

Playing with pectins and a minimum content of sugar

**The 8th International Contest
for Note by Note Cooking**

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The Multifaceted

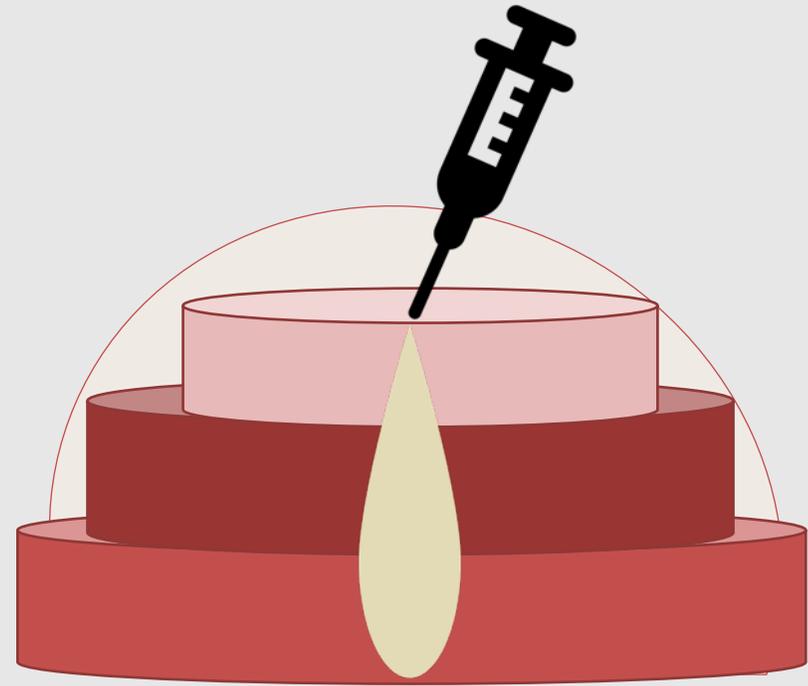
A new dessert experience

Prototype

The multifaceted dessert consist of 3 layers with different consistencies, flavors and colors as well it has a thickened solution inside which will create a variety of experiences in the mouth of the consumer.



Incorporation of the thickened solution



Incorporation of a thickened solution by inserting a needle and gradually letting the solution flow into the gel while at the same time taking out the needle to create a diffusion effect



LIST OF
INGREDIENTS
AND
QUANTITIES

Ingredients

**Quantities needed for the
whole dish**

Agar-Agar	2.72 g
Low Methoxyl Pectin	13 g
Sugar	6.5 g
Water	200 g
Mint flavor oil	4 (drops)
Coffee flavor oil	4 (drops)
Chocolate flavor oil	4 (drops)
Cherry flavor oil	4 (drops)

Cooking steps (Mint flavor layer)

- To create the first layer it is necessary to weigh all the ingredients before. Weigh each ingredient in different measuring containers as follows
 - 50 g of water
 - 3 g of sugar
 - 3 g of pectin
 - 0.5 g of agar-agar

Transferred all the ingredients to a pot and mix properly with a whisk constantly. Boiled for 30 seconds and add 0.5 g of agar-agar, keep mixing and boiling for 3 min. After the previous time stop boiling and incorporate 4 drops of mint flavor oil. Continue mixing until have an homogeneous paste. Pour the product into one third of the mold and let it chill for 5 min. Next, storage it in the freezer for 10 min. After cooling the product take it out and pour the second layer.

Cooking steps (Chocolate flavor layer)

- To create the second layer it is necessary to weigh all the ingredients before. Weigh each ingredient in different measuring containers as follows:
 - 50 g of water
 - 3 g of sugar
 - 3 g of pectin
 - 0.75 g of agar-agar

Transferred all the ingredients to a pot and mix properly with a whisk constantly. Boiled for 30 seconds and add 0.75 g of agar-agar, keep mixing and boiling for 3 min. After the previous time stop boiling and incorporate 4 drops of chocolate flavor oil. Continue mixing until have an homogeneous paste. Pour the product into two third of the same mold used in the previous step and let it chill for 5 min. Next, storage it in the freezer for 10 min. After cooling the product take it out and pour the third layer.

Cooking steps (Coffee flavor layer)

- To create the last layer it is necessary to weigh all the ingredients before. Weigh each ingredient in different measuring containers as follows:
 - 50 g of water
 - 3 g of sugar
 - 3 g of pectin
 - 0.95 g of agar-agar

Transferred all the ingredients to a pot and mix properly with a whisk constantly. Boiled for 30 seconds and add 0.95 g of agar-agar, keep mixing and boiling for 3 min. After the previous time stop boiling and incorporate 4 drops of coffee flavor oil. Continue mixing until have an homogeneous paste. Pour the product into the last third of the same mold used in the previous step and let it chill for 5 min. Next, storage it in the freezer for 10 min. After cooling the product take it out.

Cooking step (thickened solution)

- To create the thickened solution it is necessary to weigh all the ingredients before. Weigh each ingredient in different measuring containers as follows:
 - 50 g of water
 - 3 g of sugar
 - 3 g of pectin

Transferred all the ingredients to a pot and mix properly with a whisk constantly. Boiled for 30 seconds and add 4 drops of cherry flavor oil, keep mixing and boiling for 3 min. Continue mixing until have an homogeneous paste. Pour the product into a syringe. Take out from the mold the product and place is it on a plate. Incorporate the thickened solution by inserting the needle from the syringe and gradually let the solution flow into the gel while at the same time taking out the needle to create a diffusion effect.