

# COCADA

**Note by note recipe**

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# WHERE AND WHAT?

TEMPERATURES (WARM-COLD) + TASTES (SALTY-SWEET) + AROMAS + TEXTURES



Cinnamon topping

Milk + coconut pulp +  
sugar + crushed ice





# RECIPE

CINNAMON LID:

Cinnamon aroma

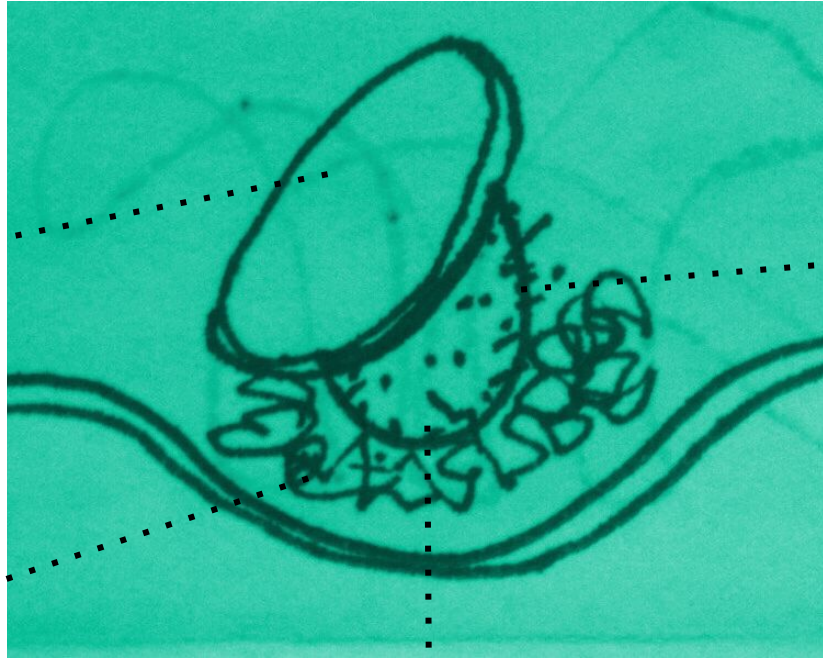
Crispy texture

SEA FOAM:

MINDSET

warm salty foam

Aroma of the sea



COCONUT:

Isomalt bubble

Cold sensation (aroma), glassy texture → evoking crushed ice

fibers → coconut pulp

COCONUT CHANTILLY:

Creamy coconut flavor

# RECIPE

	CONSISTENCY	COLOR	AROMA	TASTE	TEMPERATURE
LID	Crispy	Earthy orange	Cinnamon	slightly sweet	TR (25°C)
COCONUT	Glassy/Fibrous	Brown	Menthol	slightly sweet	TR (25°C)
SEA FOAM	Foam	Turquoise	Seaweed	salty	Warm (30°C)
COCONUT CHANTILLY	Creamy	White-Beige	Coconut	sweet	Cold (4°C)

# INGREDIENTS

	Quantity (%)	Ingredient
CINNAMON LID	12.6	Methylcellulose mixture
	73.0	Cinnamaldehyde diluted solution
	0.3	Xanthan gum
	11.2	Isomalt
	2.8	Sucrose
	Quantus satis	Alpha-carotene (E160a) (orange to brown color)
COCONUT	91	Isomalt
	9	Water
	0.005	brown HT (E155)
	Quantus satis	menthyl methyl lactate (menthol)
	Quantus satis	Brown colored cellulose fibers

	Quantity (%)	Ingredient
FILLING COCONUT CHANTILLY	25	coconut butter
	18	sucrose
	7	cellulose
	6	proteins
	44	Water
	Quantus satis	tetradecanol (coconut aroma)

# INGREDIENTS

	Quantity (%)	Ingredient
DECORATION	Quantus satis	"golden" salt crystals
SEAWEED FOAM	99.2	water
	0.5	methylcellulose B
	0.3	salt
	Quantus satis	Green S (E142)
	Quantus satis	Blue patent V (E131)
	Quantus satis	2,4-Octadienal (seaweed aroma)



# PREPARATION

CINNAMON LID	<p>Prepare methycellulose mixture (heat solution 1.5%, blend, cool, rest over night)</p> <p>Blend mixture with the solution and the gum. Whp and add sugars. Extend in thin disks. Dehydrate at 57C until crispy. (1)</p>
COCONUT	<p>Boil isomalt and water in a saucepan until 165 °C. Pour the isomalt over a silpat mat on a marble counter. Let it cool down. Knead the isomalt by folding it. Cut it with scissors in small pieces. Holding the tube and isomalt with one hand and holding the pump with the other, slowly start pumping air and rotating the isomalt sphere to check that it is inflating evenly. (2) Decorate while hot.</p>
COCONUT CHANTILLY	<p>Make an emulsion with all the ingredients. Whip at room temperature while cooling (3)</p>
SEA FOAM	<p>Mix all the ingredients. Whip to incorporate air (4)</p>

## REFERENCES

(1) <http://www.veggiechef.co.uk/Blog/files/methylcellulose.html>

(2) <http://www.molecularrecipes.com/surprises/blown-sugar-isomalt-sphere-filled-smoke/>

(3) [https://www.agroparistech.fr/IMG/pdf/Molecular\\_Gastronomy\\_revise\\_texte\\_seul.pdf](https://www.agroparistech.fr/IMG/pdf/Molecular_Gastronomy_revise_texte_seul.pdf)

(4) <http://www.cocinista.es/web/es/recetas/cocina-molecular/espumas-y-aieres/espuma-cremosa-de-remolacha.html>