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Molecular Gastronomy Experiments - MIT OpenCourseWare

Molecular Gastronomy Experiments: Experiment #1 - Cola Caviar (based On A Recipe Off www.gastronomie.kalys.com)

Caviar: • 1 G Sodium Alginate • 100 G Cola Or Other Soda Drink For The Setting Bath • 8- 10 G Of Calcium Chloride • 100 G Of Water

Method: 1. Measure Out The Soda On The Scale. Add To Small Pot. Heat Until Boiling

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