

A close-up photograph of autumn leaves, likely maple, in shades of yellow, orange, and red. The leaves are slightly out of focus, creating a soft, bokeh effect. The text is overlaid in the center.

- Note by Note Cuisine -
Automne Minéral

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List of ingredients



- Glucose - 130g
- Sucrose - 200g
- Egg white powder - 10g
- Rice starch - 100g
- Grape seed oil - 120g
- Water - 165g
- Salt
- Aromas: vanillin, bergamot, cocoa, black pepper

List of material

- Basic kitchen utensils: whisk, table spoons, spatula (marise) bowls, pots (1L), frying pot, oven, blender, baking sheets
- Round rock shaped mold: silicon, Ø 6x8cm, 3.5 cm height
- Silicon leaf print molds



Protocol – The meringue

- Whip 5g of egg white powder, 45g of sucrose, 50g of water and the bergamot aroma together in order to obtain a firm foam.
- Spread a 0,5 cm layer of the meringue batter on a baking sheet using a 5cm diameter circle
- Bake for 30 minutes, at 100°C
- Store in a dry cool place



Protocol – The Gibbs

- Mix 5g of egg white powder with 45g of water until the mix starts foaming
- Add 100g of grape seed oil little by little while continuing whisking to obtain an unctuous foamy emulsion.
- Add 40g of glucose and the cocoa and black pepper aroma, as well as a pinch of salt



- In the round rock shaped mold (silicon, Ø 7cm, 3.5 cm height)
 - Dispose the Gibbs batter until 1/3rd of the height of the mold, cook 30s in the microwave at maximum power. Let cool.
 - Insert the meringue disk.
 - Complete with the Gibbs batter until complete filling of the molds
- Place the filled molds in the freezer for at least 3 hours.
- You can also freeze them into liquid nitrogen, which would help preserving the unctuous texture of the Gibbs.

Protocol – The “sand”

- In a frying pan, roast 100g of rice starch until coloration
- Pour the obtained powder into a bowl, add 15g of glucose, 20g of grape seed oil, the vanillin and 5g of egg white powder
- Mix well until the formation of sandy particles
- Pour and spread the mix on a baking sheet and bake for 10 minutes at 200°C



Protocol – The opaline leaf



- Cook 75g of glucose, 150g of sucrose and 75g of water in a pot until the mix reaches 150°C.
- Pour the liquid on a baking sheet.
- Let it cook and solidify.
- Break the solid into pieces and then make it into a very thin powder, using a blender.
- Using the leaf print devices, apply a 2mm thickness of the caramel powder on the leaf shaped molds, pour a few drops of colorant: orange, red, brown, green on top of it
- Put in the oven for 5 minutes at 150°C.
- Cool it down, store in a cooled dry place.

Final touch: the Montage !

- **Put a table spoon of sand on the bottom of the plate**
- **Place the pebble on top of it**
- **Place the leaf on top of the pebble in order to partially hide it**

