

# Exploring the register of sourness



## Lemon variations

### Lemon marinade

200 ml Boiron lemon juice  
Grated zest of 2½ Amalfi lemons  
150 g clarified sugar [1:1]  
5 squirts of Sosa lemon aroma  
2 spoonfuls Xanthazoon

Place juice, lemon zest and sugar in a pan. Heat to 60 °C. Cover and cook for 15 minutes. Add lemon aroma and Xanthazoon and mix together.

### Lemon granita balls

10 g grated zest of Amalfi lemon  
150 ml Boiron lemon juice  
155 g clarified sugar [1:1]  
95 ml water  
30 g glucose powder

Heat all ingredients in a pan to 60 °C. Cover and cook for 15 minutes. Strain through a sieve. Pour into spherical shapes and freeze.

### Calamansi jelly

200 ml Boiron calamansi juice  
200 g clarified sugar [1:1]  
100 ml water  
13 g agar agar

Place juice, sugar and water in a pan and bring to boil. Stir in agar agar and leave to cool. Then mix all together till consistent.

### Calamansi leaves

90 g sugar  
50 g glucose powder  
80 g cane sugar  
200 ml Boiron calamansi juice  
300 ml water  
2 g Citras Sosa  
18 g agar agar  
1 knifepoint gold powder

Place all ingredients – except agar agar and gold powder – in a pan, heat to 60 °C and keep at that heat till dissolved. Add agar agar and gold powder, mix together and bring to boil. Remove from heat and leave to cool. When jelly has cooled, stir till a smooth consistency is reached. Spread thinly on a tray and dry at 60 °C for 2–3 days.

### Lemon powder

100 g lemon peel  
Mixture of lemon juice and blanched lemon peel [1:1]

Repeatedly blanch the lemon peel in new water till soft. Dry the peel, place in pan with lemon juice and reduce till virtually no liquid remains. Dry at 50 °C for 2 days and then grind finely.

### Lemon yoghurt powder [Malto]

8 g lemon powder  
19 g icing sugar  
17 g Yopol Texturas  
10 g Malto

Mix all ingredients together.

### Lemon zests

Clarified sugar [1:1]  
Lemon juice  
Julienne of lemons, blanched till soft

Mix clarified sugar and lemon juice together in a pan and bring to boil. Place the lemon julienne in preserving jars, pour hot mixture over fruit and seal. Steam jars at 100 °C for

10 minutes and turn upside down.

### Preserved Amalfi lemons

850 g chopped lemon flesh, blanched till soft  
Grated zest of 10 lemons  
600 ml Boiron lemon juice  
750 g clarified sugar [1:1]

Place all ingredients together in a pan. Heat to 60 °C and leave to cool. Place in vacuum pack and seal.

### Yoghurt foam

150 g yoghurt  
50 ml cream  
50 ml milk  
1 knifepoint Xanthan  
Juice of ½ a lemon  
Grated lemon zest  
15 g icing sugar  
½ sheet of gelatine

Soften the gelatine and dissolve in the lime juice. Add all the other ingredients and mix. Pour mixture into an ISI siphon. Fill with 1 gas cartridge. Leave to cool for 30 minutes.

### Sour cream ice

500 g sour cream  
Juice and grated zest of 2 lemons  
100 ml cream  
1 tablespoon glucose  
150 g sugar

Place sugar, cream, glucose, lemon juice and zest in a pan and bring to boil. Cook gently for a few minutes. Leave to cool. When cold, add sour cream and freeze in ice-cream maker or Paco-jet. If not using glucose, use a further 50 grams of sugar.