

imaginative cuisine®

Freshburst® Pearls



Established in 2003 to create
and supply **fresh** and **exciting**
new products to food service and
retail. We add that **vital extra**
ingredient to make a good dish
great by providing **versatile**,
thought provoking
ranges.

Jar size:
100 grammes



Freshburst® Pearls

Product background

Ferran Adria is the famous chef at El Bulli, a restaurant on the coast of Catalonia which in 1997 acquired its third Michelin star.

Many chefs around the globe have embraced Adria's philosophy of providing unexpected contrasts of flavour, temperature, and texture. Nothing is what it seems. The idea is to provoke, surprise and delight the diner. This is often referred to as molecular gastronomy, avant garde, or technical cooking. Chefs now prepare, cook, and present food in unimaginably different ways, previously thought impossible.

Many of Adria's creations are now world famous, with one of the most impressive being 'Pearls'. The production of these innovative garnishes consists of mixing two liquids together which form a reaction without heat. When one liquid meets the other liquid on contact it instantly forms a thin film, and when the first liquid is deposited in small droplet form into the other liquid, it forms perfectly spherical shaped balls. The first liquid contains an alginate which is extracted from seaweed and the second liquid contains naturally occurring calcium.



Product Innovation

Normally, the chef has to make these pearls ahead of service. This is a timely consideration for the chef because space, access to specialist equipment and skill level is limited. Also, until now pearls can turn solid over a period of time.

The innovation of Freshburst® Pearls means there is no costly labour involved or skill required, and no investment is made to purchase the depositing equipment and water baths.

Simple cost control with manageable size jars.

All of the ingredients are naturally occurring from plant derivatives and the pearls are suitable for lactose vegetarians and coeliacs.

- No wastage
- No alcohol
- No animal gelatine
- No gluten
- No dairy

Serving suggestions

Canapés, amuse bouche, starters, main courses, desserts, drinks

Champagne cassis (Kir Royale)

Fruits de Mer with Freshburst® sea water pearls

Mango Freshburst® pearls with lobster and mango chilli salsa

Freshburst® rose pearls with a Moroccan brûlée

Tarte au chocolate with Freshburst® mint pearls

Freshburst® Pearls come in 10 fantastic flavours so there's a pearl to suit any occasion...

- | | |
|----------------|-----------------|
| ● Blackcurrant | ● Caramel |
| ● Chocolate | ● Passion fruit |
| ● Mango | ● Mint |
| ● Sea water | ● Rose |
| ● Strawberry | ● Raspberry |

Summary

Freshburst® Pearls consist of a delicate outer skin, encasing a liquid centre and come in 10 delectable flavours. These little pearls can be used as a garnish and as an ingredient in all types of food and drink. Once in the mouth and bitten into, the liquid centres release a taste sensation across the palate, adding intrigue to all dishes.

This obvious path will be extended to dressings and yoghurt and so add a new dimension to the eating experience. There is also the potential to extend the range into healthy eating with the addition of vitamins and minerals and even essential fatty acids.

We will see a revolution changing the way we eat forever and this is already happening in restaurants all over the world.



Blackcurrant