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. From aperitifs to desserts, they elevate every dish, dessert, or cocktail with elegance and surprise.

Available in 6.7 oz jars, 6 per case.
Approx. 1,200 pearls per jar

Sweet	Savory
Blackcurrant	Balsamic Vinegar
Fig	Chile Pepper
Grapefruit	Lemon & Pepper
Honey	Ponzu
Mango	Soy Sauce
Passion Fruit	Mignonette
Raspberry	Balsamic w/ Truffle
Yuzu	Arbequina EVOO
Orange Blossom	Ginger

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Finesaler®

Christine Le Tennier

Flavor Beads

Blending 35 years of molecular gastronomy, cuisine, and art, Christine Le Tennier uses a natural encapsulation process to pioneer a new culinary technique utilizing texture, and shape.

Flavor beads have a caviar like texture that capture a concentrated delicate flavor. From aperitifs to entrées, they enhance savory dishes with balance and innovation.

Available in 6.35 oz jars, 6 per case
Approx. 60 servings per jar

Truffle	Earthy, deep umami base
Intense (Vegan Caviar)*	Full-bodied marine flavor
Morels	Woody and slight smokey notes

*Available in 3.5 oz jars, 12 per case

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