Nitro Cricket Milk Dessert

Ice-Cream Base (Cricket Anglaise)

Ingredients
- 5 ounces fine textured cricket protein (C-fu TIP)
- 2 quarts raw Guernsey milk
- 1 quart raw heavy cream
- 200 grams cane sugar
- 2 vanilla bean
- 0.90 grams pure vanilla extract
- 0.50 grams iota carrageenan
- 1 gram kappa carrageenan
- 5 liters liquid nitrogen
- Sea salt, to taste

Method:
1. Split vanilla beans lengthwise, scrape beans and reserve for later.
2. Gently heat milk and heavy cream in a small sauce pot. Add sugar, vanilla extract, vanilla beans and sea salt. Whisk until sugar is dissolved.
3. Crumble the fine cricket TIP and place in a blender. Add half the hot base and blend on high until the TIP is fully incorporated. Slowly add remaining hot cream mix and blend on high until all is fully blended and looks velvety.
4. Filter base through a fine sieve. Let base cool on a ice bath before transferring to an US Quart iSi Gourmet Whip (Siphon). Charge your Siphon with four N2O cream chargers and shake vigorously. Into a freezer-safe bowl (preferably metal), carefully pour your liquid nitrogen. Once the nitrogen is in the bowl, quickly release your charged Siphon with the base inside.
5. Begin to carefully break the frozen chunks into bite-size pieces while mixing. Hold the cricket ice-cream in the freezer or continue pouring nitrogen until ready to serve.

Cricket Crunch

Ingredients
- 225 grams cane sugar
- 118 grams water
- 3 tablespoons pastured butter
- 4 ounces dehydrated crickets, chopped
- 100 grams golden syrup
- 5 liters liquid nitrogen
- 1/8 teaspoon baking soda
- Sea salt, to taste
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by Kristopher Edelen
Recipe from HOTPANnyc

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Method:
1. In a small saucepan over medium heat, add butter, sugar and salt. Slowly caramelize the sugar until golden brown. Carefully add the water and golden syrup (the sugar will begin to pop). Clip on a candy thermometer and let it reach to 290 degrees F. Be careful to not let the temperature get too high.
2. Once your sugar syrup is up to temperature, quickly add the crickets and baking soda. Pour your solution onto a silpat.
3. Once the solution is slightly cooled, pour liquid nitrogen on top. Crack the cricket crunch in the bowl, carefully pour the liquid nitrogen over the crunch and break up the frozen pieces. Set aside.

To Assemble:
Take both frozen nitro treats, mix together inside of a large metal bowl. Finish with more liquid nitrogen and give it a toss. It’s ready to plate and serve!