



“OLD STYLE” YOGURT CONTAINER

100/0006
192 units box
Capacity: 140 ml.

100/0051
100 units box
Capacity: 140 ml.

Very resistant glass yogurt pot, fully reusable and customizable.
Resists baking.

A new and original way to present your tasting menus or catering:
mousses, foams, royal, creams, puddings, creative yogurts, small sa-
lads with yogurt dressing, etc.

TERMO-SEALABLE LIDS

100/0007
750 units box

Thermo-sealable lids for only one use.

Close your yogurt pots with a touch of heat in just a second and serve
handmade creations.



XXL “OLD STYLE” YOGURT CONTAINER

100/0052

36 units box / Capacity: 400 ml.

Very resistant glass yogurt pot, fully reusable and customizable. Resists baking.

XXL TERMO-SEALABLE LIDS

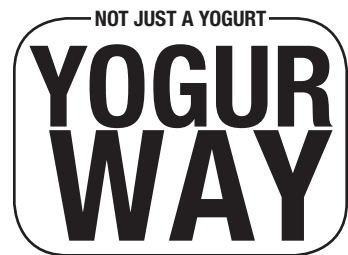
100/0053

750 units box

Thermo-sealable lids for only one use.

Close your yogurt pots with a touch of heat in just a second and serve handmade creations.





RECIPES

CORN YOGURT WITH PARMESAN CREAM SAUCE

For the parmesan cream

1/2 liter of cream • 200 g grated Parmesan cheese • Truffle oil •
3 gelatin sheets (6 g).

Cook down the cream until the volume is halved, add parmesan and mix. Add the gelatin and then strain. Leave it until it sets in the yogourt containers.

For the corn whipped foam:

1 onion • 3 medium size cans of sweet corn • 1/2 liter of cream • Salt •
100 g of White wine.

Sautee the onion. Deglaze with wine. Separate the liquid from the cans of corn and mix with the onion. Sautee a little Longer, add the cream. Let it reduce. Blend and strain. Add Salt to taste. Fill in and Load the Food Whipper with 1 Litre with 2 charges of NO2.

Finishing:

Sprinkle with crushed corn nuts and Chopped scallion.

YOGURT WITH BREAD WITH TOMATO AND HAM *Can Bosch* recipe.

For the tomato:

6 tomatoes on the vine • Extra Virgin Oil • Salt • 4g Starch Thickener •
5 gelatin sheets.

Blend tomatoes and remove the froth.

Emulsify the blended tomatoes with the oil, Salt, Starch Thickener in Blender until homogeneous/smooth. Heat a part of the tomatoe, about 100g aprox., mix in the gelatin sheets and pour with the rest of the mix and blend. With a dispenser fill in the yogourt containers and leave the sauce until it its. Keep refrigerated.

For the olive oil espuma (foam):

1 litre of Chicken stock • 300g of olive oil • 3 gellatine sheets • Salt.

Let the stock reduce down to 300 g aprox. Mix in the gelatin and strain. In the Blender emulsify with the oil until the texture thickens a bit. Strain and fill in the food whipper with 1 litre, load with 2 charges of NO2. Reserve/set aside

Others:

300g of Jabugo Iberian Mountain Ham • Sliced Bread • Sprouts

Cut ham in small cubes and let them dry in oven at 80 °C, until crunchy. Cut bread in smal cubes, soak with olive oil, finish drying in oven.

<http://www.canbosch.com>



We make our own yogurt, since industrial products often contain starch, gelatines or other stabilizers.

We can use raw, sterilized, pasteurized, or UHT milk, either of cow, goat or sheep, including some vegetal milks (soy, almond, coconut).

There are yogurt ferments sold at herbal or chemist's shops, or at businesses related to the world of cheese. We could also use an unflavored plain yogurt.



Mix the ingredients and fill the glasses.

Place in the *Excalibur* for 6 hours at 40 °C / 104 °C. Do not use fresh fruits, since the acid kills the yeast. Instead, use jams, jellies or juice concentrates.

