
International Contest for Note by Note Cooking No. 9

Product/Recipe:
LYCOPENE SOUP

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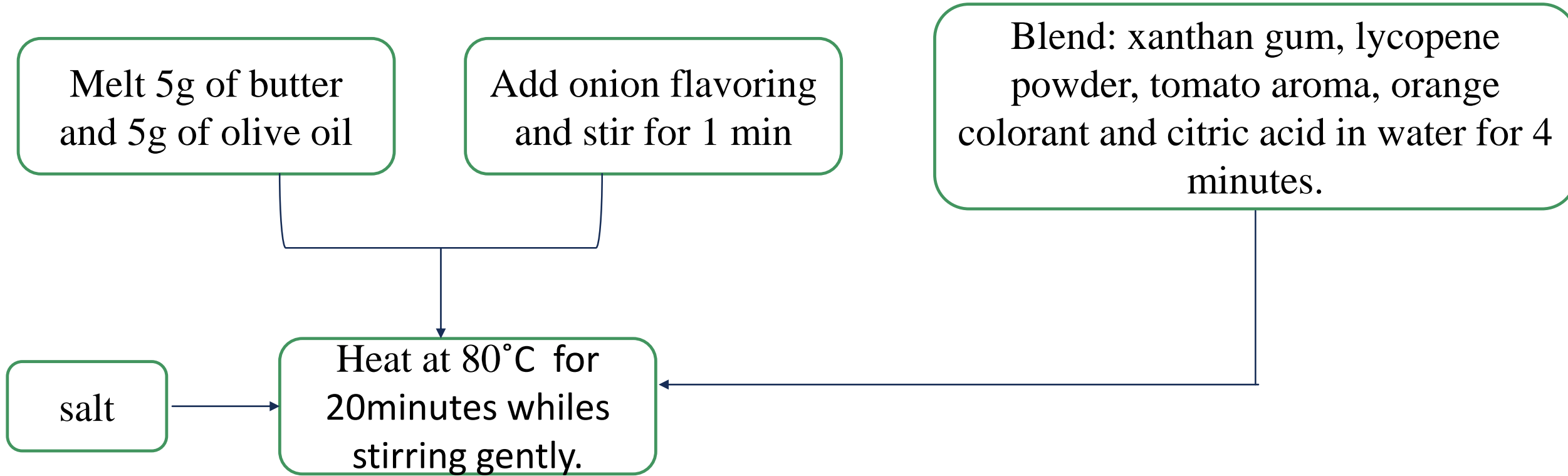
PRODUCT DESCRIPTION

- This recipe is a tasty savory thickened soup, rich in lycopene.
- It can be consumed alone or with other foods as condiment.
- It is made with basic ingredients, and has an orange glossy finishing.
- Its thickened nature gives brings a mouth filling experience when consumed, and has a vegetable flavor that brings the emotional aspect of consuming soup.

INGREDIENTS NEEDED FOR THE RECIPE

Ingredient	Amount
<i>Water</i>	<i>500ml</i>
<i>Olive oil</i>	<i>20g</i>
<i>Onion flavoring</i>	<i>3ml</i>
<i>Sucrose</i>	<i>10g</i>
<i>Capsaicin oil (2,000,000 scoville heat units)</i>	<i>1ml</i>
<i>Xanthan gum</i>	<i>100g</i>
<i>Sodium chloride</i>	<i>5g</i>
<i>Butter</i>	<i>20g</i>
<i>Lycopene powder</i>	<i>15g</i>
<i>Tomato aroma</i>	<i>5ml</i>
<i>Orange colorant</i>	<i>5g</i>
<i>Citric acid</i>	<i>10g</i>
<i>Thiothanoic acid (3-methyl ester)</i> <i>flavor: cooked vegetable-like</i>	<i>5g</i>
<i>Salt</i>	<i>10g</i>
<i>Beta Carotene</i>	<i>10g</i>
<i>Corn starch</i>	<i>150g</i>
<i>Egg white</i>	<i>20g</i>
<i>Sodium alginate bath</i>	<i>150ml</i>
<i>Water bath</i>	<i>150ml</i>

PROCESS: First step



PROCESS: second step

Blend beta carotene,
corn starch, egg white
and 5g of salt



Scoop about 10g of the
blend and gently drop it into
the sodium alginate bath



Remove rounded pebbles and
gently drop into water bath for 5
minutes..



Afterwards, remove the
pebbles and add to the
soup.



FINAL PRODUCT

