



Dry Ice Ice Cream

Ingredients:

2 cups Whole Cream or Heavy Whipping cream

1 can Sweetened Condensed Milk

1 tsp vanilla essence

Dry Ice

Instructions:

1. Using gloves put the dry ice in a Ziploc bag
2. Break it into a fine powder using a hammer. This needs to be super super fine, as any chunks of dry ice will burn your oesophagus!
3. Beat the Cream, condensed milk and vanilla essence together using a whisk
4. Slowly add the powdered dry ice, spoon by spoon, while whisking.
5. Wait until all the fumes dissipate, then start eating! 😊



Molecular Mousse

Ingredients:

- 3/4 cup water
- 225 grams chocolate
- Ice cubes

Instructions:

1. Put water and chocolate in a metal bowl
2. Put the metal bowl into a saucepan with some water in it, on the stove.
3. Then, over medium-low heat, whisk in the chocolate. The result is a homogenous sauce.
4. Put the saucepan in a bowl partly filled with ice cubes.
5. Whisk the chocolate sauce with an electric mixer. *Whisking creates large air bubbles in the sauce, which steadily thickens.*
6. Pour or spoon immediately into ramekins, small bowls or jars and let set.
7. Serve immediately or refrigerate.

Note: Three things can go wrong. Here's how to fix them. If your chocolate doesn't contain enough fat, melt the mixture again, add some chocolate, and then whisk it again. If the mousse is not light enough, melt the mixture again, add some water, and whisk it once more. If you whisk it too much, so that it becomes grainy, this means that the foam has turned into an emulsion. In that case simply melt the mixture and whisk it again, adding nothing.



Spherification

Ingredients:

Sodium Alginate Bath

3g sodium alginate

325g water

Calcium Chloride Bath

5g calcium chloride

1000g (1 L) water

Instructions:

Dissolve sodium alginate in water, using an immersion blender to get the powder in solution (could take 5-10 minutes). In a pot, bring the solution to a boil and then let cool to room temperature. This step has already been done.

1. In a separate bowl, dissolve the calcium chloride in water
2. In a small bowl, mix together your liquid of choice with the sodium alginate solution in a roughly 1:1 v/v ratio (liquid of choice: sodium alginate solution).
3. Using a pipette or syringe, gently squeeze the liquid out drop by drop into the calcium chloride bath. Small spheres will form.
4. Let the spheres “cook” for about 1 minute before removing them from the bath by tipping them into a strainer. **Place another bowl under the strainer to catch and keep the calcium chloride water**
5. Rinse with clear water then serve immediately.



Volcanic Cupcakes

Ingredients:

85g Dark chocolate
30g Unsweetened cocoa powder
180ml Lukewarm water
115g bread flour
135g Granulated sugar
½ tsp Salt
½ tsp Bicarbonate of soda
2 medium eggs
75 ml corn oil
2 tsp White vinegar
1 tsp Vanilla, Natural extract

Instructions:

1. Preheat oven to 180° and line cupcake tray
2. Put chocolate and cocoa powder in a bowl. Pour lukewarm water onto them and stir with a spatula so that the chocolate melts. Let cool slightly
3. (This could be a good time to show the volcano experiment)
4. In the largest, separate bowl mix together flour, sugar, salt and bicarbonate.
5. In another bowl beat together eggs, oil, vinegar and vanilla extract.
6. Pour the wet mix onto the melted chocolate and stir everything so the mix is smooth.
7. Pour this mix onto the dry ingredients and stir well so that everything is well mixed, but do not over mix!
8. Stop and listen to the noise it makes – look for bubbles. That is the chemical reaction.
9. Pour the batter into the cupcake liners so they are 2/3 full. Place in oven and bake for approx. 13 minutes.