

Corn 'Egg'

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Yellow Corn Gel

325g	shucked yellow corn (about 3 ears)
100g	water
6 each	saffron threads
1.4g	agar agar

Place corn, water, and saffron in a blender and blend until very smooth. Strain through a chinois mousseline.

Weigh the strained juice and add 0.45% agar agar. Blend until sheared well.

Heat the mixture to a simmer for 30 seconds and remove from heat.

Pour into small semi-dome molds and allow to set.

Remove.

Popcorn-Infused Milk Gel

To infuse milk with popcorn, heat the milk to 70°C and stir plain popped popcorn into milk to dissolve.

Allow to chill and sit for 24 hours. Strain and reserve.

Weigh the milk and shear in

1.2%	agar agar
0.3%	xanthan

Heat to a simmer for 30 minutes.

Using an egg mold, set the whites and place the gelled yolks into place. Allow to fully set, then unmold.

Serve with Maldon sea salt and black pepper.