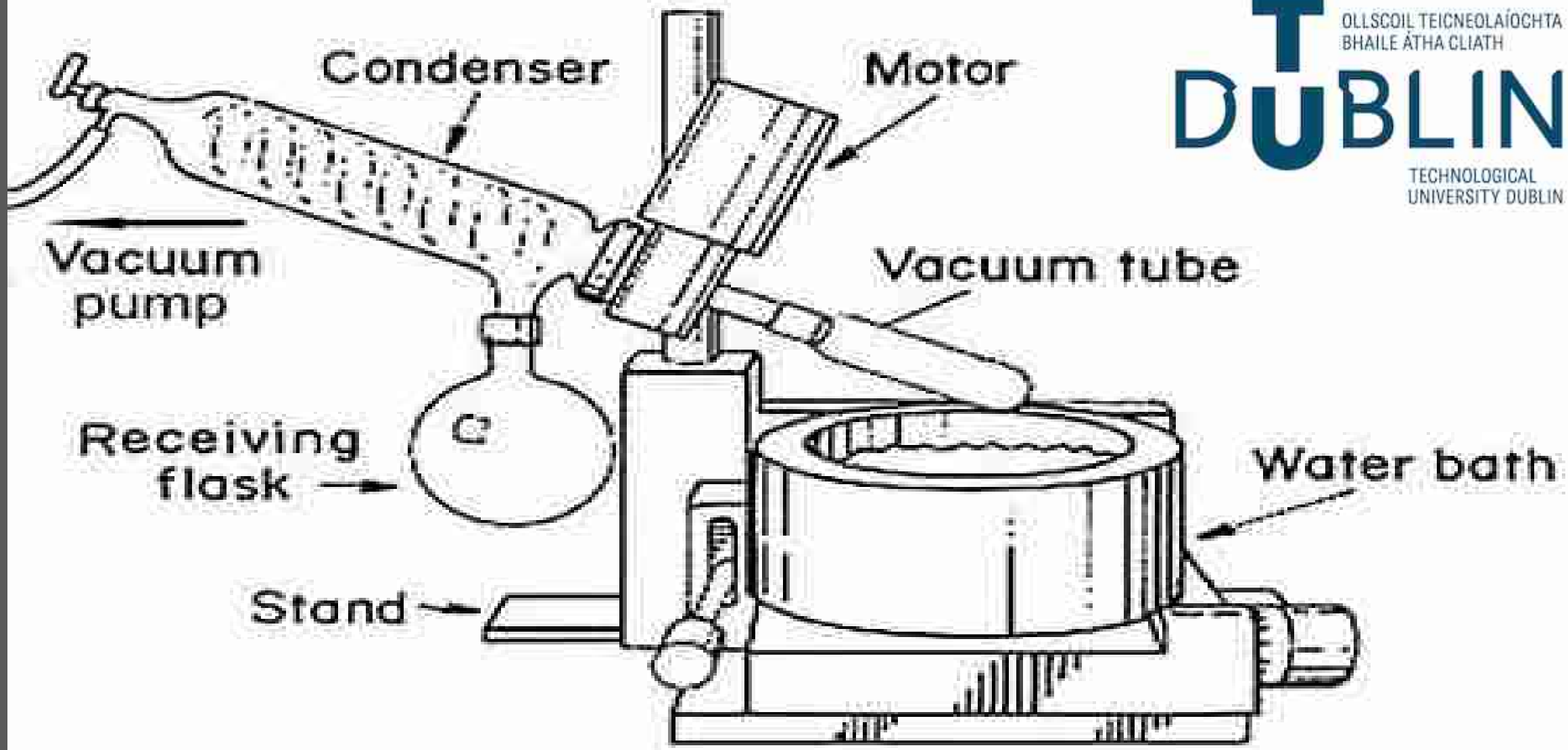


Bringing Flavour into the Kitchen Classroom

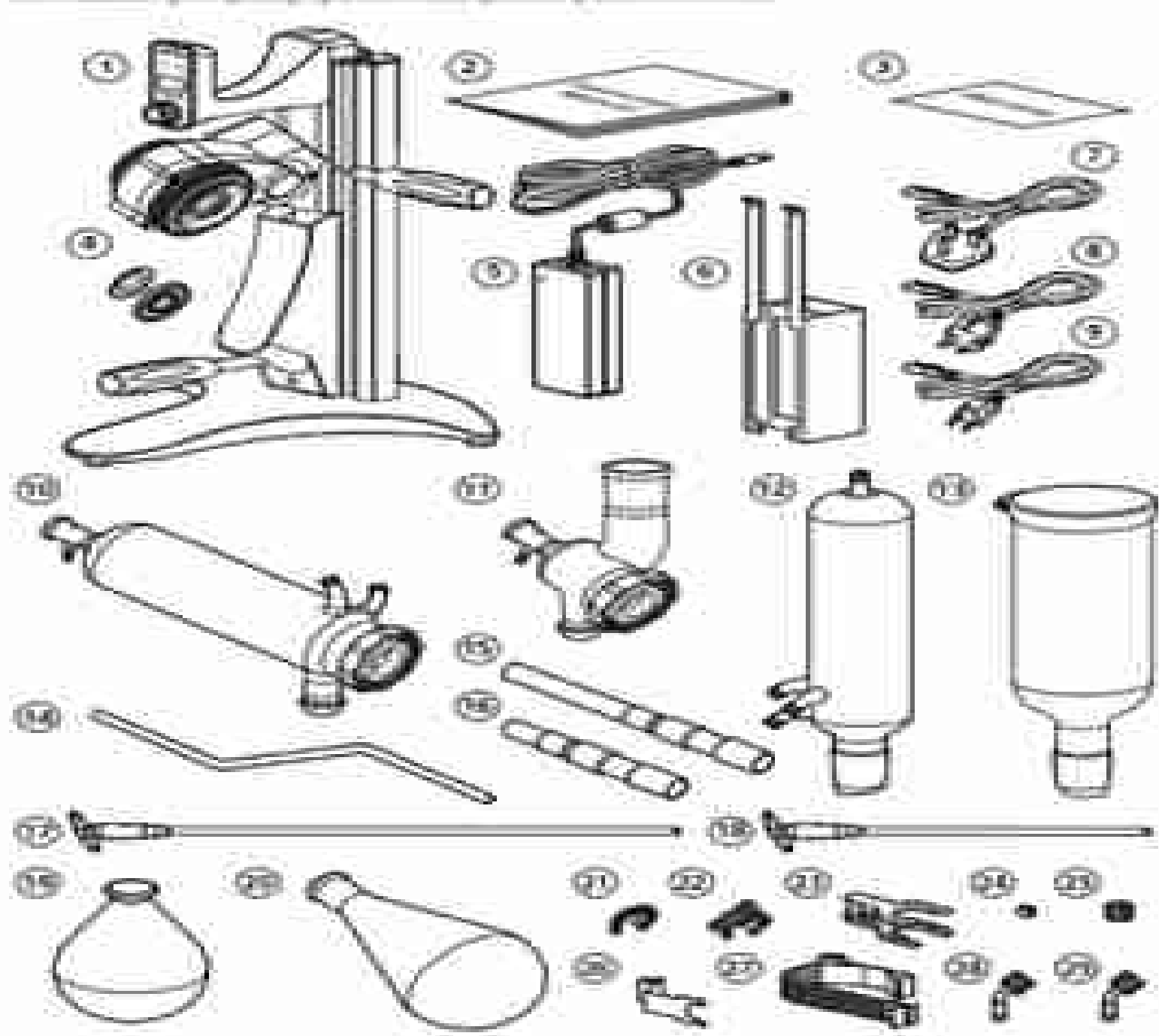
Rotary Evaporation and Note by Note Flavours

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Learning
about the
parts of a
Rotovap



Assembling the Rotavap



**Context of the
 use of the
 word 'flavour'
 by 2nd year
 Culinary
 Science
 students in
 their reports**

flavour profile

flavour molecules

flavour compounds

grass.

flavour concentrates

flavour in dishes

extract the volatile aroma and flavour molecules from mixtures gently

aromas, alcohols, water and small flavour molecules.

flavour perception

preparing volatile flavour additives

add flavour to a food product

the dominant compounds of the

flavour compounds

orange flavour food products

colour to have a different flavour is because they would associate

Flavour enhancers are also available to

available to increase a dishes flavour by increasing saltiness

due to the addition of flavour to watered down products

Note-by-Note cooking .Pineapple flavour Mediterranean Pine compound Piperine, compound found

as MSK and Sosa, supply flavour compounds

can know break down the flavour of banana to one compound

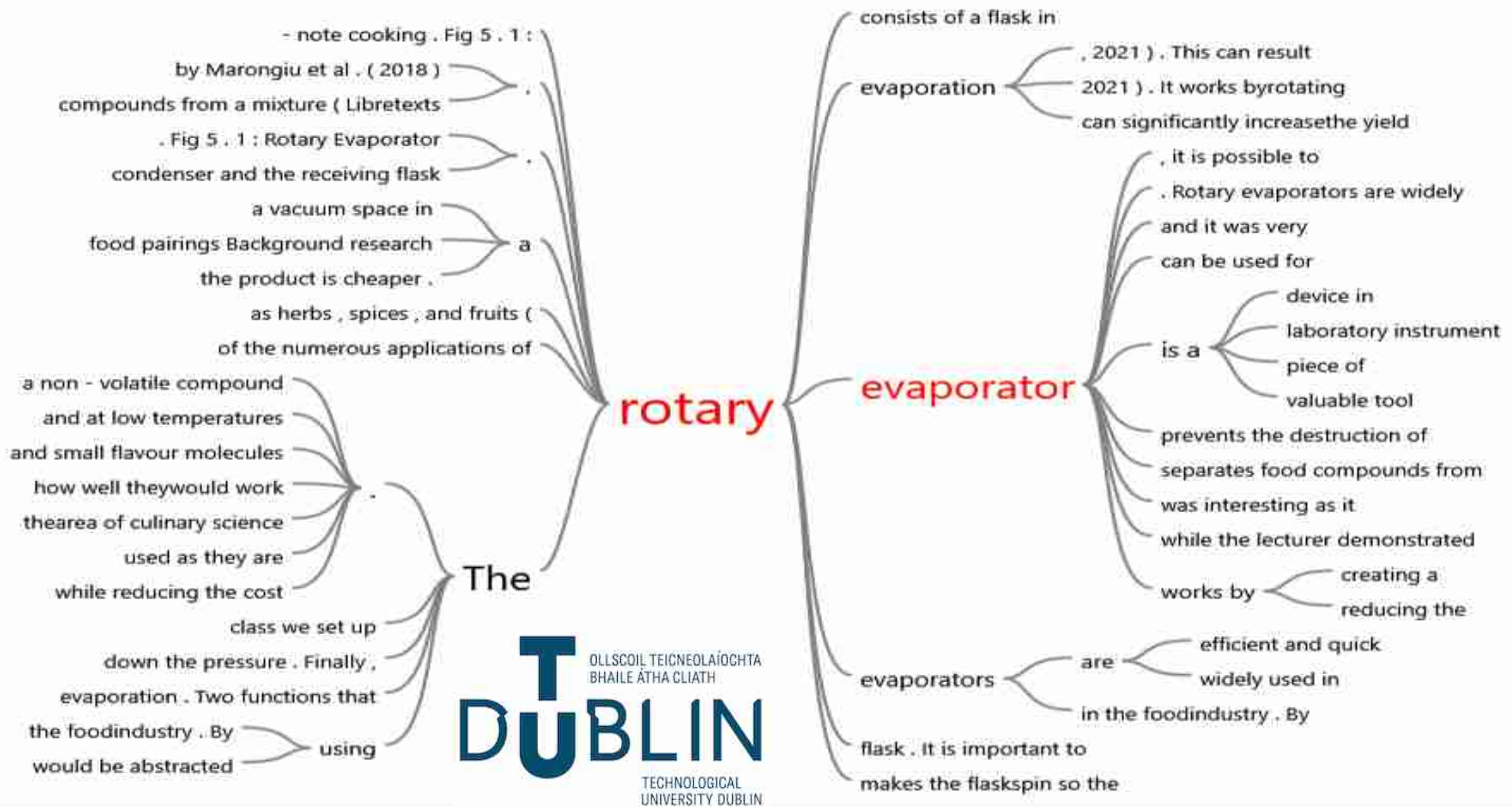
to make a more intense flavour

the smelling of the various flavour compounds in the kitchen.

Sweet odours such as the fruit flavour compounds

Almost all of the flavour compounds were water

I would be interested in using these flavour compounds in experiments and cooking



Note by Note Flavours

Note by Note Flavours





