



 **Laped**
Mamma è Mì!

APERITIF

Encapsulation technique

www.lapeditalia.com



APERITIF

With **Mamma è Mia!** is possible to create modern aperitif encapsulating creams, juices, fruit purees and much more. Finally the fast, effective and natural solution to **replace the molecular cuisine**.

PREPARATION METHOD:

700 gr **Mamma è Mia!**

300 gr water

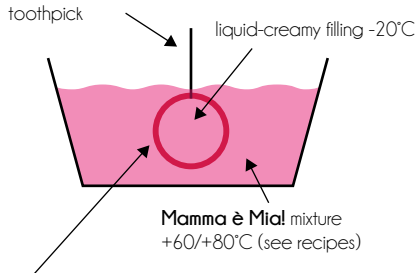
Food colors, flavours as desired

Blend all the ingredients together and bring the mixture to a boil. Bring to $+60/80^{\circ}\text{C}$ and encapsulate the frozen mixture with the help a toothpick for a few seconds (see figure),

Place it on a small plastic tray until a defrosting and serve in the aperitif.

The encapsulated products can be stored at -20°C and used when needed.

Mamma è Mia! encapsulation technique



The **capsule** is formed thanks to the shock temperature between filling -20°C and mixture $+60/+80^{\circ}\text{C}$. Dip the frozen filling in the mixture for a few seconds. For a capsule more thick, dip a second time.

The customer or the Bartender can break the capsule with a straw or a teaspoon, thus creating a **brilliant and natural modern aperitif**.

*Remember! For products with high quantity of water (> 80%) we recommend using **Mamma è Mia!** also as a thickener inside the ingredients (dose 1-300 gr / liter) in order to avoid that capsule slip away during the coating operation.*



For support contact us at **+39 328 691 0345**