



## Mango Lhassi

*(Advanced) - makes about 30-35 servings*

*“This past summer I had the great pleasure at eating at some of the most avant-garde restaurants in the world. These restaurants not only source the best ingredients but they strive to create new techniques in which to cook and serve them. This is a homage to El Bulli, in Roses, Spain. A life changing experience” - Johnny*

### **Mango Lhassi**

400 grams skim milk  
44 grams calcium lactate  
1000 grams mango puree  
460 grams yogurt, greek  
250 grams honey  
30 grams rose water  
400 grams Malibu rum  
8 grams sweet curry mix  
6 grams xanthan gum

### **Coconut milk dip**

500 grams coconut milk  
50 grams sugar  
1.5 grams xanthan

### **Alginate bath**

1980 grams water  
20 grams sodium alginate

### **Calcium holding bath**

1000 grams water  
5 grams calcium lactate

### **Coating**

Toasted Coconut  
Curry Powder

### **Mango Lhassi**

Combine the milk and calcium and bring to a quick simmer. Combine with the rest of the ingredients and blend well. Freeze in the 3-ounce demi-sphere flexipan molds. Unmold and place in alginate bath for 8 minutes. Rinse in hot water and drop into the warm calcium holding bath until fully defrosted. When ready to serve carefully drop lhassi sphere into liquid nitrogen for 20 seconds. Remove and dip in coconut milk mixture. Return to liquid nitrogen for 20 seconds, dip in coconut milk and then into a frozen bowl. Quickly sprinkle with toasted coconut and curry powder. Serve immediately

### **Coconut milk**

Combine sugar and xanthan and add to coconut milk. Blend well.

### **Alginate bath**

Slowly pour alginate into the water in a high-powered blender at high speed. Remove air bubbles using vacuum machine.

### **Calcium holding bath**

Combine and bring to a simmer. Keep warm.

### **Coating**

Toast coconut. Have curry in a fine mesh shaker