

Spherified Tomato Mozzarella

A modern twist on the classic Caprese salad, this dish features spherified tomato and mozzarella pearls served with basil air and balsamic reduction.



Main Dish

Molecular gastronomy

60 min

Total time

Intermediate

Difficulty

250

kcal / serving

Ingredients

- For the Tomato and Mozzarella Pearls:

- 200g tomato juice
- 4g sodium alginate
- 500g water
- 3g calcium chloride
- 100g mozzarella cheese, diced

- For the Basil Air:

- 100g fresh basil leaves
- 200g water
- 2g soy lecithin

- For the Balsamic Reduction:

- 100g balsamic vinegar
- 10g sugar

Steps

- 1 In a blender, combine the tomato juice and sodium alginate. Blend until smooth and let it rest in the refrigerator for 30 minutes.
- 2 In a separate bowl, dissolve the calcium chloride in water.
- 3 Using a dropper, drop small pearls of the tomato mixture into the calcium chloride bath. Let them sit in the bath for 5 minutes, then remove and rinse gently with water.
- 4 In a separate bowl, combine the diced mozzarella with some of the tomato pearls.
- 5 For the basil air, blend the basil leaves with water until smooth. Strain the mixture and add soy lecithin. Use a hand blender to create air bubbles on the surface.
- 6 For the balsamic reduction, heat balsamic vinegar and sugar in a saucepan until it thickens.
- 7 To serve, plate the tomato and mozzarella pearls with the basil air on top. Drizzle with balsamic reduction.