

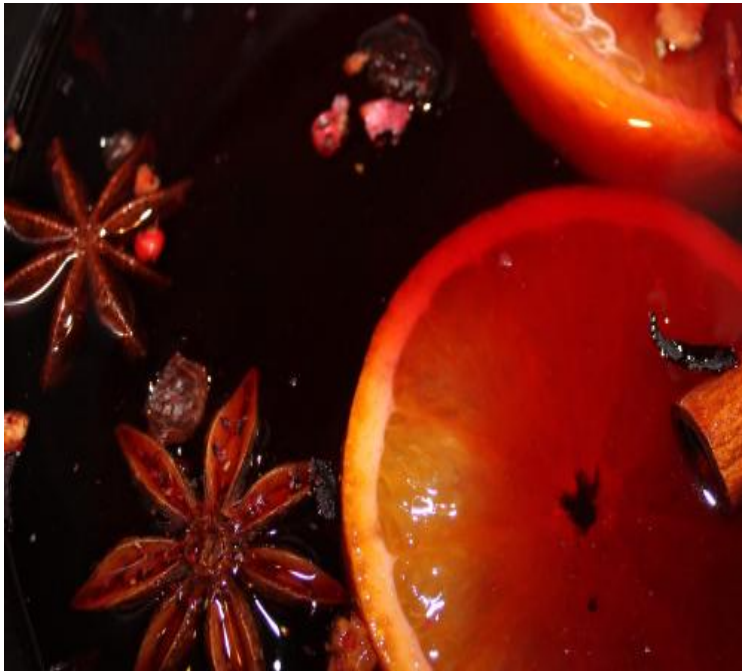
# Drunken Cubes

Recipe “Note by Note”

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## Mulled Wine :

Mulled wine is a beverage usually made with red wine along with various mulling spices. It is served hot or warm and may be alcoholic or non-alcoholic. It is a traditional drink during winter, especially around Christmas and Halloween.



## Objective:

To create a note by note recipe for a mulled wine jelly topped with a cinnamon foam.



# Ingredients Required:

## For Mulled Wine Jelly

Ingredients	Quantity
Water	500 g
Ethanol	12 percent
Polyphenols (Syrah)	
Wine red food colouring E127	
Fructose	
Citric acid	
$\beta$ -damascenone (Honey flavor)	
limonene (Lemon/Orange flavor)	
Carrot Cellulose	50 g
Agar Agar	30 g



## For Cinnamon Foam

Ingredients	Quantity
Water	200 g
(E)-cinnamaldehyde (Cinnamon flavor)	
$\alpha$ -zingiberene (Spicy flavor)	
Glucose	50 g
Methyl cellulose	3 g



# Recipe

## Making Cinnamon Foam

1. Disperse methyl cellulose, (E)-cinnamaldehyde and glucose in water and chill overnight.
2. Whisk at high speed or foam with a siphon.

## Making Jelly

1. Take water in a sauce pan
2. Add all the Ingredients
3. Heat and stir until the agar agar is properly mixed
4. Pour the content into moulds (Cubes)
5. Cool it in the refrigerator for 3 hours

## Serving

Unmold the jelly cubes and serve it cold topped with cinnamon foam.

## Analysis :

Part	Consistency	Taste	Odour	Temperature	Colour
1. Jelly	Gel with dispersed solid	Sweet and Bitter		Cold ( $-5^{\circ}\text{C}$ )	Red
2. Foam	Foam	Sweet	Spicy	Ambient	White

