



POWDER

FOR *texture*

molecularrecipe

WATTLESEED ICE CREAM.

250 g 35% CREAM
50 g SUGAR
2 EGG YOLKS
5 g WATTLESEEDS
30 mL BOILING WATER

EQUIPMENT:
STRAINER
2 X S/S BOWL
WHISK

1. Pour boiling water over wattleseeds and allow to soak for 30 minutes.
2. Whisk together the cream, sugar and yolks in a small pot and heat slowly until the mix begins to thicken.
3. Remove from the heat. Pour through a fine strainer into a bowl and place onto another bowl filled with ice to cool.
4. Stir from time to time to cool the mix. Add wattleseeds and liquid.
5. Churn the mix in an ice cream machine or use liquid nitrogen and a stand mixer.

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