



LA ROUSSE
FOODS

La Rousse Foods hosts a Texturas demonstration

La Rousse Foods was delighted to have Ana Alvarado, former pastry chef of El Bulli, demonstrating the range of molecular gastronomy ingredients created by Ferran and Albert Adrià: [Texturas](#).

The event allowed the guests to discover those ingredients and learn how to use them to make spheres, airs, jellies, foams, caramels, candied nuts, cakes and different recipes with an alternative texture or long-lasting shelf life. The whole range is made of natural products and consists in five ranges: the jellies/thickeners, spherification, the emulsifiers, the “surprises” and the Lyosabores freeze-dried fruits.

Chef Ana showed, for example, how to create light-as-air macarons without almonds, different textured jellies, creamy gnocchis made of Parmesan cheese and Kuzu and olive oil spheres that burst in the mouth.



Cashew and Lime "Surprises"
created with the Crumiel Textura



Spherical Olives created with Algin,
Calcic and Xantana Texturas