

A different type of caviar

FRUIT.CAVIAR IS A TECHNOLOGICAL NOVELTY: IT IS BAKING-STABLE AND COOK- AND FREEZE-PROOF FOR AN APPEALING RANGE OF APPLICATIONS



+ The idea to look at the production and processing of raw materials from the bio-chemistry, physics and chemistry points of view and to newly define them is appealing and really innovative. However, not all the products from the so-called molecular cuisine introduced by the Spanish chef and media star Ferran Adrià Acosta and his restaurant El Bulli on the Costa Brava are suitable for the mass market.

One genuine highlight has, however, been developed whereby fruit pulp and fruit juices are turned into small pearls. This is a sophisticated method and the use of calcium solution ensures stable "fruit.caviar". The pearls can be further modified with fruit and vegetable pulps, juices and spice extracts. The small pearls, with a diameter of only a few millimeters, deliver intense flavor sensations. The fruit experts from Carels in Goes, the Netherlands, a DSM subsidiary, have already developed a broad range of these miniature flavor bombs. Orange, wild berries, strawberry and mint have already been launched; coffee, cinnamon, peach, lime, tangerine as well as tomato, beetroot, mustard, wasabi and soy are still in the pipeline.

The tiny technological miracles have astonishing strength. They can be cooked, flambéed, put in the freezer and thawed again. Whatever is done to them, they keep their shape. After a pack is opened, the shelf life is six weeks; unopened, the shelf life is six to nine months.

There are plenty of possible applications. The fruit pearls can be used as ingredients in dough or as a decoration of fine confectionery products and chocolate creations. They are unique in restaurants and the catering service. Appetizers coated or sprinkled with

these delicate pearls look more appealing. However, the price is not as appealing as it is more than 50 EUR for one kilo. Incidentally, it is not Carels that is marketing the fruit.caviar but rather Franz Lauter, artist and highly decorated chef at Schloss Nordkirchen, Germany. +++

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