EAT YOUR COFFEE

Spanish culinary maestro Ferran Adrià is famous for tinkering with food at the molecular level to produce wonders like liquid ravioli and frozen Parmesan air. His latest gastronomic leap: solid espresso, dubbed espresso. It's made by combining regular espresso with sugar and a secret ingredient, then squirting it out of a canister like whipped cream. You eat it with a spoon. The mouse-like treat arrived in the U.S. in September, and is available in espresso, cappuccino and macchiato flavors. —Reported by Wendy Cole

INVENTOR Ferran Adrià
AVAILABILITY At Lavazza in Chicago; $2.49
TO LEARN MORE lavazza.com

THE MIX MASTER

Most commercial ice cream machines dispense pre-frozen desserts. The MooBella makes its treats on the spot, storing milk, sugar and other natural ingredients in sterile, air-tight containers (think Perrier). Key in an order—your choice of flavor, premium or light—and it mixes, flash-freezes, aerates, then serves fresh ice cream, all in about 45 seconds. How does it taste? Our tester gave the coffee with M&M's (no ice cream optional) an enthusiastic thumbs up, mumbling “exceptional” and “really, really fresh.” between mouthfuls.

INVENTOR MooBella
AVAILABILITY Two machines operating in Boston: $2 to $3 for a 1.33-ml scoop
TO LEARN MORE mooabella.com

CLEAN MACHINE

In the wake of the spinach scare, even the friendliest food can seem like a biological hazard, and scrubbing alone won't necessarily wipe out pesticides or bacteria. The Lotus Sanitizing System turns ordinary tap water into superoxogenated water that kills microbes and removes toxins. The machine uses an electrical charge to infuse the tap water with ozone, which sounds scarier than it is—just means the water carries a form of oxygen that acts as a natural sanitizer.

INVENTOR Tensano
AVAILABILITY New; $200
TO LEARN MORE tensano.com

the future of food

JUST CLAWS

You already own organic milk, buy free-range chicken and shun foie gras. But have you assessed your seafood-eating habits? After watching a lobster trash about as it was boiled alive at a grocery store, a British barrister devised a kinder way to kill crustaceans. His Crustastun electrocutes them with a 110-volt shock, dispatching them in about five seconds. vs. the two minutes it takes in hot water. A commercial version is already being used by a pair of seafood wholesalers in Britain. A smaller, home version—measuring about 46 cm in width and depth—will be out by year's end.

INVENTOR Simon Buckhaven
AVAILABILITY December; $4,740
TO LEARN MORE crustastun.com