



Finesaler's Pearls of Wisdom



Created and made in France, Christine Le Tennier's Flavor Pearls give bartenders the opportunity to participate in the Molecular Mixology revolution. Made by a proprietary process whereby drops of fruity, salty, or spicy juices or sauces are encapsulated into a thin alginate shell, Flavor Pearls burst in the mouth, releasing their unique flavor and texture, appealing to all five senses. In cocktails or champagne, Flavor Pearls are original, sensual and creative. There is a wide range of available flavors, including fruits (passion fruit, blackcurrant, lemon), flower infusions (violet, rose), caramel, hot chili, vinegar, truffle or soy sauce, to name a few. Flavor Pearls are versatile, as each bartender can use their own creativity to play with them. They are convenient, easy to use and shelf stable. The liquids used are of high quality, and the alginate shell is made from seaweed material. They are a natural for creative cocktails specials-pearls as a garnish. For more information and samples call (203) 485-9545 or e-mail at daniel@finesaler.com