

# Note by Note Dish

Name: Pea protein noodles.

Ingredients:

- Protein powder
- Water
- 2.5 g gelatin powder or sheets (platinum strength or Knox brand)
- 1 g Low Methoxyl Pectin
- 0.4 g Agar
- Meat flavor and pigment
- Butter
- Black pepper

Preparation:

1. Adding water to protein powder and making a dough/paste (1:3 v/v), q.s. salt, and olive oil.
2. Pressing the dough through noodle making machine (Radius of noodle: 1.5 mm) into boiled water to cook it.
3. After 1 min, transfer noodles into cold water.
4. Mix with the gelatin powder, low methoxyl pectin and agar with 60g water, heat the mixture to boil slowly with medium heat, stirring gently to make sure the hydrocolloids are fully hydrated and dispersed.
5. Remove from heat, adding meat flavor and pigment, salt into the mixture and blend in ice water bath.
6. After it become hard, cut it into filament ( $r=1.5\text{mm}$ ).
7. Melt 5 g butter in a pan, and fry the noodle, 1 minute before adding the meat flavored filaments, to serve.

Reference:

Molecular Recipes. Com. (<http://www.molecularrecipes.com/gelification/olive-oil-noodles-rose-extract/>)