

## **10th Note by Note Cooking Contest**

**Paris September 9<sup>th</sup> 2022**

Congratulations to three M.Sc. students from cohort 10 of the FIPDes programme (fipdes.eu) who developed their Note by Note dishes while based in TU Dublin, School of Culinary Arts and Food Technology in semester 2 (Jan-May 2022). Douglas won joint first prize, Maria won second prize and Eléonore won third prize in this year's contest. They were among 10 pre-selected finalists who participated in the 10th International contest of Note by Note Cooking organized by the Inrae-AgroParisTech International Centre for Molecular and Physical Gastronomy. The organizing committee members were Róisín Burke (TU Dublin), Yolanda Rigault (Paris), Heinz Wuth (Chile) and Hervé This vo Kientza (Inrae-AgroParisTech) with the support of the companies Pour la Science, Belin, Louis François, Iqemusu.com.

The theme of the 10th International Note-to-Note Cooking Competition (of "synthetic cooking") was "Savoury dice with fibre (no Rubik's cube)". A jury made a pre-selection of 10 entries. The international jury was composed of :

Jean-Pierre Lepeltier, International Club Toques Blanches; Philippe Clergue, Le Cordon bleu, Paris

Yolanda Rigault, Paris; Heinz Wuth, Chili; Sandrine Kault-Perrin, Louis François Inc

### **Douglas Yokomi Fornari - joint first prize**



Douglas's dish was entitled 'over the edges'. It comprised of 4 elements: a caramel syrup dice; a goats cheese foam; an Iberian ham crisp and a balsamic vinegar gel.

### **Maria Grazzia Peña Niebuhr - second prize**



Maria created a 3D savoury present (gift) with a completely innovative flavour and shape that did not mimic any existing dish. It included dietary fiber and pea protein isolate. The flavour was that of a mixture of vegetables and popular ingredients like cheese and eggs.

### **Eléonore Boisseau - third prize**

Eléonore created “an ocean breeze”. The idea behind it was to have a lemon-ginger meringue cube representing a rock next to the ocean, with the foam from the ocean represented by a lobster cream, and vibrant coral tuiles representing the coral from the water.



Eléonore (third from left) receiving her prize with Jean-Pierre Lepeltier (jury member), International Club Toques Blanches, Sandrine Kault-Perrin (jury member), Louis François Inc and co-founder of Molecular Gastronomy (organizer) Hervé This vo Kientza (Inrae-AgroParisTech)