

# Note by Note

# **Spicy dessert**

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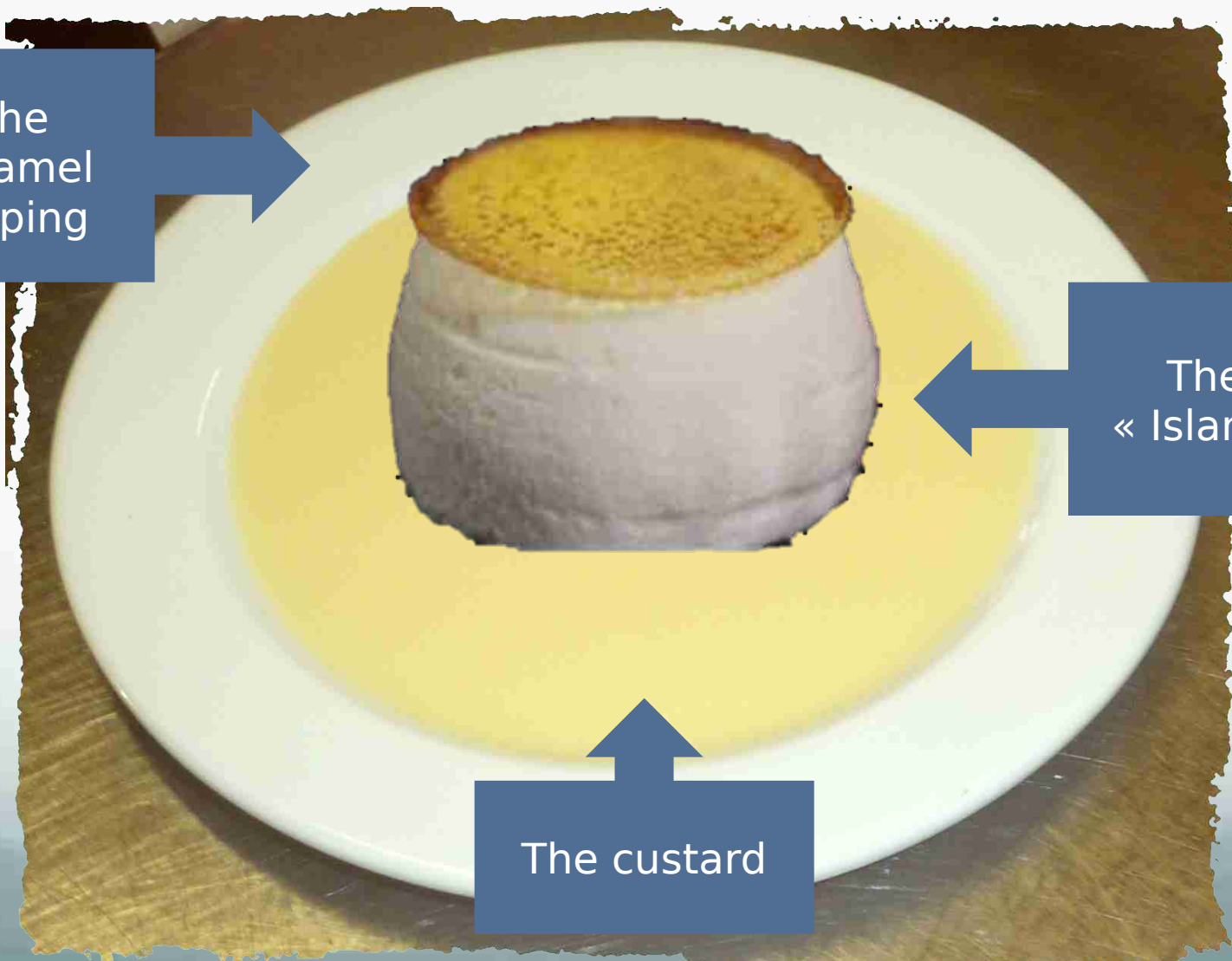
The  
caramel  
topping



The  
« Island »



The custard



# Ingredients

<b>The « Island »</b>	<b>Formulation</b>	<b>Key role</b>
Water	34,2%	Texture
Egg white	42,1%	Texture
Sucrose	22%	Texture/Taste
Microcrystalline Cellulose (MCC)	1%	Texture
Salt (NaCl)	1%	Texture
Xanthan Gum	0,5%	Texture
Zingerone	0,0005%	Trigeminal
Dihydrojasmone	0,0004%	Aroma/Odour
Total	100%	

# Ingredients

<b>The Custard</b>	<b>Formulation</b>	<b>Key role</b>
Water	78,45%	Texture
Sucrose	9,98%	Taste
Oleic Acid	3,8%	Texture
Palmitic Acid	3,8%	Texture
Lipovitellin	1,9%	Texture
Lipovitellinin	1,9%	Texture
Colorant E164 (yellow)	0,05%	Color
Colorant E170 (white)	0,5%	Color
Vanillin	0,005%	Aroma/Odour
Total	100%	
<b>The Topping</b>	<b>Formulation</b>	<b>Key role</b>
Sucrose	100%	Texture

# Process: Island

Insert the water in a mixing bowl. Add the MCC in the bowl and after some minutes insert the proteins, xanthan gum, salt, zingerone and dihydrojasmone.

Mix all the ingredients by using a High Speed Mixer (Thermomix) until reached the texture desired.

While mixing, slowly add the sugar.

Once the foam is created, by using a spoon fill with the foam a recipient in silicone (semi spheric) and bake in the oven (pre heated at 180°C) for 3 minutes


Leave resting for some minutes, then take out the molde and put in a dish in the fridge for 5min.

# Process: Custard

Insert the water into a cacerole until boiling



Add , the lipids, the proteins, the vanillin and the sucrose in the cacerole while mixing.



Maintain at low temperature and continue mixing



Once the sauce reaches 83°C you can let it cool in the fridge

# Process: Topping

In a cooking pan insert the sucrose and cook it a low temperature until it reaches a golden color.



Take a spoon and create a circle (diameter 8cm) with the caramel on a baking paper and let it cool down.

# Process: Dish

Pour the custard in a dish or bowl



Insert the foam in the middle of the dish



Add at the top of the foam the caramel dish



**Questions?**