

# « But the crackling is superb »

NOTE BY NOTE DISH Proposal

Tomaž Verdinek



# The foods that are crackling

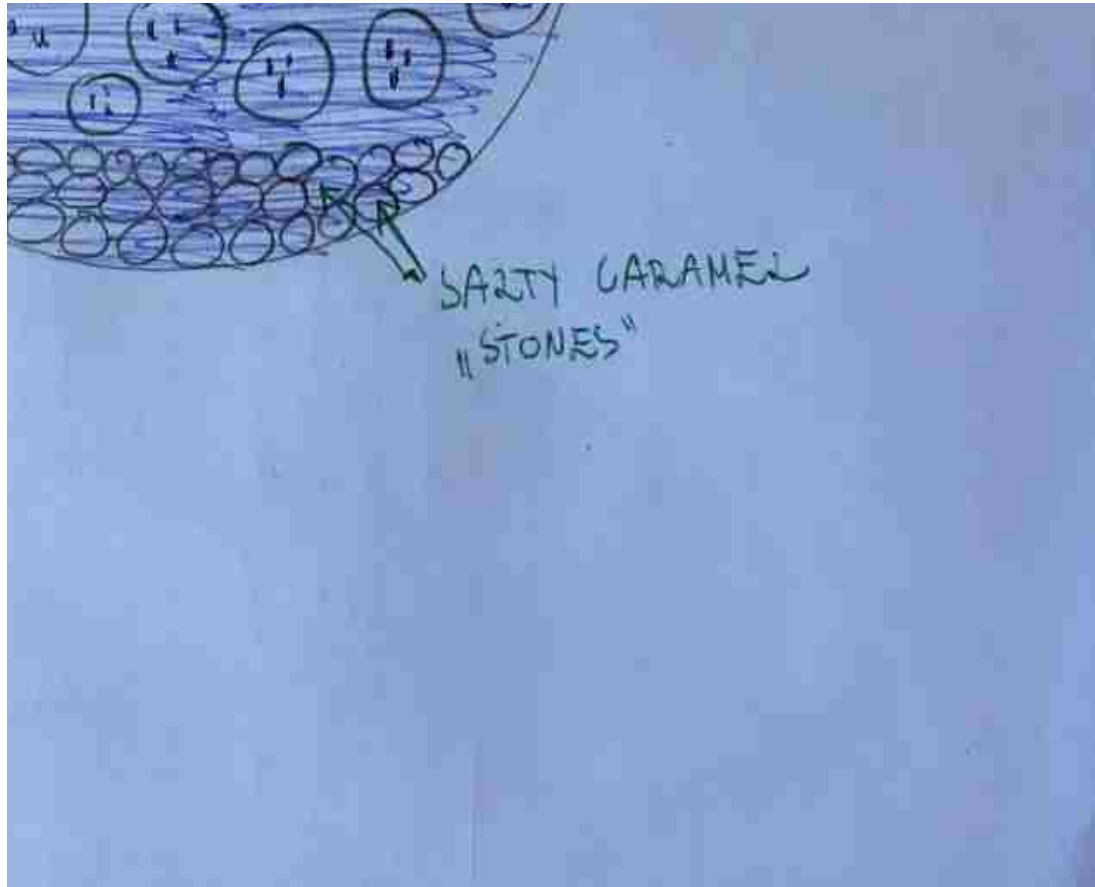
1. Consist of different crackling parts
2. Consist of crunchy particles dispersed in a
3. You can hold the food in your hand or
4. Simply eat with a spoon



# Story of Blue magic

- *Early morning on the seaside, it is almost 6 o'clock . I am on the coast of the Adriatic sea and I am walking on the beach.*
- *I hear birds, sun is coming up and shines on the surface of the sea, the sea is clear like a glass... I see the fishermen in a distance that are coming back from fishing.*
- *I will take a swim; I am walking down to the sea, stepping **on the stones and some shells are crackling** under my feet*
- *The further I go into the water, the sharper the stones are, but when I am finally able to swim, I melt in the*

# Blue magic



## **DISH:**

- Bottom of salty caramels
- Crispy meringues with menthe pieces inside, covered in coconut butter with cicri acid note
- All captured inside the „Blue Ocean“ made of whipped cream

## **The dish is also „layered“ with flavours:**

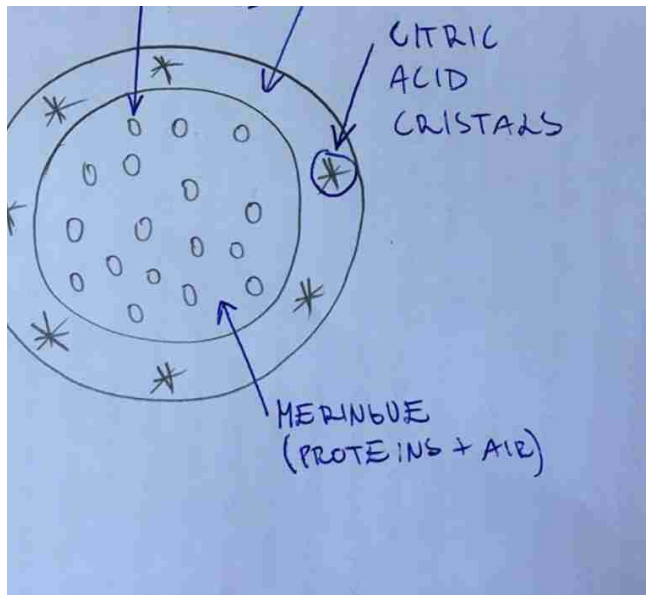
- From top to bottom, there are layers of flavours – from „warm“ to „cold“ in the bottom

# Blue magic

## SALTY CARAMEL STONES

- Sugar + salt

Caramelize the sugar + add pinch of salt; cool down until it gets glassy, break into small pieces and add in the bottom of the glass



## Crispy meringue

### a) Crispy Menthe pieces:

□ Menthe + Proteins + Sugar; Use Menthe aroma / dissolve Menthe tea in water and add proteins (+sugar?). Dilute and pour over a baking sheet. Dry it in oven until crackling. Crush the menthe sheet into small pieces.

### b) Meringue:

→ Egg white powder + water + sugar:

Whip/Mix egg white powder and water until soft foam; Gradually add sugar until the sugar dissolves. Keep mixing until more foam is structured. Stir in Menthe peaces, mix gently. Shape themeringues into small (1-1,5 cm diameter) balls and bake at 120°C until crusty.

### c) Coconut butter cover with citric acid cristals

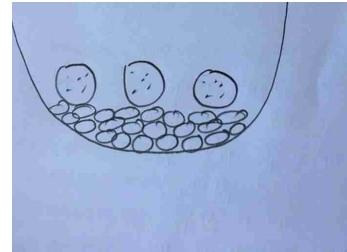
□ After meringues are baked and cooled down, melt the coconot butter and add very little citric acid and pinch of sugar; dip meringues in the butter and cool them down



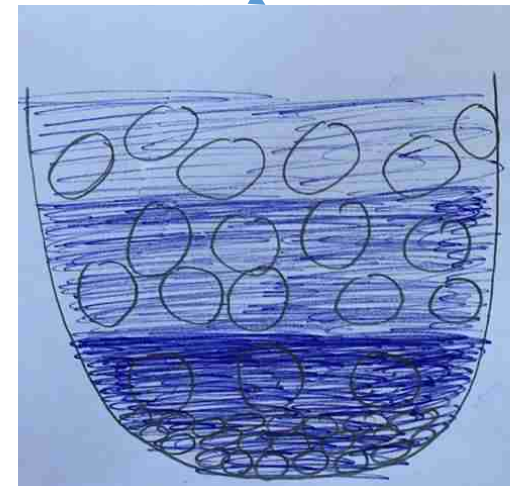
# Blue magic

## Blue Whipped cream

- 35 % fat
  - 15 % sugar
  - 10 % protein
  - 40 % water
  - **Blue colorant Brilliant blue FCF**  
( $C_{37}H_{34}N_2Na_2O_9S_3$ )
- Divide the total recipe in 3 steps, you will make 3 layers of different blue shade
- For the bottom part use the highest proportion of Brilliant blue, and for the top part the lowest amount.
- Put the first layer on top of salty caramel „stones“ and few pieces of meringue; than put few more pieces of meringue and add the second layer of cream with lighter blue shade. Repeat once again with adding final pieces of Meringue and the last layer of the lightest blue colored cream



**Adding  
layers of the  
ingredients**



# Blue magic

## DSF Formula

- **Salty caramel pieces = { D0(Salt)+D2(Sugar) }**
- Crispy Menthe pieces = { D0 (Menthe) / (D1(Proteins)+D1(Sugar)) } (=S1)
- Coconut butter with citric acid = { D0 (Citric acid) / D3 (Coconut butter) } (=S3)
- **Meringue = {D0(G)/ (D2(S1)@D2(S2)) } / D3(S3) }**
- **Blue whipped cream = { D0(Fat, Sugar, Protein) / D3(L) }**