

Cherry gazpacho gel and cloud of oil

By Eva De Gil Nicolas

Cherry gazpacho gel

Ingredients:

- **700g.** Tomato
- **300g.** Pitted Cherry
- **1.** Clove garlic
- **80g.** Cucumber
- **150ml.** EVOO
- **100g.** Chardonnay vinegar
- **250ml.** Water
- Salt
- **15g.** Freeze Dried Cherry Ingredíssimo (ref.608201)
- **2 leaves.** Halal Gelatine Sheets (160-180 bloom) Ingredíssimo (ref.080024)
- **2,4g.** Agar-Agar Ingredíssimo (ref.608702)

Process:

1. Crush everything except the Halal Gelatine Sheets.
2. Strain fine and superbag.
3. Moisturize the gelatin sheets and blend with a hand blender. Then freeze.
4. Once frozen, let it slowly strain in the refrigerator with a cloth underneath, so that the clarified liquid gradually falls.
5. Bring 200ml of this liquid to 80°C and add the Agar-Agar.
6. Dissolve correctly with rods and remove the remaining air with a blowtorch.
7. Put 5g of Freeze Dried Cherries in the molds and add the liquid.
8. Let cool in the fridge until it gels.

ingredíssimo

Cloud of oil

Ingredients:

- **8ml.** EVOO
- Salt
- **30g.** Maltodextrin Ingridíssimo (ref.656711)

Process:

1. Little by little, mix with rods the oil with the Maltodextrin and the salt.
2. Plate harmoniously.