

Frozen Vodka–Caviar Cloud

A deconstructed martini experience — crisp vodka granita layered with Beluga caviar and a light crème fraîche foam. Served in a frosted crystal bowl with a mother-of-pearl spoon for an ethereal “frozen ocean” impression.

Yield: 10 servings

Prep Time: 2 hours (including freezing)

Active Time: 25 minutes

Service Temperature: –6 to –2 °C

Style: Deconstructed frozen cocktail / savory dessert hybrid

Ingredients

Vodka Granita

- 400 ml premium vodka (Beluga, Chopin, or Grey Goose VX)
- 80 ml filtered water
- 10 ml dry vermouth
- 5 ml saline solution (2 % salt in water)
- **Optional:** 1 ml lemon tincture or expressed zest oil for brightness

Crème Fraîche Foam

- 200 ml crème fraîche (full-fat, cold)
- 100 ml light cream (30–35 %)
- 1 g sea salt
- 3 g sugar (optional, to round acidity)
- 1 iSi whipper + 1 N₂O charger

Caviar Layer

- 50 g Beluga caviar (≈ 5 g per serving)

Garnish & Presentation

- 10 frosted crystal bowls or coupe glasses
 - 10 mother-of-pearl spoons (chilled)
 - **Optional:** edible silver leaf or tiny dill blossom for accent
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Equipment

- Mixing bowl & whisk
 - Freezer-safe shallow pan (metal preferred)
 - Fork (for granita scraping)
 - iSi siphon + N₂O charger
 - Refrigerator or blast chiller
 - Fine spatula
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Method

1) Prepare the Vodka Granita

Combine vodka, water, vermouth, saline, and optional lemon tincture in a bowl.

Pour into a shallow metal pan; place flat in the freezer at –18 °C.

After 30 minutes, scrape with a fork to break ice crystals.

Repeat every 20 minutes for 2 hours until a fine, snowy texture forms.

Store covered in the freezer until plating.

2) Make the Crème Fraîche Foam

Whisk crème fraîche, cream, salt, and sugar until smooth.

Strain into the siphon; charge with one N₂O cartridge.

Shake gently and refrigerate for at least 30 minutes before use.

3) Assemble the Dish-Cocktail

Scoop 2 tbsp vodka granita into the center of a frosted crystal bowl.

Gently pipe a thin layer of crème fraîche foam over the granita.

Nest ~5 g Beluga caviar on top of the foam using a chilled spoon.

Optional: add a sliver of silver leaf or a tiny dill blossom as a visual accent.

Service Presentation

Temperature: Serve at -4 °C to preserve granita texture without hardening.

Utensil: Mother-of-pearl spoon only (no metal).

Lighting: Cold, directional light to emphasize shimmer and frost.

Server's line:

"A frozen martini reimagined — vodka snow, crème fraîche cloud, and Beluga caviar, balancing ice, sea, and silk."

Chef / Mixologist Notes

Texture balance: Granita should be light and crystalline — avoid over-scraping into slush.

Flavor harmony: The crème fraîche foam acts as the 'vermouth' counterpoint to the vodka's sharpness.

Variation: Infuse the vodka base with kombu or dill for Nordic nuance, or add yuzu zest for brightness.

Pairing: Complements raw scallop, oyster tartare, or blini amuse-bouches.