

### How to make the caviar spheres

**Caviar-Box**® is the perfect accessory to develop the spherification technique, since it allows a very fast elaboration of big quantities of liquid caviar drops, effortlessly and with great precision.

**Blends:** Using a gram scale, prepare a solution for the bath: We will use as much calcium chloride by weight in water as recommended in each recipe. For example, dissolve 2.5 g of calcium in 500 ml. of water.

Prepare the sodium alginate solution: from 0,5% to 1% of alginate, and if needed to add previously 0,3% of sodium citrate to the liquid (by weight). The higher the alginate percentage, the more dense of a solution. Also, the calcium content in each liquid will slightly affect the final result.

**Example:** Sprinkle gradually 2,5 gr. of alginate in 500 ml of liquid (juice, etc.). Blend completely the product with an immersion blender. Let the alginate hydrate for about 30 minutes. Strain it if necessary. To avoid part of the bubble creation, we recommend adding the alginate to the 2/3 parts of the liquid to make spheres. To instantly extract the bubbles created by the blending, the vacuum technique can be used.

To elaborate spheres or caviar introduce small portions of the solution with alginate into the calcium bath. Both solutions can be mixed in different ways. For the preparation of "caviar", test the alginate solution with a syringe and methodically, add it by drops to the calcium solution. Remove the drops after 30 seconds from the calcium solution, strain them and clean them with cold water. The "caviar" is ready to serve. If the mixture is correct make a quick production of 96 and 96 with the caviar machine. In one charge it can dispense more than a 1000 small balls and the machine can be recharged a few times and produce more quantity.

How to charge the **Caviar-Box**®: Pour on the base tray the alginate solution. Draw the syringe to 5 ml, to obtain an extra push. Place all

the small tubes into the tray with the solution. Draw the syringe until filling completely the 96 tubes or until arrived to 30 ml of the syringe capacity. Place the caviar machine on top of the calcium bath and inject at small intervals to slowly release the small drops into the calcium. Try not to bend the caviar machine so the drops come out regularly through the surface and in a uniform way.

Remove the “caviar” (small balls) and place them into the cold water bath to clean the calcium. Due to the quantity of balls, we suggest pouring the water through a net strainer. As long as the “caviar” stays in the calcium bath, the inside will be firmer. That is why they must be removed at the right time so they do not get overcooked. Serve immediately.

## Assembly and washing instructions

**First usage:** If you are about to use the **Caviar-Box**® for the first time, you should remove the protection paper of the two components of the pressing box and wash all of its components.

**Assembly:** Put the box on the table, with the conic syringes pointing downwards. Center the joint on the round vases grid of the syringes box. Make sure there are no folds. Close by using the cover-box with the syringe connection. Make sure the joint is acting properly by applying a slight pressure on both parts. Both of them must fit perfectly all around their perimeter. This will make the silicon joint bend upwards. Fit the **Caviar-Box**® in the supporting box. Connect the syringe to the connection tube.

The **Caviar-Box**® can also be operated without the supporting box. In that case it must stay properly centered, so that the vacuum effect allows the syringe effect.

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patented model®

**Caviar-Box** ©  
SPHERICAL CAVIAR DISPENSER  
DISASSEMBLABLE & QUICK ASSEMBLY

Therefore, after finishing its service, clean it immediately. Do not throw the rest of algininate into the sink with the calcium as it will clog the drain.

!If the product dries when it is inside of the caviar machine it will be very difficult to clean!

**Attention: Cavalier-Box®** is made exclusively of polycarbonate and nylon. You can wash it in the dishwashing machine or sterilize all of its components with boiling water without any risk. Wash with neutral detergents. Do not use chlorines or degreasing agents. It is specially important, for its proper performance, to make sure all of its components are in a perfect state of use and cleanliness, thus assuring its leaktightness and allowing the necessary vacuum effect for a controlled supply of drops.

**Cleaning:** To clean the machine, remove the rubber tube and the syringe. Open all of its components. Put the Caviar Box in a recipient with water and move it upwards and downwards, so that the water circulates inside it. Repeat this procedure twice. The machine can also be put in a dishwashing machine.

## Elaborar las bolitas de caviar

**Caviar-Box**® es el perfecto accesorio para trabajar la técnica de la esferificación. Ya que permite de forma muy rápida, elaborar una gran cantidad de bolitas de caviar líquido sin esfuerzo y con mucha precisión.

**Mezclas:** Con una balanza de gramos, preparar una solución para el baño: para ello emplearemos tanto cloruro cálcico por peso en agua como recomienda cada receta. Por ejemplo, disolver 2,5 g de calcio en 500 ml. de agua. Para preparar la solución de alginato sódico: de 0,5 a 1% de alginato, y si fuese preciso añadir anteriormente 0,3% de citrato sódico a líquido (por peso). A más alto porcentaje de alginato, más espesa será la solución y menos efecto líquido conseguiremos. También, el contenido de calcio que hay en cada líquido afectará levemente el resultado final.

**Ejemplo:** Espolvorear gradualmente 2,5 gr. de alginato en 500 ml de líquido (zumo, etc.). Pasar un batidor eléctrico hasta disolver completamente el producto. Deje al alginato hidratar por unos 30 minutos. Cuélelo si fuese necesario. Para evitar parte de la creación de burbujas, recomendamos re

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