



Christine Le Tennier

Flavor Pearls

Blending 35 years of algae expertise with science, cuisine, and art, Christine Le Tennier transforms texture, color, and shape into a new culinary tool.

These liquid pearls, encased in a delicate alginate shell, burst on the palate with vibrant flavor or smooth arbequina EVOO. From aperitifs to desserts, they elevate every dish, dessert, or cocktail with elegance and surprise.

Available in 6.7 oz jars, 6 per case.

Sweet	Savory	EVOO
Blackcurrant	Balsamic Vinegar	Arbequina
Fig	Chile Pepper	Basil
Grapefruit	Lemon & Pepper	Truffle
Honey	Ponzu	Chile Pepper
Mango	Soy Sauce	Approx.
Maple Syrup	Truffle	1,200 per 6.7oz jar
Passion Fruit	Mignonette	270 per 1.6oz jar
Raspberry	Balsamic w/ Truffle	
Yuzu		





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Flavor Spheres

Backed by 35 years of algae expertise, Christine Le Tennier's culinary spheres reimagine spherification with new intention.

Larger than traditional pearls, each sphere features a smooth alginate shell that gently gives way to a velvety interior - designed not to burst, but to gently dress the plate. This elegant release invites diners to actively engage with the product, whether saucing plates or layering flavors in a cocktail.

Brown Balsamic Glaze	8.8 oz	6/cs
Amber Balsamic & Truffle	8.8 oz	6/cs
Salted Butter Caramel	8.8 oz	6/cs
Sour Mango	8.8 oz	6/cs
Intense Raspberry	8.8 oz	6/cs
Yuzu & Timut Pepper	8.8 oz	6/cs

Approx. 30 spheres per jar

