

# Art of cooking Note by Note Contest 2015

Olivier Herr and Elham Tehrani

20. may. 2015

## Sound of the Island



# Seared Scallops



The paste was obtained by hydration of albumin and Soja protein powder for 5 min, and poached at 90 C for 10 min. It was cooled down to room temperature to obtain its form.

To obtain the desired colour and flavour, it was seared for 2 min on each side. Maillard reaction between the Soja protein and reducing sugar allowed the meaty aroma and brownish color to be acquired.

# Butter-Milk Fluid Gel



The consistency was obtained by using kappa carrageenan into a milk protein solution. The hydrocolloid was hydrated for 3 min and brought to 90 C for 2 min.

The mixture was cooled down to room temperature. By using force of shearing, a smooth-creamy fluid texture was made. A thick viscous fluid sauce with air into liquid emulsion was acquired.

# Sea-through Ravioli



A flexible, thin and non-breakable sheet was made by caramelization of sucrose into a pectin and citric acid solution.

After a 3 min hydration, the solution was heated to 110 C for 1 min to get caramelization.

The liquid sheet was solidified quickly and made into desired shape.

# Crust of sea sand



The sand was obtained by dehydrating diluted octenol in tapioca maltodextrin and it was coloured and flavoured by a pinch of Polyphenol powder.

The crust was formed by caramelization of the polysaccharide for 5 min.

Aroma of roasted Smokey mushroom was quite distinctive.



Thank you

