

Cheese on the Rocks



A Renewable Energy Platter

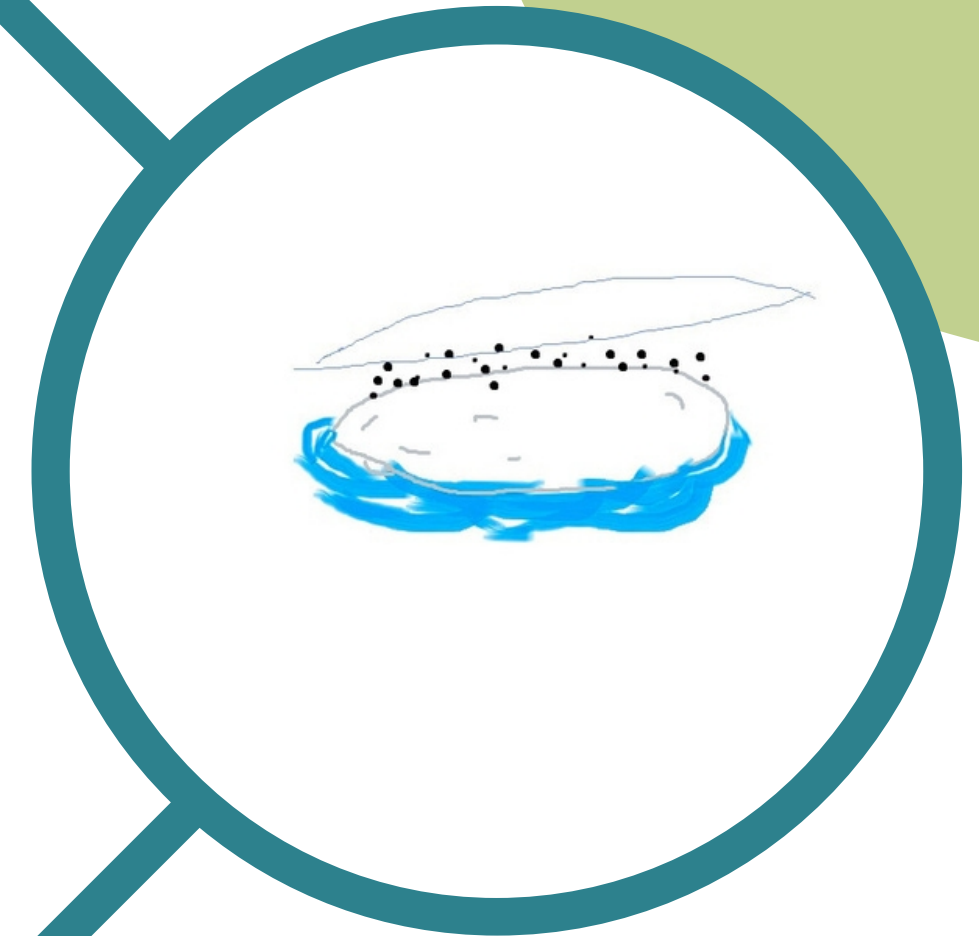
The 12th International Note-by-Note Cooking
Competition 2024

Kate Hyland
MSc Culinary Innovation and Food Product
Development
TU Dublin

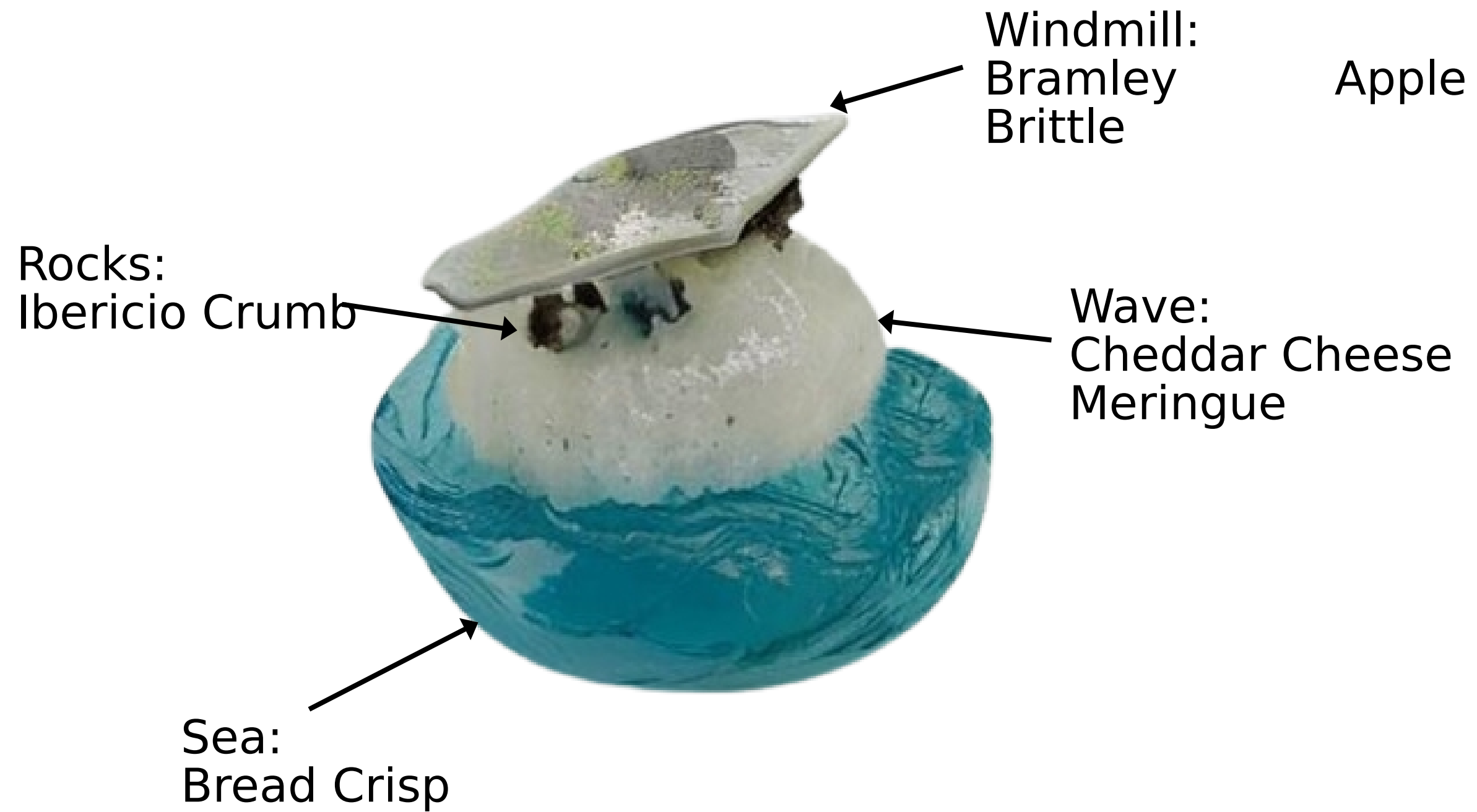


Inspiration

- Showcase creativity by creating a note-by-note dish representing the theme of   Energy
- Inspired by Renewable Energy.
- Incorporated flavors of traditional Irish ingredients: cheddar cheese, apple, sourdough cracker, and smoked Iberico ham



Final Product



Bramley Apple Brittle

100g Isomalt
100 g
+
10ml Water
+
5ml Apple
Flavour (Malic
Acid)

1. Weigh ingredients and whisk together.
2. Heat the mixture slowly on a gas hob until it reaches 170°C, then remove from heat and allow to cool to 100°C.
3. Pour the mixture onto greaseproof paper and let it cool further to 90°C.
4. Spread the mixture thinly with a metal teaspoon, then break into shards once hardened.



Ibericio Ham Crumb

3 drops Jamon Iberico
Flavouring (Oleic Acid)

+

1 drop Smokey Bacon MSK
(Guaiacol)

+

5g Bulk Maltodextrin Powder

+

10ml Olive Oil

+

Salt 0.5g

+

0.2g MSK Black Food
Colouring (Charcoal
Compound)

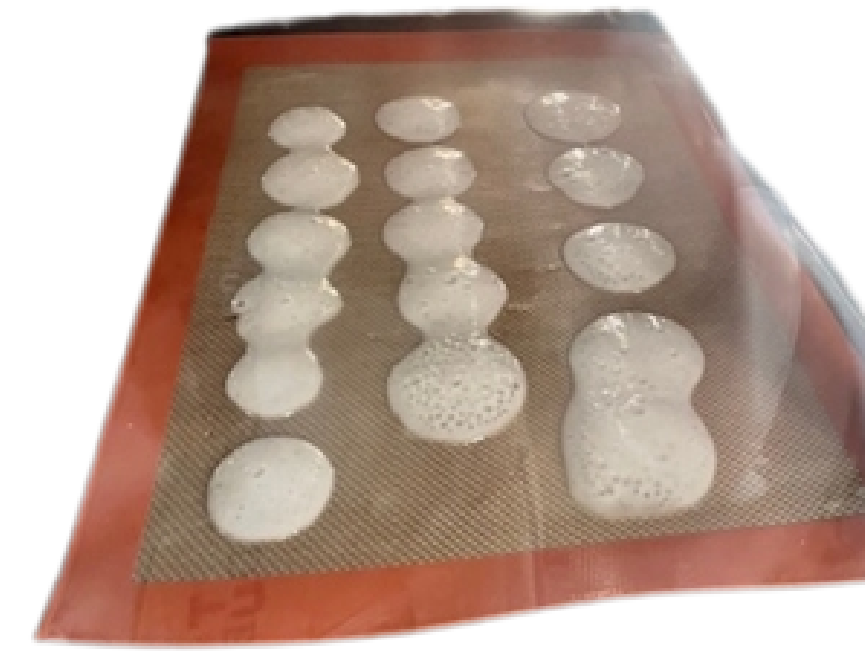
1. Mix olive oil and Jamon Iberico flavour and Smokey Bacon Flavouring together.
2. Whisk together oil and Maltodextrin until a 'crumb' like texture is obtained.
3. Add the Black Food colouring to the mixture as required.



Cheddar Cheese Meringue

75g Ultralin Savory Sugar
+
125ml Water
+
3.75g Egg White Powder
+
1.25g Xanthan Gum
+
2g Cheddar Cheese Powder
(Acetic Acid and Butonic Acid)
+
4ml Cheese Flavouring
(Berthome Compound)

1. Place Ultralin Savory Sugar, Egg White Powder, Xanthan Gum and Cheese Flavouring and water into a Thermomix.
2. Whisk on speed 4.5.
3. Transfer mixture to Kitchen aid, whisk the mixture for 3 minutes.
4. Pipe small circles of mixture and sprinkle Cheddar Cheese Powder on top.
5. Bake for 60 minutes at 110° C
6. Once baked, remove from the oven and place on a tray to allow it to cool.



Bread Crisp

5g Kuzu Powder
+
5g Potato Starch
+
160 ml Water
+
Salt
+
Blue Food Colouring
+
1ml Baked Bread
Flavouring
+
1ml Herbaceous
Flavouring (Compound
1)
+
1ml Rosemary
Flavouring (1,8-cineol,
camphor, borneol,
bornyl acetate, α

1. Add Kuzu Powder, Potato Starch and Water to a saucepan and melt together.
2. Pour mixture into dome mould.
3. Add a drop of Blue Food Colouring into each mould and swirl into mixture.
4. Transfer mould to oven.
5. Bake for 60 minutes at 160 °C, then reduce to 120 °C, for a further 30 minutes.
6. Once all wells are completely cooked and dried out, remove from the oven, and allow to cool.



Conclusion



- Visually appealing and flavorful dish that embodies the theme of energy.
- Sensory evaluation showed strengths in appearance, color, and flavor resemblance.
- Further research: To achieve the desired texture and taste for each component.

Thank you for
listening!

