

## Champagne Gelée Orb with Caviar Core and Lemon Vapor

*Delicate Champagne sphere encasing caviar, served with aromatic lemon vapor; cracked tableside.*

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Yield: 10 portions

Prep Time: 3 hours (plus setting time)

Active Time: 60 minutes

Service Temperature: Cold (4–6°C)

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### Ingredients

#### Champagne Gelée

- 250 ml Brut Champagne (dry, crisp style)
  - 25 ml elderflower liqueur (St-Germain, optional for floral lift)
  - 20 g sugar
  - 3 g gold leaf (optional for visual luxury)
  - 3.5 g gelatin (platinum grade, bloomed in cold water)
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#### Caviar Core

- 40 g Imperial or Baeri caviar (4 g per portion)
  - **Optional:** 1 drop of yuzu juice per quenelle
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#### Lemon Vapor

- 200 ml filtered water
  - Zest of 3 lemons
  - 2 drops lemon essential oil (food-grade)
  - 2 g citric acid
  - 1 vaporizer or essential oil diffuser (dedicated for food use)
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### Presentation Components

Transparent glass pedestal or small clear dome plate

**Cracking utensil:** silver spoon or glass wand

**Optional:** dry ice in a hidden cavity below the pedestal for added vapor effect

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### Method

#### 1. Prepare Champagne Gelée

Warm 50 ml Champagne with sugar until just dissolved (do not boil).

Add bloomed gelatin, whisk to dissolve fully.

Remove from heat; stir in remaining Champagne and elderflower liqueur.

Pass through a fine chinois.

Pour into hemispherical silicone molds (4 cm diameter).

Chill until semi-set (approx. 30–40 min).

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#### 2. Form the Caviar Core

Create quenelles of caviar (~4 g each).

Place each quenelle into one half-sphere mold (centered).

Cover with additional Champagne gelée until the mold is full.

Freeze completely for at least 2 hours to allow perfect sealing.

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### 3. Seal the Spheres

Unmold the frozen halves.

Gently warm one side of a metal spoon over steam and fuse two halves together to form a complete sphere.

Refreeze briefly to reinforce shape, then store at 4°C until service.

*(The result: perfectly clear Champagne spheres with a visible dark caviar core.)*

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### 4. Prepare the Lemon Vapor

Combine all ingredients in small saucepan; heat to 70°C, steep 10 minutes.

Strain through fine chinois.

Pour into vaporizer reservoir before service.

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### 5. Plating (Service)

**Plateware:** Transparent glass pedestal or dome dish, pre-chilled.

Place one Champagne gelée orb in the center of the glass pedestal.

Polish surface gently with gloved hands to restore transparency.

Optionally, place a pinch of gold leaf on top.

Just before service, activate lemon vapor — the aromatic mist should drift upward from beneath or around the plate.

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### 6. Tableside Service

The guest is presented with the orb under a glass cloche.

The server delivers the line:

“A Champagne sphere with a hidden caviar heart — please crack it to release the sea within.”

The cloche is lifted as lemon vapor escapes.

The guest cracks the orb gently with a silver spoon — revealing the caviar suspended inside.

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### Chef's Notes

**Concept:** Luxury as fragility — the ephemeral meeting of Champagne bubbles and caviar salt.

**Texture:** Cold gelée melts instantly, releasing caviar pearls on the tongue.

**Aroma:** Lemon vapor provides brightness, evoking effervescence without acidity.

**Critical point:** Work quickly with gelatin; clarity depends on keeping bubbles out.

**Alternative:** Replace Champagne with non-alcoholic verjus or sparkling tea.

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### Wine Pairing

*Vintage Blanc de Blancs Champagne* — matching minerality and dryness.

*Non-alcoholic:* Chilled sparkling jasmine tea with lemon mist.