

Note by Note Cocktail

Glow in the dark
GIN & TONIC
with pearls



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It's GIN
o'clock!

Source : Fox and Briar 2016

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Ingredients

1

TAPIOCA PEARLS (glows orange in the dark)

Ingredients	Amount	Details
Tapioca starch	6 tbsp	
Beetroot extract powder	1 tbsp	For red / pink colour
B vitamins powder	½ tsp	Source of B vitamins and glows yellow under UV light
Freshly boiled water	2 tbsp	
Water	1 litre	For cooking the pearls

GIN AND TONIC (glows blue in the dark)

Ingredients	Amount	Details
Gin	300ml	
Tonic water	600ml	Glows blue in the dark
Ascorbic acid	½ tsp	Source of vitamin C and first-impact sour taste
Malic acid	½ tsp	For a longer lingering sour taste
Menthol powder	1 tsp	For cooling effect
Spilanthol	¼ tsp	For tingling effect
Piperine	1 drop	For spicy black pepper flavour
Limonene	2 drops	For citrusy lemon flavour
NaCl salt	a pinch	To balance and give a more rounded taste, source of electrolytes, and as a dispersant for the flavour compounds
Crushed ice cubes		



Equipment

2



Equipment	Qty
Small bowl	1
Fork	1
Tablespoon	1
Teaspoon	1
Flat surface (for kneading)	1
Knife	1
Cooking pot	1
Sift / strainer	1
Pipettes	2
Beaker glass (1L capacity)	1
Palette knife	1
Highball glass (for serving)	1
UV light source	1

How-to-make

3

Tapioca pearls

- 1 Mix tapioca starch, beetroot extract powder and B vitamins powder in a bowl, then add the freshly boiled water into the same bowl. Using a fork, mix the mixture until they start to stick together.
- 2 Transfer to a flat surface and knead until the dough becomes smooth and not sticky.
- 3 Divide the dough into 2 and roll them into long thin cylinders. Cut them into small equal pieces – small enough to pass through a bubble straw. For each small piece, roll it in between the palms into a pearl shape.
- 4 Transfer the tapioca pearls into 1L of simmering water to cook for about 15 minutes – they all should be floating at the end of this cooking time.
- 5 Drain the tapioca pearls and immerse them in cold water to stop the cooking process, and to prevent them from sticking together.



Source: Foxly and Folksly 2018



Gin & tonic

1

Using 2 separate pipettes, drop piperine and limonene into a beaker glass. Add NaCl salt, ascorbic acid and malic acid into the same beaker glass, and mix/plate them using a palette knife to disperse/dilute the flavour compounds.

2

Add menthol powder and spilanthol powder into the same beaker glass. Mix well.

3

Add gin and then tonic water into the same beaker glass. Mix gently as not to stir off the gas.

Source : Fox and Briar 2016

To serve

- 1 Drain the tapioca pearls and transfer them into a highball glass.
- 2 Top it with crushed ice cubes up to half of the glass.
- 3 Fill the glass up with the gin and tonic mixture.
- 4 Put this drink concoction inside a dark room, exposed to a UV light source.
- 5 Using a bubble tea straw, enjoy the concoction! Cheers.



Source: Fox and Briar 2016



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