

# TEXTURAS

*Albert y Ferran Adrià*



guzmán



# TEXTURAS

*Albert y Ferran Adrià*

*Our Texturas products are developed by Albert and Ferran Adrià, prestigious Spanish chefs, recognized internationally for their creativity and their pursuit of the perfection.*

*This line of products is essential to incorporate some of the best-known techniques to your kitchen. Use these products as a Gateway to a world of magical sensations. Learn the techniques, use them to create your unique dishes.*





*“As cutting edge chefs, we must bring our innovative solutions to the home cooking. Discover how to perform these elaborations with the product line selected by ElBullitaller.”*

*Albert Adrià. elBullitaller, Barcelona*

*“The use of new ingredients is one of the ways that allows us to evolve. Find the endless possibilities these product range has to offer and add astonishing touches to your creations.”*

*Ferran Adrià. ElBulli, Roses*



# Spherification

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*“Spherification is a spectacular culinary technique introduced into El Bulli in 2003, we use this technique to create spheres of liquids and use them in numerous dishes.”*



## EINES / TOOLS

512803035  
24 ud/box



Spherification is a new process that uses a very specific technique. For this reason, the tools used for this purpose have been subjected to numerous tests. The Eines pack contains the most useful tools for each step in Spherification, allow you to make different spherical creations.

*Spherification consists of the controlled gelification of a liquid which, when immersed in a bath, forms spheres. There are two kinds of spherification: basic and reverse.*

# Spherification

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## ALGIN

511701007

500 g · 24 ud/box



A natural product extracted from brown algae that grow in cold water regions.

### USE

- Algin is the ideal product for achieving perfect spherification. Gels in the presence of Calcic, dilutes while gets cold with strong agitation.
- It doesn't need to be heated to produce spherification.

## CALCIC

511701008

600 g · 24 ud/box



Calcium salt traditionally used in the food industry. Calcic is essential in the reaction with Algin that produces Spherification.

### USE

- The ideal reactant for producing spherification.
- Highly water soluble and great moisture absorption capacity.

## CITRAS

511701009

600 g · 24 ud/box



A product made from sodium citrate, Obtained mainly from citrurs.

### USE

- Usually used in the food industry to prevent darkening of cut fruits and vegetables.
- Use Citras to reduce the acidity of foods, so we can make spherification with strongly acidic ingredients.

## GLUCO

511701011

600 g · 24 ud/box



Glucos is a mixture of two calcium salts (calcium gluconate and calcium lactate), perfect for the technique of Reverse Spherification.

### USE

- It works in acidic, alcoholic and atty medium.



# Spherification

RECIPE

## MELON CAVIAR

### For the Cantaloupe melon juice

· 1 Cantaloupe melon 500 g

1. Peel the melon and remove the pips.
2. Shred the flesh of the melon in a blender.
3. Pass the juice obtained through a superbag.
4. Keep in the fridge.

### For the Cantaloupe melon spherical caviar base

· 250 g Cantaloupe melon juice (preparation above)

· 2 g **Algin**

1. Mix the Algin with 1/3 of the melon juice.
2. Shred in a blender to obtain an even mixture without lumps.
3. Mix with the remaining 2/3, strain and keep at room temperature for 30 min.

### For the Calcic bath

· 6.5 g **Calcic**

· 1000 g water

1. Dissolve the Calcic in the water with a beater.
2. Put the mixture in a container that allows for a height of about 5 cm.
3. Keep.

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### For the melon caviar

1. Fill 4 syringes with the melon caviar mixture.
2. Drip into the water and Calcic mix. Leave to cook for 1 min.
3. Strain and wash the melon caviar obtained in cold water, strain off the excess water.
4. Put 25 g melon caviar in a container (for example, a caviar tin).
5. Put 8 passion fruit seeds and a sprig of fresh mint on top of the caviar.

# Spherification

RECIPE

## SPHERICAL PESTO RAVIOLI

### For the Algin bath

- 1500 g mineral water
- 7.5 g **Algin**

1. Dissolve the Algin in the water with a Túrmix and leave to rest in the refrigerator.

### For the blanched basil

- 100 g fresh basil

1. Put water in a saucepan to boil and plunge in the basil leaves for 10 seconds. Cool in water with ice and keep.

### For the basil water

- 50 g blanched basil (prepared beforehand)
- 150 g water

1. Put both ingredients in the blender and leave for 3 min until everything is well blended.
2. Strain without pressing and keep the water obtained on the one side. On the other keep the paste which has been left in the upper part of the sieve.

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### For the pesto mixture

- 100 g basil water
- 8 g garlic
- 18 g grated Parmesan
- 7 g pine nut paste
- 15 g oil of pine nuts
- 5 g basil paste
- c.s. salt
- 5 g **Glucó**
- 6 g powdered gelatine

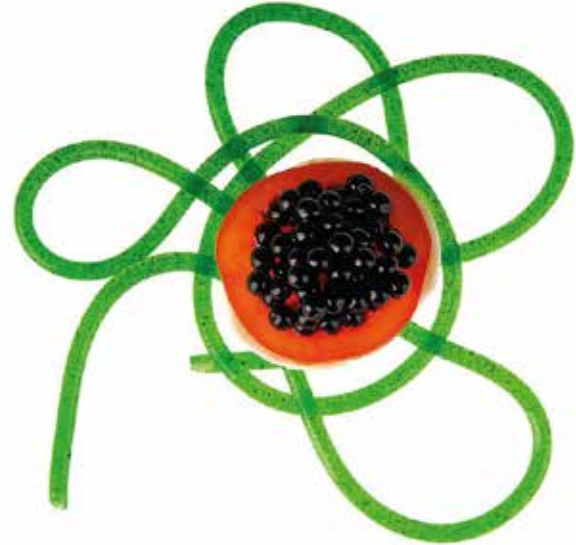
1. Put all the ingredients in a mixer and shred for 3 min until they are evenly mixed.
2. Put in a saucepan and add the powdered gelatine. Heat at 50°C so that it dissolves and leave to gel for 4 hours in a tupper.
3. Cut the desired shape and plunge in the Algin bath for 1 min. After that time, leave in water.
4. At the moment of serving, heat in water at 60°C for the interior to dissolve.



# Gelification

*“Allows the preparation of hot and cold gelatins, with very different texture as firm, elastic, rigid, brittle or soft.”*

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## GELLAN

512202003

400 g · 24 ud/box

A gelling agent obtained from the fermentation of *Sphingomonas elodea* bacteria. Gellan allows us to obtain a firm gel that can be sliced cleanly and withstands temperatures of 90°C.

### USE

- Heat to 85°C, then cool it down to achieve the gelifying effect.



NEW

## AGAR

512202014

500 g · 24 ud/box

Extracted from a type of red algae. It is a source of fiber and can form gels in very small proportions.

### USE

- We can use Agar to make hot and cold gelatins.
- Mix while cold and bring to a boil.
- Very fast gelification.
- Withstands temperature up to 80°C.



NEW



Vegan

# Gelification

## KAPPA

512202017

400 g · 24 ud/box



Gelling agent extracted from red algae. Kappa produces a gel with a firm, brittle texture.

### USE

- Use Kappa to make a firm and brittle textured gelatin, this product is ideal to make coatings.
- Mix while cold and bring to a boil.
- Its rapid gelification allows us to use it to cover other ingredients.

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## METIL

512202008

300 g · 24 ud/box



Extracted from the cellulose of vegetables. Unlike other gelifiers, Metil gelifies when heat is applied. We can also use Metil as a thickener in cold products.

### USE

- Mix cold, shaking vigorously, and leave to rest in the refrigerator until it reaches 4C for hydration. Next apply temperature up to 55°C.

Also available in 3 kg format  
512202018

## IOTA

512202005

500 g · 24 ud/box



A powdered, plant-based gelling agent derived from red algae. Iota has very specific characteristics and produces a soft, elastic gel.

### USE

- It dissolves while cold and heat it up to about 80°C for gelification.
- Use Iota to create very elastic and soft gelatins. If you break the gelatins, they can be rebuilt by leaving them to stand.
- Gelatines made with Iota are suitable to be frozen.

Also available in 3 kg format  
512202006



# Gelification

RECIPE

## PARMESAN SPAGHETTO

### For the Reggiano Parmesan whey

- 500 g grated Reggiano Parmesan
- 450 g water

1. Put the water in a saucepan to boil and when it comes to the boil. Add the grated Parmesan.
2. Stir until the Parmesan dissolves and leave to infuse for 15 min off the heat.
3. Pass the Parmesan paste through a superbag and remove all the whey, discarding the Parmesan paste.
4. Keep the Parmesan whey in the fridge for 12 h.
5. Set aside the whey deposited in the lower part for the spaghetti and the fat accumulated in the upper part separate.

### For the Reggiano Parmesan spaghetti

- 300 g Reggiano Parmesan whey (preparation above)
- 4.8 g **Agar**
- 4 PVC tubes 0.5 cm in diameter and 2 m long
- 1 syringe with a nozzle 0.3 cm in diameter

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1. Put the Parmesan whey in a saucepan, dissolve Agar and bring it to the boil, stirring constantly with a beater.
2. Take off the heat and skim to eliminate any impurities.
3. Fill the syringe and with it fill the tubes, which will have been rolled and secured with a little adhesive tape for greater comfort.
4. Submerge the full tubes in cold water so that the Parmesan whey sets.
5. With an empty syringe, inject air into the tube to obtain the spaghetti.

\* This gelatine can be heated.

# Gelification

RECIPE

## CHOCOLATE CHERRIES

### For the moulded cherries

- 200 g water
- 0,9 g **lota**
- 200 g Søbogaard cherry nectar
- c.s. frozen cherry stalks

1. Dilute the lota in the water with a Túrmix and bring to the boil.
2. Leave to cool in the refrigerator.
3. Mix with the Søbogaard cherry nectar and refill the sphere moulds with a syringe
4. Put the mould in the freezer for half an hour. When it is half frozen put the cherry stalks and freeze again.
5. Remove from the mould and put back in the freezer.
6. Bathe with the cocoa paste and decorate with gold leaf.

### Others

- 300 g 99% cocoa paste melted at 45°
- 1 silicone mould in the shape of a sphere
- 1 syringe
- gold leaf

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# Emulsification

*“The key for creating airy and light textures. A new way to dress your dishes, a spectacular and elegant touch to your preparations.”*

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### LECITE

511604009

300 g · 24 ud/box

A natural soy lecithin-based emulsifier, ideal for making airs.

#### USE

- Lecite has to be dissolved in cold and liquid medium.
- Lecite has a surprising capacity to emulsify impossible sauces, an ideal product to convert juices and other watery liquids into airs.
- You can also use Lecite as a thickener.

Also available in 4 kg format 511604010



NEW



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### SUCRO

511604011

600 g · 24 ud/box

Emulsifier derived from sacaroze, obtained from reaction between sacaroze and sucroester. It is used to prepare oil in water type emulsions.

#### USE

- It is dissolved in water with no need to apply temperature, though with heat it dissolves faster.
- Once it has dissolved, it must be added slowly to the fatty medium.



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### GLICE

511701010

300 g · 24 ud/box

Monoglyceride and diglyceride derived from fats. We choose Glice for its high stability to act as an emulsifier which integrates a watery medium into a fatty medium.

#### USE

- It dissolves in oil heated up to 60°C.
- The mixture of oil and Glice in water must be integrated slowly for the emulsion to be satisfactory.



Vegan



# Emulsification

RECIPE

## VIRGIN OLIVE OIL FOAM

**For the cold virgin olive oil foam**

- 200 g extra virgin olive oil
- 16 g **Glice**

**Others**

- 1"½ litre iSi siphon
- 2 loads of N<sub>2</sub>O

1. Combine the oil with Glice in a saucepan.
2. Heat to 65 °C so that the Glice dissolves.
3. Mix well in with a spatula.
4. Put the liquid oil with Glice in the siphon.
5. Close and load with the gas.
6. Keep at room temperature.



# Emulsification

RECIPE

## CAMPARI AIR

### For the 30% syrup

- 100 g water
- 30 g sugar

1. Put the water and the sugar in a saucepan and bring to the boil.

### For the Campari air

- 450 g Campari
- 220 g water
- 30 g syrup 30%
- 6 g **Sucro**

1. Mix the ingredients in a high container.
2. Shred with a blender to mix the ingredients well.
3. Emulsify with the blender in the upper part to bring in the largest possible amount of air so that a foam forms on the surface which, because of its texture, we will call an air.
4. Collect the upper part with a large spoon.

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# Thickener

*“A new product which can thicken preparations as soups, sauces, creams, etc. by using a minimum quantity and without distorting the initial taste characteristics.”*

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### **XANTANA**

512302007

600 g · 24 ud/box



Xantana is obtained from the fermentation of corn starch with a bacteria found in cabbage. Xantana has great thickening power, and a notable potential as a suspension in a liquid without their sinking into it. It can also retain gas.

#### **USE**

- Soluble cold and hot.
- It can thicken alcohol.
- Specially used to thicken sauces, cream, juices and soups. The advantage of Xantana is we use a small quantity without distorting the initial taste of the food.
- Shake slowly and allow it to hydrate alone.

Also available in 5 kg format  
512302003





# Thickener

RECIPE

## HAM CONSOMMÉ

### For the Iberian ham consommé

- 250 g pieces of Iberian ham
- 500 g water

1. Remove the excess fat from the ham and cut into irregular pieces of 1 cm.
2. Cover the ham with the water and put to cook on a low heat, constantly removing the fat and foam, for 15 min.
3. Strain through the superbag trying not to cloud the stock and remove the fat from the stock obtained.
4. Keep in the fridge.

### For the bound Iberian ham consommé

- 250 g Iberian ham consommé (preparation above)
- 0.6 g **Xantana**

1. Mix Xantana with the ham consommé with a beater.
2. Put the mix in the vacuum machine to extract all the air and leave quite transparent.

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# Thickener

RECIPE

## MEAT STOCK SAUCE

### For the meat stock

- 1000 g veal knee bones
- 1000 g veal for blanquette
- 350 g onion
- 150 g carrot
- 150 g leek
- 60 g ripe tomato
- 1000 g red wine
- 40 g sugar
- 60 g olive oil 0.4°
- 2500 g water

1. Mix the red wine with the sugar and reduce to half. Keep for deglazing the frying pan where the meat will be seared.
2. Put the veal bones to brown in the oven at 180 °C.
3. Cut up the veal in pieces about 10 cm long x 1.5 cm wide. Sear in a frying pan with a little oil on a high heat. They should be brown but raw. Deglaze with the wine.
4. Cut up the vegetables into small pieces. Put to brown in the oven with a little oil at 150 °C.
5. Once they begin to brown evenly add the tomato cut up into quarters. Continue to cook until the tomato has lost its water and the vegetables are a golden colour.
6. Mix all the ingredients in a saucepan. Cover with the cold water and put to cook on medium heat. Skim constantly.
7. Once it starts to boil, lower the heat so that it simmers for 6 hours.
8. Strain and leave to cool for the fat to solidify. Take it out.
9. Reduce to obtain a tasty, consistent stock. Strain through a piece of cheese cloth.

Note. Minimum amount to be made to guarantee a good result.

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### For the meat stock sauce

- 250 g meat stock
- 0.6 g **Xantana**

1. Mix Xantana with the meat stock with a beater.
2. Heat the sauce stirring constantly and pour on the dish chosen, in this case a fillet with wild mushrooms.

# Surprises

*“This is a line of products whose main feature is the possibility of consuming them directly, wither on their own or mixed with other ingredients and preparations. They are products with different characteristics, but with one common denominator: their special texture.”*

## MALTO

512803050

1 kg · 8 ud/box



Product obtained from cornstarch molecules by breaking down tapioca. It is employed as a bulking agent, with capacity of absorbing oils. We can use this product in the preparation of beverages, dairy products, candies, soups and so on.

### USE

- Readily soluble when cold or hot.

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## YOPOL

512803046

400 g · 24 ud/box



Powdered yoghurt which can give a unique flavor to all kind of preparation.

### USE

- Use Yopol to prepare sauces, crunchy sweets, biscuits, cakes and give them a yoghurt flavor.

## TRISOL

510603017

1 kg · 8 ud/box



A soluble fiber derived from wheat.

### USE

- Specially produced for the preparation of frying batter and tempuras. Trisol can give a crunchy, non-oily texture.
- Perfect as a sugar substitute for the preparation of dough for biscuits or cakes.

Also available in 4 kg format  
511604012

# Surprises

## MANITOL

510603027

700 g · 24 ud/box



Manitol is an odourless, crystalline polyol obtained from fructose or sugars extracted from seaweed or fungus. It has low hygroscopicity and is not moisturising. It has low sweetening power (50-60%) compared to saccharose.

### USE

- You can use Manitol for the crystallization of all kinds of products.
- Suitable for diabetics.

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## SPARKYS

512803042

210 g · 24 ud/box



Sparkys are small pieces of amber-coloured caramel which burst when they contact with moisture.

### USE

- Sparkys can add a cracking and fizzing effect in numerous dishes, providing a unique crunchy and sparkling texture.

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## CRUMIEL

512803032

400 g · 24 ud/box



Crumiel is a dried honey powder, honey in crystallised state. Crumiel enables us to incorporate all the flavor of honey into a vast number of dishes, both sweet and savoury.

Also available in 5 kg format  
512803033

## CHOCO SPARKYS

511701003

210 g · 24 ud/box



Small pieces of amber caramel covered with chocolate, burst by contacting with humidity.

### USE

- Choco Sparkys adds cracking and fizzing effect to numerous dishes.

# Surprises

## CRUTOMAT

512610016

400 g · 24 ud/box



Crunchy dehydrated tomato flakes with an attractive bright color. Crutomat can bring out the full flavor of tomato without adding acidity.

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## CRURICE

512608010

400 g · 24 ud/box



Dehydrated puffed rice flakes. This product can add a crunchy texture to both sweet and salty dishes.

## FIZZY

512803036

300 g · 24 ud/box



A product with an effervescent effect in the shape of long thick granules. They can be consumed directly or dissolved in water. We also recommend to bath them in chocolate or caramel, or grind Fizzy into a powder and mix them with other ingredients, such as fruit or sorbets.

Fizzy has a neutral flavor with a hint of citric, which allows it to be combined with any number of flavor and ingredients.

## AZULETA

510603025

1 kg · 24 ud/box



Azuleta is a sugar with the taste, aroma and color of violets. It can be used to bring a typical floral touch to any pastry or cooking preparation and as a finish for cocktails.





# Surprises

RECIPE

## WALNUT POLVORON BISCUIT

### For the Malto and walnut oil mixture

- 145 g walnut oil
- 60 g **Malto**
- 2.3 g salt

1. Mix the 3 ingredients in a bowl with a spatula.
2. When the mass is even keep in a hermetically sealed container in a cool, dry place.

### For the Malto and fried smoked walnut mixture

- 40 g fried smoked walnuts
- 100 g Malto with walnut oil mixture (preparation above)

1. Chop the walnuts and mix with the Malto mixture to obtain an even mixture.
2. Keep in a hermetically sealed container in a cool, dry place.

### For the fried smoked walnut polvoron biscuits

- Malto with fried smoked walnuts mixture (preparation above)

1. Spread the mixture separately to a thickness of 1 cm.
2. Cut with a circular pasta cutter 2.8 cm in diameter.

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# Surprises

RECIPE

## CRUNCHY BATTER

### For the batter mix

- 1230 g thick wheat flour
- 70 g **Trisol**

1. Mix the ingredients well.

Note: This recipe is ideal for the batter for fried small fish.

RECIPE

## CRUNCH TEMPURA

### For the crunchy tempura

- 100 g cold water
- 66 g flour
- 60 g **Trisol**
- 0.2 g salt
- 0.2 g sugar
- 2 g fresh yeast

1. Dissolve the yeast in the cold water.
2. Mix the rest of ingredients with a hand beater until all the mix is well dissolved and integrated.
3. Leave to rest for 2 hours at 30 °C to ferment and keep in the fridge for 2 hours before use.

Note: The resting time of the tempura will depend on the humidity of the atmosphere. At the moment of use it must always be kept very cold.

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# LyoSabores

*“Under this line we have lyophilized products, produced from the finest natural ingredients. The water is fully extracted while we keep the original flavor, aroma and color.”*

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## Lyo 100% natural

Selected fruits and vegetables. We use freeze-drying technique to produce these products in order to keep their best quality, flavor and nutritional value.

### USE

- Directly for topping savoury and sweet dishes (salads, ice creams, desserts, etc.)
- in the preparation of sweets and biscuits or rehydrated to obtain the desired texture and sweetness in different preparations.
- They can also be eaten as snacks, have it on its own or mixed with milk or yoghurt.



### RASPBERRY

512605008

100 g · 6 ud/box

### STRAWBERRY

512604010

70 g · 6 ud/box

### FIGS

512604011

100 g · 6 ud/box

### BLACKCURRANT

512605004

150 g · 6 ud/box

### SWEET CORN

512605012

200 g · 6 ud/box

### MANGO

512604008

150 g · 6 ud/box

### PINEAPPLE

512604012

100 g · 6 ud/box



# LyoSabores

RECIPES

## LYOMANGO CREAM

### For the Lyomango cream

- 120 g mango purée
- 20 g **Lyomango**
- 15 g caster sugar
- 35 g cream 35% m.g

### Others

- 1 PacoJet cylinder
- 1 PacoJet

1. Put the 3 ingredients in a PacoJet container and shred with a blender until the mixture is even.
2. Leave to rest for a few hours in the fridge and freeze for 12 hours.
3. Shred the frozen mix through the PacoJet and leave the cream to thaw.

\* All the preparations can be made with any kind of Lyofruit, but the structural weight and the strength of the taste must be borne in mind.

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# Silicasec

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*“Anti-humidity tablets  
which offer a best solution  
to storage all kinds of food  
and preparations.”*

## **SILICASEC**


512803041


100 ud





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