



LIGHT DESSERT

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AGENDA

1. OBJECTIVES

**2. CREATIVE
PROCESS**

**3. DISH
CONCEPT**

**4. MATERIALS &
METHODS**

5. RESULTS

**6. SENSORY
ANALYSIS**

7. CONCLUSION

8. REFERENCES

Reducing energy
to produce food

Use of pure
compounds

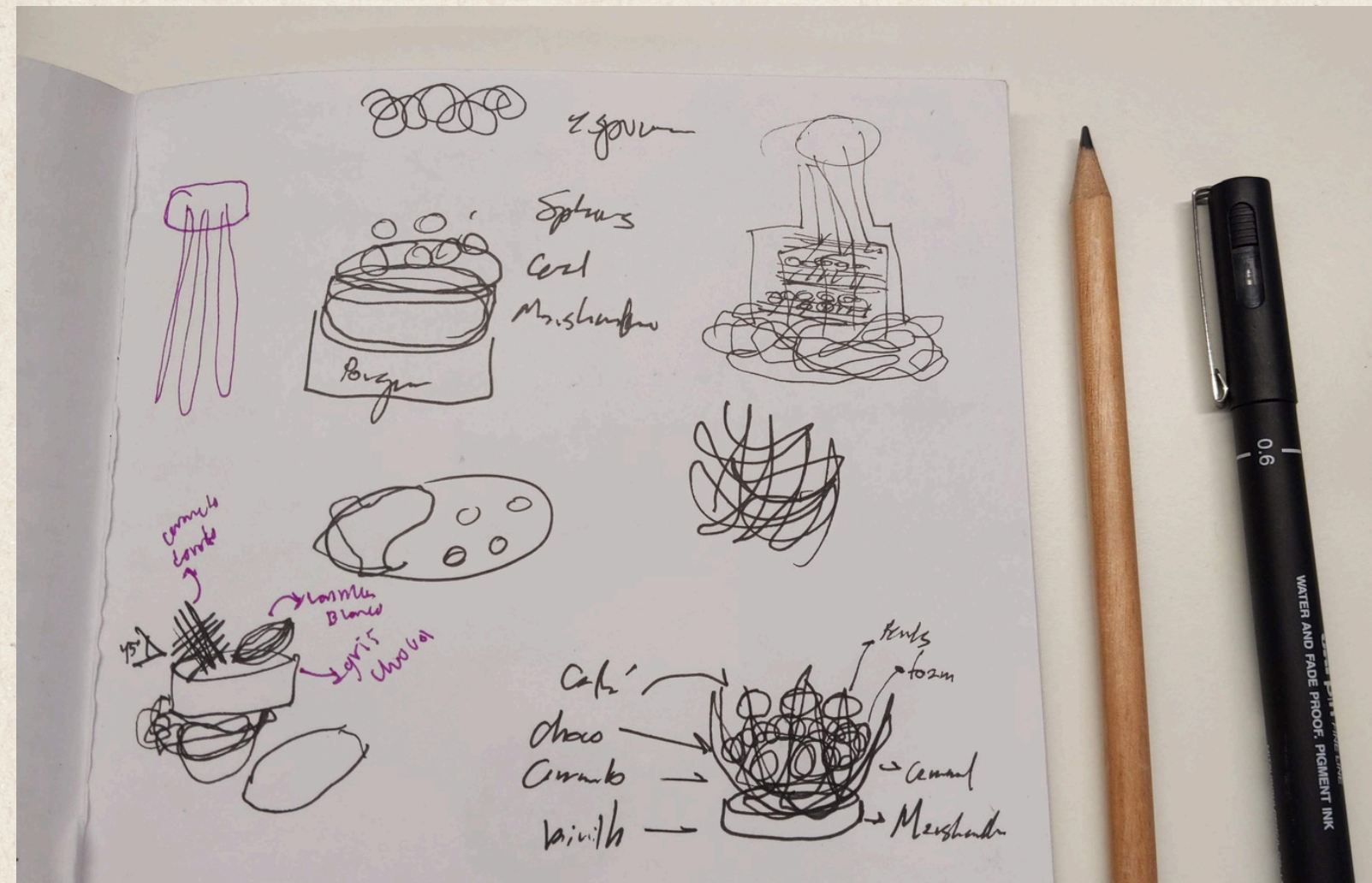
OBJECTIVES

Tastes
good

Original

Healthy

CREATIVE PROCESS



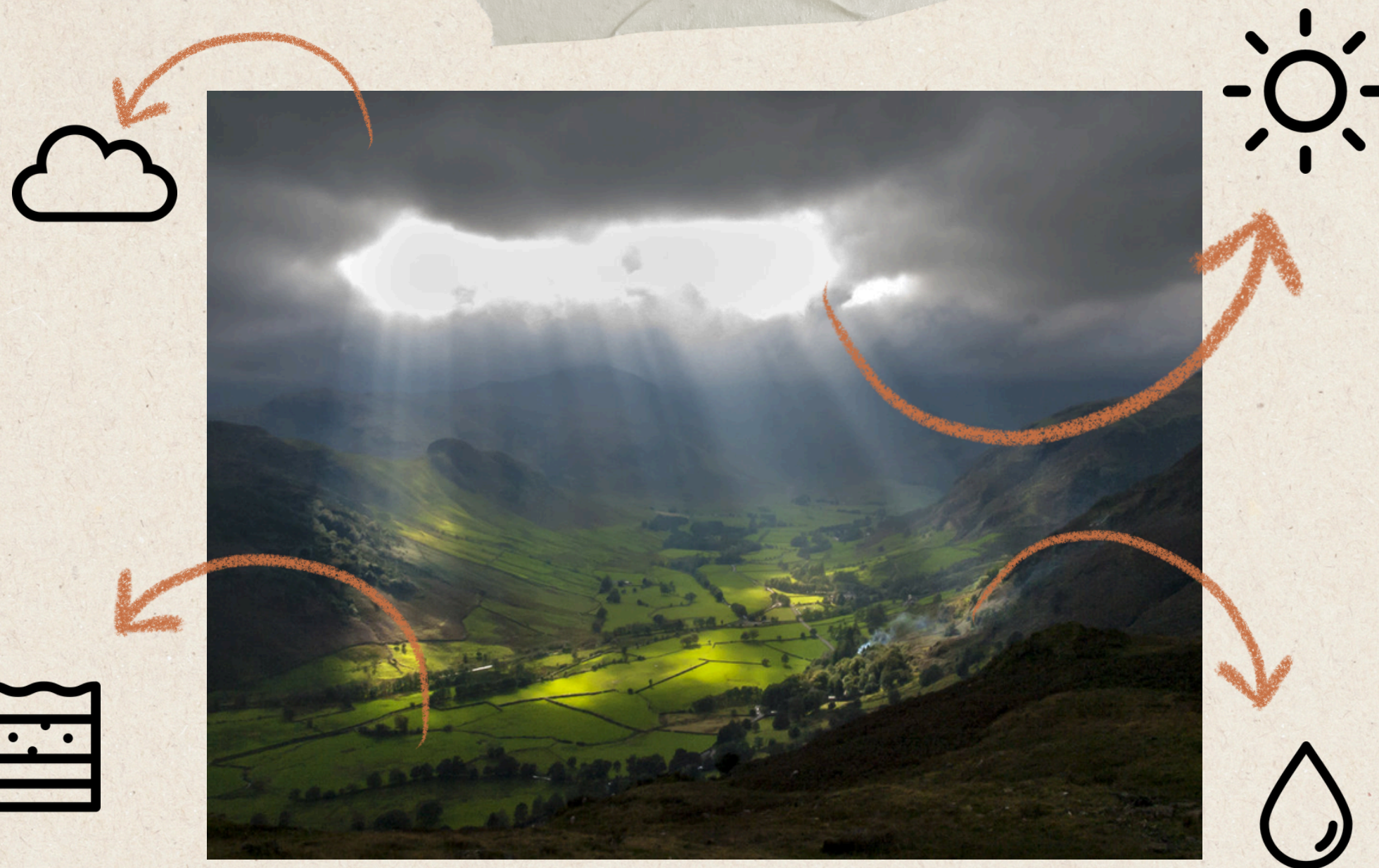
Brainstorming session

CREATIVE PROCESS



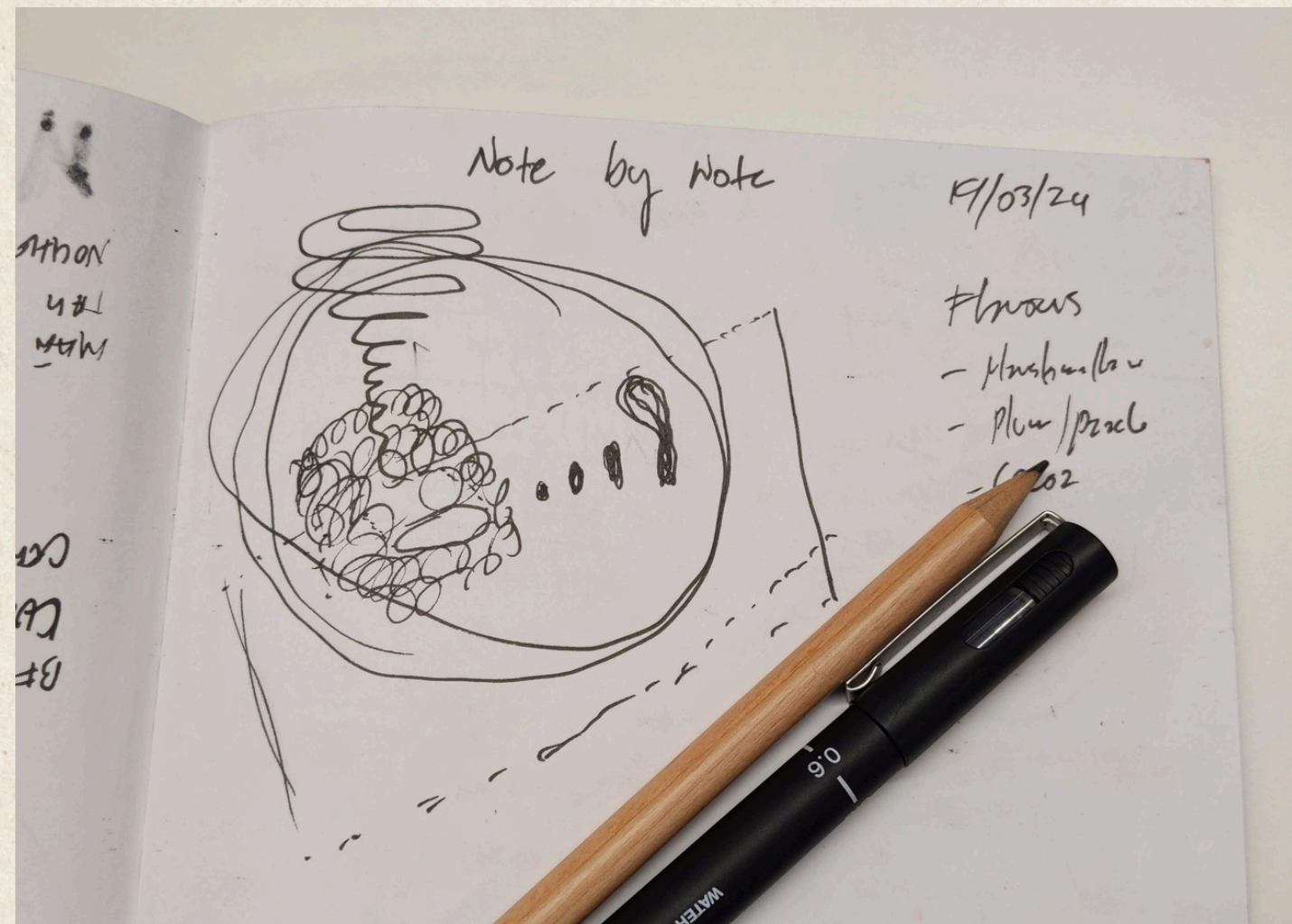
Inspiration

CREATIVE PROCESS



Elements

CREATIVE PROCESS



Final concept drawing

DISH ELEMENTS



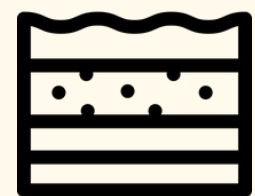
Clouds - Vanilla marshmallow



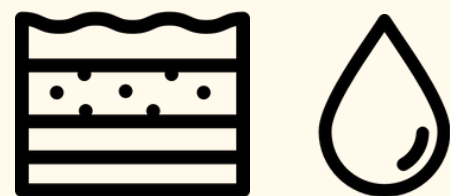
Sunrays - Caramel sticks



Water - Passionfruit gel



Soil - Gluten full cocoa biscuit



Mud - Rain infused foam

MATERIALS

VANILLA MARSHMALLOW

- Water - 33.8%
- Glucose syrup - 33.8%
- Sucrose - 28.5%
- Gelatin - 2.5%
- Cornstarch - 1.3%

PASSIONFRUIT GEL

- Water - 78.12%
- Sucrose - 12.5%
- Passion fruit compound - 7.82%
- Xanthan gum - 1.25%
- Blue colorant - 0.31%

RAIN INFUSED FOAM

- Water - 75.75%
- Egg albumin - 13.4%
- Sucrose - 8.9%
- Xanthan gum - 1.34%
- Rain scent - 0.44%
- Black colorant - 0.17%

MATERIALS

SOIL BISCUIT

- Wheat gluten - 50%
- Water - 25%
- Sucrose - 12.5%
- Cocoa powder - 6.25%
- Tapioca starch - 6.25%

CARAMEL SUNRAYS

- Sucrose - 83.4%
- Water - 16%

PROCESS

Microwaveable
gluten full biscuit



Weighting

Mixing

Kneading

Baking



FINAL TEXTURE

WHAT IS HAPPENING?

- Microwave energy offers savings in labor, processing time, and space in bread baking. (Tsen, 1979)
- The reasons for firm texture in microwave-baked breads were high moisture loss, interactions of microwave with gluten and high amylose leaching during baking (Higo & Noguchi, 1987; Shukla, 1993).
- Microwave heating modifies the transport processes due to internal pressures developed from evaporation. Such pressure-driven flow depends on the structure and physical properties of the food material. (Semin, 2004)

RESULTS



THE LIGHT DESSERT

RESULTS

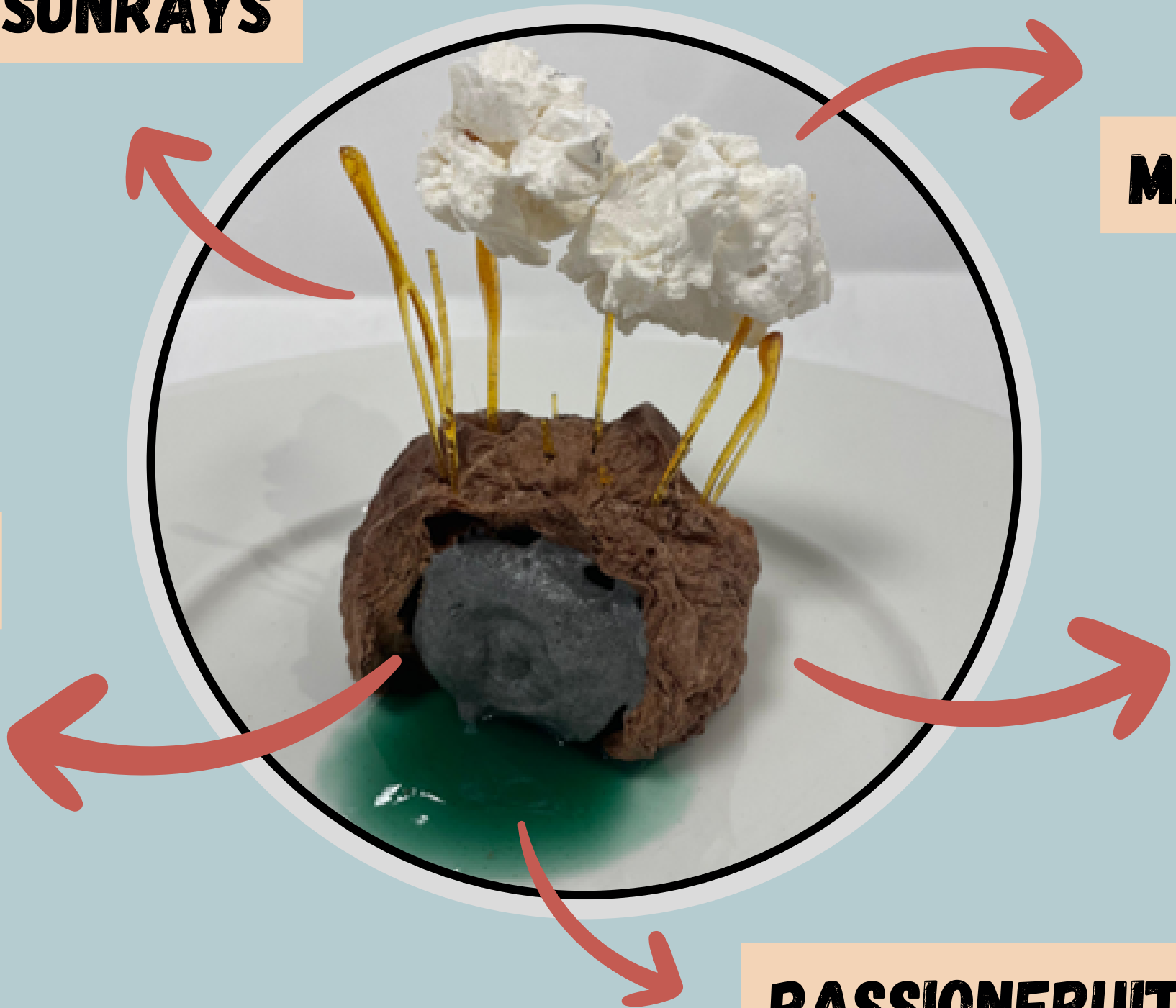
CARAMEL SUNRAYS

**VANILLA
MARSHMALLOW**

**RAIN INFUSED
FOAM**

**GLUTEN FULL
BISCUIT**

PASSIONFRUIT GEL



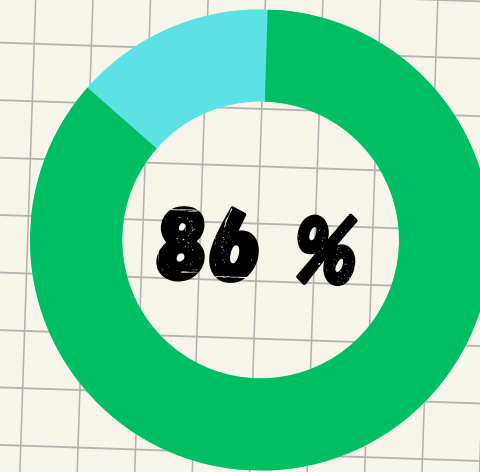
RESULTS



Sensory analysis samples

Panelists were assessed about the dish:

- Overall appearance
- Overall taste
- Originality
- Overall liking
- Compliance with the competition guidelines



86% of the panelists declared "Like very much" and 14% "Like slightly".

CONCLUSIONS

The aim of this project was achieved.

As I successfully created a dish that considers the issue of **reducing the energy used to produce food**. Is as close as possible to **pure note-by-note** cooking by using mainly pure compounds. And at the same time is **original and tastes good**.





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GRACIAS

**THANK
YOU**

MERCI

REFERENCES

- Higo, A., & Noguchi, S. (1987). Comparative studies on food treated with microwave and conductive heating, 1: Process of bread hardening by microwave heating. *Journal of the Japanese Society for Food Science and Technology*, 34.
- Shukla, T. P. (1993). Bread and bread-like dough formulations for the microwave. *Cereal Foods World*, 38(2), 95.
- Semin, Ozge Keskin & Gulum Sumnu. (2004) Bread baking in halogen lamp-microwave combination oven. *Food Research International*, Volume 37, Issue 5.