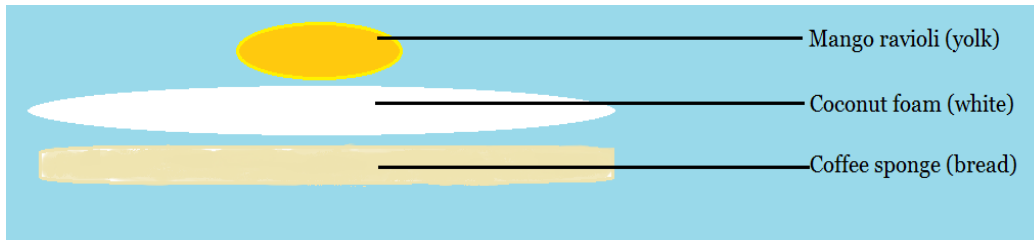


Note by Note Project - Open egg sandwich dessert

Concept Explanation

This Note by Note project is for a dessert that looks like a savory open egg sandwich dish. The egg-looking part is made with a mango ravioli to replicate the yolk and coconut foam to replicate the white. The bread slice is replicated with a coffee sponge:



DSF formalism

Components

Mango ravioli (Gel) = M; $M = D_3(W_1) / D_3(S_1)$

Coconut Foam (Foam) = F; $F = D_0(G) / D_3(W_2)$

Coffee Sponge (Solid foam) = S; $S = D_0(G) / D_3(S_2)$

Global formula

$M \sigma F \sigma F = (D_3(W_1) / D_3(S_1)) \sigma (D_0(G) / D_3(W_2)) \sigma (D_0(G) / D_3(S_2))$

Recipe proposition for one portion

This recipe was not tested. It was developed using data from other recipes as starting point. Testing it may reveal the need for adjustments.

Ingredients

Mango ravioli

1. Alginate bath
Water: 250g
Sodium alginate: 2g

2. Ravioli

Water: 125g
Saccharose: 4g

Mango flavour: Quantity according to manufacturer's recommendations
Food grade orange colorant: Quantity according to manufacturer's recommendations and desired colour.
Calcium lactate: 1g

3. Water to rinse the ravioli: 250g

▼ **Coconut foam**

Saccharose: 7.5g
Water: 21.0g
Gelatin powder: 1.2g
Coconut milk powder: 35g

▼ **Coffee Sponge**

Powdered whole egg: 30.0g
Water: 60.0g
Flour: 15.0g
Coffee powder: 2.5g
Saccharose: 2.5g

▼ **Procedure**

▼ **Mango ravioli**

1. Alginate bath

Mix the alginate with the water using a mixer. Put in the refrigerator for at least 15 minutes.

2. Ravioli

Mix the water, saccharose, mango flavour, orange colorant and calcium lactate. Using a measuring spoon, deposit a small quantity of mix into the alginate bath. Set aside for 3 minutes.

Pick up the ravioli with a pierced spoon and rinse it in the 250g of water to rinse the ravioli.

▼ **Coconut foam**

Mix the saccharose with water in a pan and bring it to 90°C over low heat. Add the coconut milk powder and the gelatin. Remove from heat and stir. Transfer to a siphon and put it in the refrigerator until it cools down to 5°C-10°C.

▼ **Coffee Sponge**

Mix the egg powder and water. Add the flour, coffee powder and saccharose. Transfer the mixture to a siphon.

Transfer to a paper bowl with a round flat bottom with a diameter of 10 to 12 cm. Use the siphon to fill the bowl with the coffee mixture.

Cook in the microwave at 850W for 35 seconds.

▼ **Assemble**

Place the coffee sponge on a plate. Use the siphon to top it with coconut foam making a circular shape to resemble the white of a fried egg. Carefully place the mango ravioli on top of the coconut foam.