pineapple, diced	½ cup (120 ml)

ADDITIVES

CALCIUM LACTATE	1.6g (⅓ sachet)
SODIUM ALGINATE	2g (1 sachet)
SOY LECITHIN	2g (1 sachet)

DIRECTIONS

ENCAPSULATED PIÑA COLADA ⁽¹⁾

1. Pour the white rum, the dark rum, the sweetened coconut milk and the pineapple juice into a bowl. Using a spoon, mix in the **CALCIUM LACTATE**.
2. Pour the mixture into half spherical molds and place in the freezer for 1 hour or until the spheres are completely frozen.
3. Using a hand blender, dissolve the **SODIUM ALGINATE** into the water and let sit for 5 minutes.
4. Remove the frozen piña colada spheres from the mold and place them in the sodium alginate bath. Let sit for 5 minutes. while stirring delicately with a spoon.
5. Using a slotted spoon, scoop out the spheres, rinse them in a bowl of water and remove excess moisture by blotting the bottom of the slotted spoon against a paper towel.

CHERRY FOAM ⁽²⁾

1. Combine maraschino cherry syrup and the **SOY LECITHIN** in a flat-bottomed rectangular bowl.
2. Using a hand blender, incorporate air bubbles into the solution for 3 to 4 minutes and let sit for 5 minutes. Scoop off the foam with a spoon.

SERVING SUGGESTION

Serve the piña colada spheres on top of the diced pineapple, garnished with cherry foam.

DIFFICULTY
PREP TIME
REST TIME

☹☹☹
25 MIN
1 HOUR

ADDITIVES



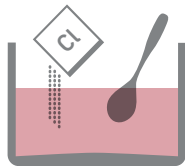
TOOLS



TIPS & TRICKS

(1) P. 42
(2) P. 52

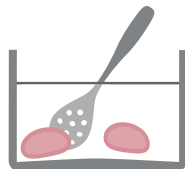
FROZEN REVERSE SPHERIFICATION ⁽¹⁾



Add **CALCIUM LACTATE** to the preparation and pour into half-spherical silicone molds to freeze



Submerge the frozen preparation into a **SODIUM ALGINATE** bath



Rinse and serve