



# POWDER FOR *texture*

molecularrecipe

## ICE CREAM PEARLS.

### VANILLA ICE CREAM BASE:

250 g 35% CREAM  
50 g SUGAR  
2 EGG YOLKS  
1/2 VANILLA POD  
(SCRAPE SEEDS OUT  
OF THE POD)

### EQUIPMENT:

THERMOMIX  
STRAINER  
2 X S/S BOWL  
SQUEEZE BOTTLE  
LIQUID NITROGEN  
SMALL WIRE LIFTER  
12 OZ PLASTIC CONTAINER

1. Weight the four ingredients into the Thermomix.
2. Set the temperature at 80°C and the timer on 9.5 minutes.
3. Turn the speed dial to #4 for the cooking to begin.
4. When ready, pour through a fine strainer into a bowl and place onto another bowl filled with ice.
5. Stir from time to time to cool the mix.
6. Place the mix into a squeeze bottle and dispense into liquid nitrogen to obtain small pearls of ice cream.
7. Gather the pearls with a small wire lifter and place into a container into the freezer for 20 minutes to allow the pearls to warm to -18°C.

### CAUTION:

DO NOT ATTEMPT TO CONSUME THE PEARLS  
DIRECTLY FROM THE LIQUID NITROGEN.



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