

MOLECULAR GASTRONOMY DISH  
*The Princess' Dream*

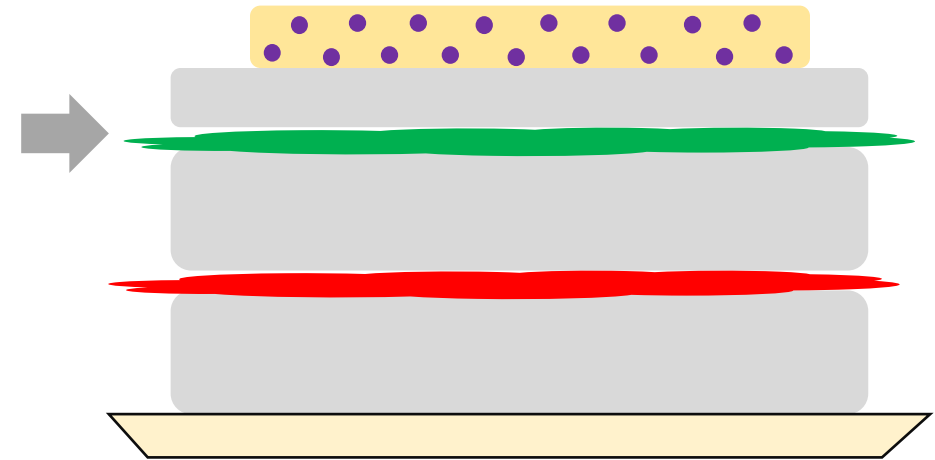
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# Reference Idea – The Concept

- Brazilian Dish – Torta Salgada
- Different layers of flavours separate by a neutral flavour layer of bread



# Ingredients

- Agar agar
- Citric Acid
- Egg White
- Egg White Protein
- Green colorant
- Orange juice
- Purple colorant
- Red colorant
- Strawberry flavour
- Sugar
- Sunflower oil
- Water

# Equipments

- Bowl
- Filter
- Frying pan
- Microwave oven
- Scale
- Syringe
- Whisk

# Recipe

- **Base:**

- Prepare a mixture of 40% of egg white protein (200g) and 60% of water (300g).
- Whisk the mixture to incorporate air during 2 minutes
- Put on a tray in a way where your high could be at least 3cm
- Put the tray inside the microwave oven for 10 minutes (800W) to get a solid consistency
- Cut it in rectangular pieces with the following dimensions:
  - 10cmx10cmx3cm
  - 10cmx10cmx2cm
  - 10cmx10cmx1cm

Deep fry the three layers in hot sunflower oil (180°C, 2min) to get a crispy consistency

# Recipe

- **Flavoured Layers:**

- In a bowl, put one egg white and start whisking while slowly adding sunflower oil until you get a mayonnaise consistency.
- Separate the mixture in 2 bowls.
- In the first bowl add 3 drops of strawberry flavour and 3 drops of red colorant and 10g of sugar.
- Mix the mayonnaise until it becomes completely red.
- In the second bowl add 3 drops of citric acid and 3 drops of green colorant and 10g of sugar.
- Mix the mayonnaise until it becomes completely green.

# Recipe

- **Pearled Gel:**

- To make the pearls, put 100g of orange juice and 1,5g of agar agar in a pan and mix it until the liquid starts to boil.
- Then let it cool until 50°C.
- Get the liquid into a syringe and pour the drops slowly into cold oil (put 30 min in the freezer) to get the pearled shape.
- Using a filter, strain the sphere and rinse them in water.
- In a bowl, put one egg white and start whisking while slowly adding sunflower oil until you get a mayonnaise consistency.
- Add 3 drops of purple color and mix until the mayonnaise gets the homogeneous purple color
- Put the spheres into the mayonnaise and gently mix it to disperse the pearls into the emulsion.
- Put the mix in the microwave oven for 5 minutes (800W)

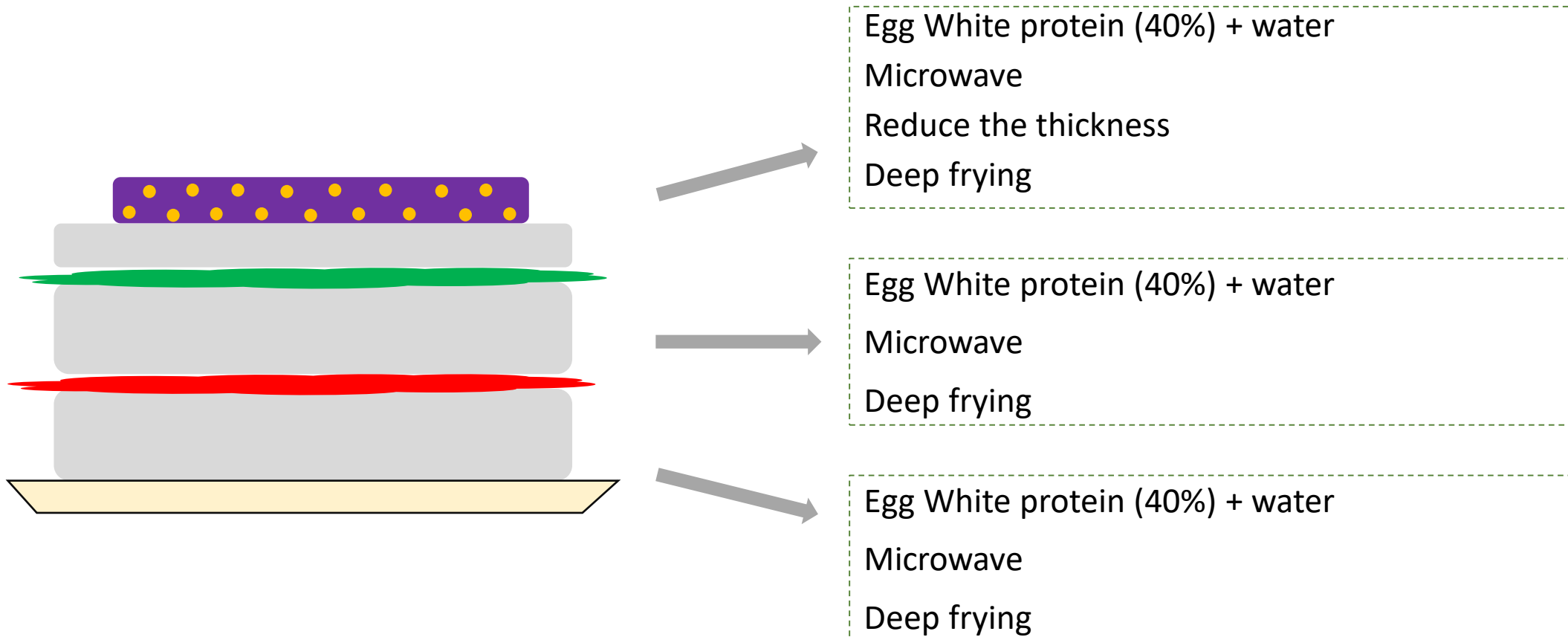
# Recipe

- **How to build it:**

- Put in a plate the 3cm high fried egg white layer.
- Spread the red mayonnaise on it.
- Put the 2cm high fried egg white layer over the red mayonnaise.
- Spread the green mayonnaise on it.
- Put the 1cm high fried egg white layer over the green mayonnaise.
- Put the pearled gel over the last layer.
- Cut the structure in small squares.

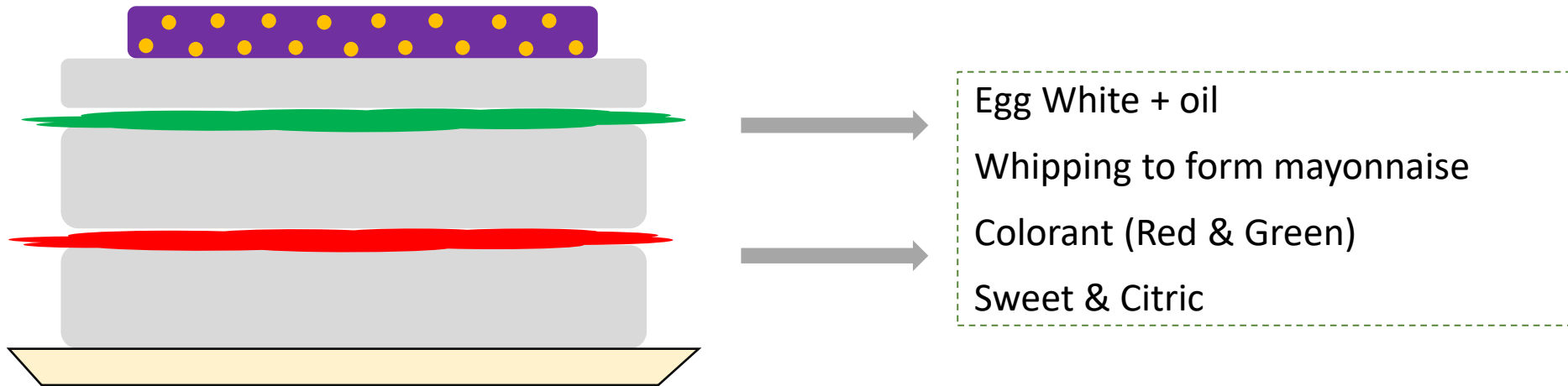
Illustrations can be seen below

# Explanation of the dish – Bread replacement

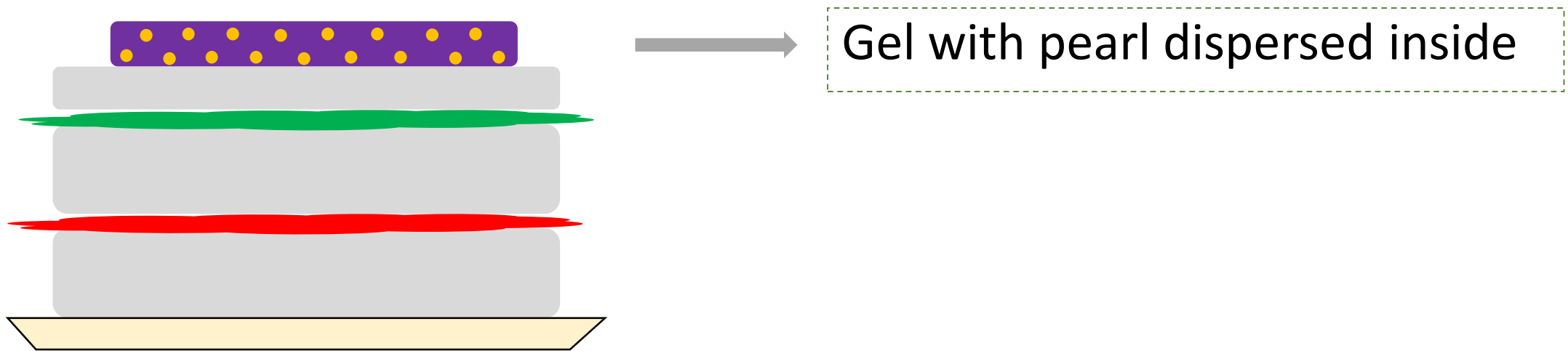




# Explanation of the dish – Cream replacement



# Explanation of the dish – Cream replacement



# Explanation of the dish – Serving

