

BEER MAPLE BACON APPETIZERS

DEFINITION

The product will consist of a flat disc with bacon flavour, topped with maple flavoured protein foam and garnished with lager beer alginate pears.

The formula of the product is as follows:

Foam: D0(G)/D3(W) - Gas bubbles within a continuous matrix

Pearls: D3(W)@D2(S) - Liquid core enclosed by a solid gel

Cake: D0(W+G)/D3(S) - Air and fat particles distributed in solid matrix

Final formula: $[[D3(W)@D2(S)]_{\sigma}[D0(G)/D3(W)]]_{\sigma}[D0(W+G)/D3(S)]$

DESIGN

	Colour	Texture	Odour	Taste	Flavour	Temperature
Foam	Caramel (Reference: 18-1148 TCX)	Soft Creamy Airy	Sweet Sugary Maple	Lightly sweet	Maple Sugary	4°C
Cake	Red/Brown (Reference 18-1442 TPX)	Solid Foam	Bacon Herbs	Salty/Savory	Bacon and spices	40°C
Pearls	Orange (Reference 16-1225 TCX)	Solid Gel Chewy	Beer like	Bitter	Lager beer	4°C

INGREDIENTS

Maple protein foam

- Pea protein
- Water
- Maple flavour
- Caramel coloring
- Powder sugar

Lager alginate pearls

- Calcium chloride
- Water
- Sodium alginate
- Lager beer

Bacon cakes

- Cornstarch
- Whole egg powder
- Vegetable oil
- Bacon flavouring
- Powder thyme
- Food coloring (primary colours)
- Salt
- Pepper

PROCEDURE

Maple protein foam mixture

- Mix ingredients
- Homogenize mixture
- Pour into whipping siphon
- Cool to 4°C

Lager alginate pearls

- Mix sodium alginate with beer in a 0.8% concentration w/w
- Prepare a 0.5% w/w calcium chloride solution
- Drop droplets of beer mixture into CaCl₂ solution using a syringe.
- Remove pearls from solution and cool them in a water bath at 4°C

Bacon cakes

- Mix all ingredient by hand until obtaining a homogenous phase
- Form them into 7.0 diameter disks with 0.7cm height.
- Bake the cakes for 175°C for 10 minutes
- Let them cool down before assembly

Assembly

- Place the disks on a plate
- Foam the protein mixture on top of the disk using the shiphon
- Sprinkle alginate pearls
- Garnish as desired

REFERENCES

- TASTABLE (2014), Watermelon Caviar, an Introduction to Molecular Gastronomy. Available in <<http://toastable.com/2010/08/watermelon-caviar-an-introduction-to-molecular-gastronomy/>>
- PANTONE (2014), Pantone Colors. Available in: <http://www.pantone.com/pages/pantone/colorfinder.aspx?c_id=40535>