

# Spherificator®

by CEDARLANE

*Go ahead, play with your food!*





# about our company:

The Spherificator is the newest addition to the Cedarlane Culinary catalog. For years, we have been distributing modernist culinary equipment to chefs and home enthusiasts across North America.

Based just west of Toronto, we aim to bring the convenience, efficiency, and consistency the Spherificator offers to foodies, home chefs, and anyone else with a passion for bringing their dinner parties to the next level.





# what is spherification?

The spherification process was discovered by mistake in the 1950's by Unilever and was made extremely popular by renowned chef Ferran Adria of Spain.

Spherification is the culinary process of shaping a liquid into spheres which visually and texturally resemble caviar or pearls. Using the traditional method of a syringe, spherification is a tedious process that requires skill and patience. It was a technique used exclusively by the molecular gastronomy community.

**Until now...**



Mango Caviar on SousVide Scallops

A close-up photograph of three soft-shell tacos arranged on a dark, reflective surface. The tacos are filled with a variety of ingredients including green lettuce, diced tomatoes, and small, bright orange spherical pearls. In the foreground, a small metal cup is filled with these same orange pearls. The background is dark and out of focus, with a warm light source creating a soft glow on the tacos and the pearls.

# meet the Spherificator®

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- Say goodbye to your syringes! The Spherificator turns food into caviar pearls in no time at all. The Spherificator is a handheld device that will product up to 500 pearls per minute!
- You will now be able to shape almost any item in your kitchen into a pearl. The Spherificator takes the spherification technique used by Master Chefs and turns it into a quick, easy and reliable process with professional results.
  - *Easy to Use & Clean*
  - *Vegan alternative to caviar*
  - *Produces pearls in seconds*
- The Spherificator is fast and easy to use with results that will amaze your guests. This is an excellent tool for foodies, chefs, bartenders and much more!

Salsa pearls on tacos



the  
**Spherificator goes viral!!**

**Be part of the experience!**





Angelena's Ristorante Italiano  
The Institute of Culinary Education  
Restaurant Daniel

# James Briscione

*"As a culinary instructor and restaurant chef, I am always looking innovative new ways to make amazing food. Spherification is always a crowd pleaser, but using syringes or squeeze bottles to create 'caviar' is tedious and time consuming- making it a great demonstration technique but impractical to actually use on a menu. However, the Spherificator allows us create consistent, perfectly sized caviar quickly and easily so we feature it on our bar, dinner and tasting menus."*



Parsley pearls that look like peas



MasterChef  
Chopped  
Donut King  
Owner, Sugar & Water, NYC

# Scottish Francis

*"I love this thing! I'm all about weird and unique toppings and accents on my dishes so the Spherificator is right up my alley – it really does pump them out quickly!"*



Chocolate pearls on breakfasts or desserts



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