



Cachaça, Lime, Cane Sugar, Mint

Textured Caipirinha with Lime and Aniseed Grenadine with Mint Froth

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Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Textured caipirinha

- 10 Limes
- 75g Cane sugar
- 100ml Cachaça
- 100ml Still mineral water
- 1.1g Agar

Lime and aniseed grenadine

- 5 Limes
- 35g Sugar
- 20g Fresh aniseed
- 200g Still mineral water

Mint froth

- 2 Bunches of fresh mint
- 200ml Still mineral water
- 1.2g Lecite

Decoration: desiccated lime and orange slices

- 2 Limes
- 1 Orange
- 70g Icing sugar



Instructions:

Pulverise the limes, sugar, aniseed in the mineral water; strain then place in the freezer. Use a slicer to finely slice the limes and orange; place the slices on a silpat mat and dust with the icing sugar before drying in the fan-forced oven at approx. 80°C. Caramelize the sugar then quench it with the cachaça; cut the limes into eight, add to the cachaça and bring to the boil briefly; add the water then strain the brew. Take a few zests from the other limes. Now bring the strained brew, the lime zests and the agar back to the boil. Skim, then fill the Tartelettes and allow to cool and set. Puree the mint with the water and strain. Add the carefully weighed Lecite and mix using a hand blender (working the top part of the liquid only); allow the froth to stabilise. Scrape off flakes of grenadine and place on the caipirinha jelly, then top with the mint froth and desiccated lime and orange slices.

