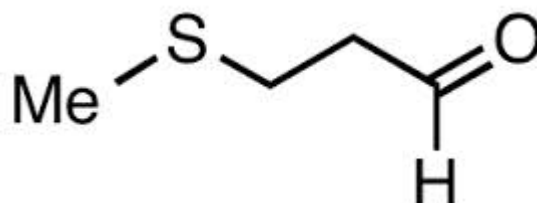


2nd International Contest of *Note by Note Cooking*

Methional



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Summary:

For this contest, we decided to make a Note by Note plate and a dessert.

For the main plate, we present a methional-sponge with a filling. Methional is used in both parts of the dish, but the contrast is in the texture and the combination of the ingredients. The sponge relatively dried outside but soft inside, however, the filling is smooth and moist. Since, methional is one of the odorant compounds in camembert cheese¹, we used the idea to develop the filling.

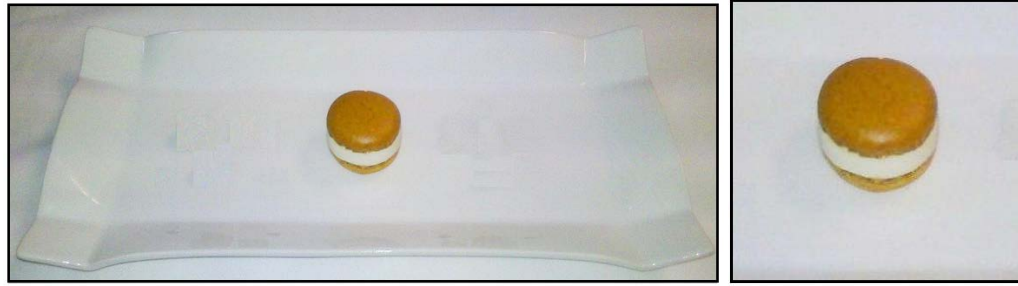
Dessert is a fried sweet pastry glazed in glucose syrup. The pastry is made mainly from the starch, therefore is quite rich in texture. Then we serve it with colourful sweet and sour jellies, of black currant and citron. Methional is only used in the pastry recipe.

The focus has been on maximum application of methional in all parts of the dishes, at the same time keeping the taste and textures distinguished and pleasant. All the raw ingredients are either pure compounds or fractions such as albumin and milk proteins. No plants or animal parts has been used in the dish or for the decoration.

We would like to acknowledge and thank the organisational teams and the partners of this contest for creating an opportunity to expand creativity and innovation in future food trends.

¹ J. Kubícková, W. Grosch, “**Evaluation of flavour compounds of Camembert cheese**”, 1998, International Dairy Journal, Volume 8, Issue 1, Pages 11–16

Main plate



Ingredients:

1. Dough
 - 2 ½ cups starch (300g)
 - Prepared albumin (105 g)
 - 2 teaspoon Methional
 - ¼ teaspoon salt (1 g)
 - brown colorant 2 drops
 - 5 Tbsp Water
 - ½ teaspoon baking soda

2. Filling
 - 200g whey
 - 200g of water
 - 30 g of milk powder
 - 4g of salt
 - 4g iota carrageenan
 - 1g agar
 - 100 g neutral oil
 - 2 teaspoons of Methional

Direction:

1. Dough
 - Mix the starch, salt, methional, water, baking soda and brown colorant, and then slowly add the albumin into the mixture (prepared before²).
 - Pour the dough into the baking mould (round shape) and bake for approximately 11-12 minutes in a 320°F (160°C) convection oven. Once cooled, fill with filling.

2. Filling
 - Add all the ingredients in pot (except natural oil and methional), heat over medium temperature, whisking gently to simmer (before boiling), remove from heat and add neutral oil and methional.
 - Pass the mix through the sieve to smoothen, pour in to the mould and cool down.

² Prepared albumin: ratio of the powder against water is 1 to 7.

Dessert



Ingredients:

1. Syrup
 - 2 cups of glucose
 - 2 cups of mineral water
 - 3 drops of yellow colorant
2. Dough
 - 2 Cups of starch (corn starch or any other)
 - 2 tsp of glucose
 - 3 tablespoon natural oil
 - ½ cup prepared albumin
 - 1 tablespoon Methional oil
 - 70 g of mineral water

Direction:

1. Syrup:
 - Add 2 cups of glucose to a pot.
 - Add 2 cups water to the pot and mix. Boil the mixture until thickened (or resembles syrup).
 - Let the mix to cool down and then add 3 drops of colourant and stir well.
2. Dough:
 - Pour 1 cup water into another pot. Add 2 tbsp glucose and 3 tbsp oil to the pot, stir and heat the pot until mix well blended.
 - Add 2 cups starch to the pot, continue stirring over low heat until it forms a dough.
 - Leave the pot at room temperature to cool down.
 - Add half a cup of prepared albumin to the dough, stir until well mixed.
 - Transfer the dough into the piping bag and use a decorating tip to shape 15 cm long.
 - Let the dough stand in freezer for 45 minutes.
 - Fry the dough at 150°C.
 - Transfer the fried one (shake off excess oil) directly out of frying pan into the syrup and leave them for 1 minute to absorb the syrup. Let the excess syrup to drain for few minutes.
3. Jellies
 - Bring to boil 2 g of agar-agar and 150 g of mineral water, 150 g of glucose, take it from the heat. Add the colorant and aromas.
 - Let it cool down in the fridge
 - Shape it into the circles and cubes.