



Halloween Wars Contestant RECIPE FORM

Please use this template to submit all four recipes. All recipes should be listed on the same document.

Title/Name of Tasting Challenge Recipe: Zombie Drink in edible glassware
Courtesy/Artist Name: Chef Charity

Ingredients:

Clear, pre-cooked Isomalt

Grenadine syrup

Mineral water

Caviar Spherification tool kit (available at www.chefrubber.com)

Flavoring of choice

Coloring of choice

Edible Food Lacquer (available at www.chefrubber.com)

Directions

Melt Isomalt in a 4 cup Pyrex liquid measure cup, in the microwave on high, for 3 minutes. Stir, then melt in 1 minute increments until isomalt is completely liquid. Hold in an oven or toaster oven at 275 degrees for 10 minutes to release all the bubbles. Pour into a food grade silicone glassware mold, then pour out into the measure cup, all the excess isomalt. Let the mold cool completely. Unmold the glass ware, then spray the inside with the food lacquer until completely covered. Drain upside down on a cooling rack to let excess food lacquer drip out, until completely dry. Repeat for as many edible glasses as you need to make.

While glassware is drying, prepare the Caviar spherification solutions. In a medium size bowl, and with an accurate gram scale, measure 5 grams of calcium chloride and dissolve it in 500 ml of water. In another bowl, gradually sprinkle 5 grams of sodium alginate into 500 ml of water or juice. Let the alginate hydrate for 2 minutes. Add 1.5 grams of sodium citrate. Blend

thoroughly with an immersion blender and strain if needed. This is your “batter” Tint the batter your desired color, and use desired flavor. Squirt the batter into the calcium chloride firming solution using a syringe, dragging to create “intestines” and dropping drips to create “platelets”. Lift out the pieces of batter with a strainer, and rinse carefully with clean water. Set the pieces aside.

To assemble the Zombie drink; place some “intestines” and “platelets” into each edible glass. Pour 1 Tablespoon grenadine syrup in each glass, then add enough Mineral water to fill the glasses. Serve immediately, as the drink will slowly dissolve the isomalt glasses, so they won’t last more than 20 minutes.

Total Yield:

Active Prep Time: 40 minutes

Cook Time: 10 minutes

Total Prep Time: 1 hour

Cook Notes:

Head Notes:

Special Equipment: Gram scale, silicone glassware molds, syringe, Caviar Spherification tool kit, immersion blender.