

LIPSTICK

100%Chef

Surprise at the table with this new way to taste!



LIPSTICK

100/0008

100 units box.

Inside bar mesures:

Ø: 12,7 mm.,
Long: 40 mm.

Outside bar mesures:

Ø: 18,5 mm.,
Long: 73 mm.

Retractable bar holders with sheath and a fully transparent mechanism. Customizable with adhesives or printing (depending on quantity).

Fill your lipstick with a frozen base, cold or hot, creamy or crunchy gelatin, frozen strawberry puree, lemon sorbet, dark chocolate bar, dehydrated egg white, flavored cocoa butter, fluorescent mint jelly...



LIPSTICK KIT 1000 / Moulding Kit

100/0018

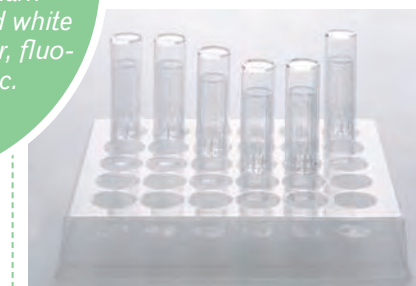
Over 1000 molds, two plates for forming, display and forming bar.



LIPSTICK KIT
step by step

Make your own molds to fill your Lipsticks.

Gelatines, frozen strawberry puree, lemon sorbet, dark chocolate bar, dehydrated white egg, flavored cocoa butter, fluorescent mint jelly, etc.



1. Cut regularly acetate strips about 5 cm.

2. Put the strips around the forming bar's narrow part. Tighten it with your fingers and hold it with a little piece of adhesive tape.

3. Pull the cylinder out of the bar and fit it inside one of the formed molds. Once finish the molding, fill the cylinders.

4. When the filling is curdled, cut the adhesive tape and fit the bar into a lipstick.

5. Make a 45° cut to the top of the bar to obtain a real lipstick tip.

LIPSTICK | RECIPES

ROSES AND STRAWBERRY LIPSTICK [fruit-based icecream]. *Angle Restaurant (Jordi Cruz)*

100 g. ripe strawberries • 50 g ripe raspberries • 100 g quality frozen concentrated strawberry pulp such as Garnier • 20 g powdered glucose • rose essential oil.

Use a Blender to blend the fruit, add the glucose and the concentrated strawberry pulp and strain the mix with a fine strainer.

To give the strawberry base an aroma and a slight taste of rose, add a few drops of the rose essence.

Shape the PVC tubes to fill in the Lipstick and freeze until use.

LUKEWARM LICHEE LIPSTICK WITH PASSIONATE COCKLE A LA PEPPER *Angle Restaurant (Jordi Cruz)*

1 can of lychees • 1 g agar-agar • black pepper • high quality canned cockle or fresh, flash-boiled in sea water • olive oil • Passion fruit seeds.

Blend the entire contents of the can of lychee until smooth, strain and add 50ml to the Agar agar. Bring to boil and mix 100ml more of the juice. Add a tiny pinch of black pepper. Form the PVC tubes and fill them, let them sit for a couple of hours so that they gel. Just before serving, place lipstick on a 50° stove. As a side dish, we'll serve the cockle sprinkled with oil, passion fruit seeds and a circle of fresh black pepper.

FOIE GRAS LIPSTICK WITH MANGO. *Angle Restaurant (Jordi Cruz)*

200 g fresh foie gras • 2,4 g salt • 2 g white pepper • 15 ml. Pedro Ximénez • mango sticks 3mm width by 2'5 cm long.

Mix all ingredients except the mango sticks. Heat up the foie gras mix on a nonstick pan, working continuously until it reaches 65°.

Reduce the temperature by placing it in a freezer or a cooler until the temperature drops to 30°-40°. Mix the foie-gras with a Blender and then pass it through a fine strainer. Place in a pastry bag with a thin mouth-piece and let it sit to allow the foie-gras to get more full-bodied.

To fill in the PVC tubes, fill them up to 80% foie-gras, in the centre place the mango sticks that can be vacuum marinated with a lightly spiced syrup.

BASIC RECIPE FOR JELLIED LIPSTICKS (cold gelatin)

1 dl. infusion, fruits, juices, stocks, etc. water • 1 1/4 2g neutral gellatine leaves.

Hydrate the neutral gelatin with very cold water. Heat up 25% of the used liquid to 40° and add the gelatin. Mix the rest of the liquid and fill in the PVC tubes for the Lipsticks with the help of a large mouthed syringe. Leave it until it sets in the freezer for a minimum of two hours.

Remove from the forms, and fill in the lipstick bars. Cut the tip to simulate a woman's lipstick.

<http://www.restaurantangle.com>



LIPSTICK THE REAL TASTE OF A KISS...