



Sparkling Apple Soda, Lillet Foam

(Advanced) - makes about 30 servings

“With everything I create lately I try to focus on bringing out the full flavors of my ingredients, especially the fresh flavors of fruits. The method for making this soda was developed so that the apple soda has all the great tart, sweet and crisp flavor of apple with very little left to dilute it.” - Johnny

Sparkling Apple Soda

Jon Gold apples (to make 1 liter of fresh juice)

Simple syrup

Ascorbic acid

1/3 teaspoon Pectinase

Lillet Foam

200 grams green apple puree, Boiron®, strained

1 vanilla bean, scraped

25 grams Pisco

75 grams Lillet

1.5 grams F50

0.3 grams Xanthan

10 grams sugar

Garnish

Pomegranate seeds

Sparkling Apple Soda

Juice apples using a Champion® juicer into a container with a small amount of simple syrup and ascorbic acid. Add a teaspoon of ascorbic acid to the fresh juice, or as needed to keep the juice from oxidizing. Transfer the juice to a high powered blender and slowly stream in Pectinase. Blend on high for one minute. Place the juice in a large open container and set in a cryovac machine. Cryovac, or boil the liquid three times to remove any air. Transfer juice to a tall container and allow it to sit over night. The next day strain the juice using a peristaltic pump, leaving the apple solids in the container. Discard the solids and chill the strained juice. Carbonate juice to 35 psi. Store in the refrigerator.

Lillet Foam

Combine puree, vanilla bean seeds, Pisco and Lillet in a bowl of a standing mixer. Mix the gums and sugar together and stream into the liquids. Whip on high to a soft peak. Reserve in refrigerator.

Assembly

Pour soda into a small glass. Top with pomegranate seeds then Lillet foam.