



## Webinar Series Recipes

### Popping Mango Boba (Alginate)

- 2 tablespoons mango cubes
- 200 ml water
- 3 g sodium alginate

### Calcium lactate water base

- 1 L water
- 30 g calcium lactate powder

1. Combine mango with water and alginate in a blender and mix until smooth.
2. Place the mixture in a bowl, cover, and set aside for 4-12 hours.
3. In a clean bowl, whisk the water with the calcium lactate powder until combined.
4. Using a syringe, or dropper, make little drops into the calcium water. They should form within 1 minute. Use a strainer to remove the boba from the calcium water. Rinse boba with water and store in a clean bowl, repeat. Store refrigerated for up to 3 days.

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