



CUISINE R-EVOLUTION KIT



Description:

Bring your culinary creativity to the next level and impress your guests with spectacular dishes such as mint caviar beads that burst in the mouth, chocolate spaghetti, lemon foam or tzatziki spheres! This do-it-yourself molecular gastronomy kit includes all you need to experiment at home with the molecular techniques seen on Top Chef and in high-end restaurants, but without the celebrity chef price tag!

This all-encompassing kit includes four pre-measured food additives, five specialised molecular tools as well as a 50-recipe DVD that makes molecular gastronomy easy and accessible to all foodies. Go on... play with your food!

Contents:

- 4 Food Additives (20 sachets)
- 3 Pipettes
- 1 Slotted Spoon
- 1 Measuring Spoon
- 1 Food Grade Syringe
- 2 Silicone Tubes
- 1 Silicone Mold
- 1 pcs 50-Recipe DVD

List of the Food Additives Included:

- 5 sachets / net 10g - Agar-agar
 - 5 sachets / net 25g - Calcium Lactate
 - 5 sachets / net 10g - Sodium Alginate
 - 5 sachets / net 10g - Soy Lecithin
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If you have any further queries please don't hesitate to contact us through our e-mail address at moleculargastronomyid@gmail.com or text us to +62 819 3292 3439, please inform also your full name and your question.



COCKTAIL R-EVOLUTION KIT



Description:

Time for a home bar revolution! This kit will bring burst-in-your-mouth cocktail spheres and drinks topped with beautiful, airy foams into your mixology routine, all thanks to plant-based additives and a few specialized but user-friendly tools. The included booklet and DVD come packed with information and recipes designed to have you emulsifying and spherifying liquids (whether boozy or not!) in no time. Go on: get mixing!

Contents:

4 Food Additives (20 sachets)
3 Pipettes
1 Slotted Spoon
1 Electric Foamer
1 pcs 30-Recipe DVD
1 Silicone Mold

List of the Food Additives Included:

5 sachets / net 25g - Calcium Lactate
5 sachets / net 10g - Sodium Alginate
5 sachets / net 5g - Xanthan Gum
5 sachets / net 10g - Soy Lecithin

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AROMA R-EVOLUTION



Description:

Volatile flavoring & pairing kit

The AROMAFORK™ and its set of 21 aromas offer a fascinating olfactive experience that will trick your mind and forever change the way you perceive flavors!

Contents:

4 AROMAFORKS™

21 Selected Aromas

4 Droppers

50 Diffusing Papers

List of the Aromas Included:

3 BEAN Aromas: Chocolate, Coffee, Vanilla

4 FRUIT Aromas: Banana, Lychee, Passionfruit, Strawberry

3 HERB Aromas: Basil, Cilantro, Mint

3 NUTTY Aromas: Almond, Coconut, Peanut

4 SPICY Aromas: Black Pepper, Cinnamon, Ginger, Wasabi

4 UMAMI Aromas: Butter, Olive Oil, Smoke, Truffle

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MOLECULAR STYLING KIT



Description:

This kit is where molecular gastronomy and food styling collide. Create light, airy foams, burst-in-your-mouth spheres and beautiful caviar-style pearls, then plate it all just the way you want it! With 11 utensils especially designed for molecular gastronomy, 6 essential food styling tools, 4 natural, plant-based food additives (10 sachets of each), 2 recipe DVD's and a whole booklet of tips & tricks, it is truly the best, most complete introduction to the elegant, playful world of molecular styling.

Contents:

- 1 pair of precision tweezers
- 1 pair of fine scissors
- 1 scalpel with 2 blades
- 1 culinary syringe
- 2 syringe tips
- 1 oil mister
- 2 spatulas
- 4 pipettes
- 1 slotted spoon
- 1 electric foamer
- 4 silicone tubes
- 2 50-recipe DVDs
- 1 cookbook with color pictures of each recipe
- 4 food additives (40 sachets)

List of the Food Additives Included:

- 10 sachets / net 50g - Calcium Lactate
- 10 sachets / net 20g - Sodium Alginate
- 10 sachets / net 20g - Agar-Agar
- 10 sachets / net 20g - Soy Lecithin

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FOOD STYLING R-EVOLUTION



Description:

Unleash the full potential of your culinary creativity!

MOLECULE-R is giving foodies worldwide the food styling toolset they've been waiting for for years: from tweezers to scissors, from syringe to scalpel, each high quality tool has been carefully designed and engineered to make styling your culinary creations at home easier than ever. The kit comprises 11 easy-to-use tools and accessories, each with its designated compartment in the minimalistic, space-efficient included box.

Contents:

- 1 pair of precision tweezers
- 1 pair of fine scissors
- 1 scalpel with 2 blades
- 1 culinary syringe
- 2 syringe tips
- 1 oil mister
- 2 spatulas

List of the Food Additives Included:

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PEARL R PRO



Description:

Automated pearl-making device

The PEARL-R PRO is the world's first automated pearl-making device. It combines state-of-the-art technology and a sleek design in one functional, stylish, time-saving tool that will help you make burst-in-your-mouth caviar-sized pearls sure to wow your guests. In addition to the device and its accompanying recipe booklet and instruction manual, you get 6 sachets of plant-based, high quality sodium alginate and calcium lactate to start experimenting right away!

Contents:

- 1 Pearl Making Device
- 1 Electric Cable
- 1 Instructions Booklet

List of the Food Additives Included:

- 3 sachet of Calcium Lactate (Net.15gr)
 - 3 sachet of Sodium Alginate (Net. 6gr)
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COOK BOOK: MOLECULAR 50-COURSE MEAL



Description:

'Molecular 50-Course Meal' is an avant-garde menu inspired by molecular gastronomy. It is a tribute to culinary tradition, a testament to the evolution of modern cooking techniques and an homage to our favorite creative thinkers, chefs and artists. It is 70+ pages of food science and tips & tricks; and most importantly, it is 50 original, beautifully illustrated, revolutionary recipes sure to thrill your guests and fulfill your craving for culinary innovation.

Contents:

List of the Food Additives Included:

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CHEF'S STARTER KIT



Description:

This kit comes with the additives needed for the four most popular techniques of molecular gastronomy: spherification, gelification, thickening and emulsification.

The Chef's Starter Kit was designed with both chefs and ambitious home cooks in mind: with five food additives in a bulk, 1-pound format, you'll save big on ingredients; plus, you get a 50-recipe DVD and a complete molecular tool set as a gift!

Contents:

5 Food Additives (5 x 1lbs)

1 set of Molecular Tools

1 pcs 50-Recipe DVD

List of the Food Additives Included:

1 can / net 1lb - Agar-agar

1 can / net 1lb - Calcium Lactate

1 can / net 1lb - Sodium Alginate

1 can / net 1lb - Soy Lecithin

1 can / net 1lb - Xanthan Gum

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PRO LINE CHEF STARTER KIT



Description:

Molecular Chef Starter Kit : Molecular Gastronomy at home

- Spherification: Encapsulate liquids into bubbles that burst in your mouth!
- Emulsification: Create beautiful foams that intensify aromas
- Gelification: Sculpt liquids into into tasty pearls, raviolis or spaghettis

Contents:

5 Food Additives (5 cans)

List of the Food Additives Included:

- 1 can / net 57gr - Agar-agar
- 1 can / net 57gr - Calcium Lactate
- 1 can / net 57gr - Sodium Alginate
- 1 can / net 57gr - Soy Lecithin
- 1 can / net 57gr - Xanthan Gum

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PROFESSIONAL PACK



Description:

This online-exclusive package was designed for chefs who want to explore the full creative potential of molecular gastronomy.

Contents:

10 Food Additives (10 cans)

1 set of Molecular Tools

2 pcs Recipe DVD for a total 80 recipes for Molecular Gastronomy & Molecular Mixology

List of the Food Additives Included:

- 1 can / net 1lb - Agar-agar
 - 1 can / net 1lb - Calcium Lactate
 - 1 can / net 1lb - Sodium Alginate
 - 1 can / net 1lb - Soy Lecithin
 - 1 can / net 1lb - Xanthan Gum
 - 1 can / net 1lb - Citric Acid
 - 1 can / net 1lb - Gellan Gum
 - 1 can / net 1lb - Iota Carrageenan
 - 1 can / net 1lb - Kappa Carrageenan
 - 1 can / net 1.2lb - Popping Sugar
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PRO LINE PROFESSIONAL PACK



Description:

Molecular Chef Professionnal Pack : Molecular Gastronomy at home

- Spherification: Encapsulate liquids into bubbles that burst in your mouth!
- Emulsification: Create beautiful foams that intensify aromas
- Gelification: Sculpt liquids into into tasty pearls, raviolis or spaghettiis
- Thickening & suspension: Defy gravity by giving flavors a suspended twist
- Popping sugar: Add some fizz and sour to your desserts
- Siphon whipping: Add a creamy touch to your dishes

Contents:

10 Food Additives (10 cans)

List of the Food Additives Included:

- 1 can / net 57gr - Agar-agar
 - 1 can / net 57gr - Calcium Lactate
 - 1 can / net 57gr - Sodium Alginate
 - 1 can / net 57gr - Soy Lecithin
 - 1 can / net 57gr - Xanthan Gum
 - 1 can / net 57gr - Citric Acid
 - 1 can / net 57gr - Gellan Gum
 - 1 can / net 57gr - Iota Carrageenan
 - 1 can / net 57gr - Kappa Carrageenan
 - 1 can / net 57gr - Popping Sugar
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