

## Bloody Mary de la Mer

A crystalline, oceanic reinterpretation of the classic Bloody Mary — built on a clarified tomato consommé and enriched with umami and brine from the sea. Finished with a black caviar salt rim and a chilled spoon of Kaluga caviar.

Yield: 10 servings

Prep Time: 1 hour 15 minutes

Active Time: 25 minutes

Service Temperature: 3–5 °C

Style: Clarified savory cocktail, Michelin-level brunch aperitif

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### Ingredients

#### Clarified Tomato Consommé Base

- 1.5 kg ripe tomatoes (heirloom or Roma)
- 100 g celery stalks, roughly chopped
- 10 g sea salt
- 5 ml lemon juice
- 1 tsp sugar
- 1 g cracked black pepper
- 100 ml vodka (premium, clean profile)

#### Seasoning Blend

- 10 ml Worcestershire sauce
- 2–3 dashes Tabasco
- 2 ml lemon juice (fresh)
- 5 drops kelp or umami tincture (see below)
- Pinch of fine celery salt

#### Caviar & Rim

- 30 g Kaluga caviar (≈ 3 g per serving)
- 20 g black caviar salt (blend of activated charcoal salt + freeze-dried caviar powder)
- Lemon wedge (for rimming glass)

#### Optional Garnish

- Micro celery leaves or sea asparagus tip

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### Equipment

- Blender or food processor
  - Fine chinois + cheesecloth or superbag
  - Mixing glass or shaker
  - Mother-of-pearl spoons
  - Rocks glasses (chilled)
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## Method

### 1) Prepare Tomato Consommé

Roughly chop tomatoes and celery.

Add salt, sugar, lemon juice, and pepper; blend on high until smooth.

Pour into a cheesecloth-lined chinois over a bowl.

Allow to drip slowly (4–6 hours refrigerated) — no pressing, to maintain clarity.

*You should yield ≈ 700–800 ml clear consommé.*

### 2) Enrich the Base

Whisk in vodka, Worcestershire, Tabasco, lemon juice, and kelp tincture.

Taste for balance — it should be light, bright, and subtly savory.

Chill for at least 1 hour before service.

### 3) Prepare the Glasses

Rub the rim of each chilled rocks glass with lemon wedge.

Dip gently into the black caviar salt, creating a thin, even rim.

### 4) Assemble & Serve (per glass)

Pour 75 ml clarified mix into a mixing glass with ice.

Stir gently for 10–12 seconds (avoid dilution).

Strain into the prepared glass.

Rest a mother-of-pearl spoon of Kaluga caviar (≈ 3 g) across the rim.

Optionally add one micro celery leaf or sea asparagus tip for color.

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## Umami / Kelp Tincture (House Made)

- 100 ml vodka
- 5 g dried kombu
- 2 g dried shiitake or bonito flakes (optional, for added depth)  
→ Infuse for 24 hours at room temperature, strain, and bottle. Use by the drop.

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## Service Presentation

**Glassware:** Small, clear rocks glass or coupe to emphasize clarity.

**Plating:** Set on a slate coaster with a small chilled mother-of-pearl spoon.

**Lighting:** Warm natural light; let the ruby-gold clarity shine.

**Server's line:**

"A clarified Bloody Mary kissed by the sea — bright tomato essence, ocean umami, and Kaluga caviar salinity."

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## Chef / Mixologist Notes

**Clarification:** For a faster method, use the "gelatin raft" technique (2 % gelatin bloom, freeze-thaw strain overnight).

**Salinity:** The caviar rim contributes salt; season the base lightly to avoid overpowering it.

**Pairing:** Ideal alongside oysters, scallop tartare, or sea urchin toast.

**Mocktail option:** Substitute vodka with clarified cucumber water; retain tincture and caviar garnish for the same sensory narrative.