

# The leftovers

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Note by note cooking

Sara Torrent

THIS

PRESENTATION

IS

ABOUT

CREATING

A  
NOTE BY  
NOTE

**DISH**



BUT...

Where

to

**start?**



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# The analysis

What is a NbN dish?

A dish created using basic  
**chemical compounds.**

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**WIN** the note by note contest.

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**BUT WE NEED TO FIND A METHOD!**

# The method

**LOVE, ART & TECHNIQUE** → SOLILOQUE



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## What is art?

“The activity of **creating something different**. It is **influenced** by external factors such as **social**, political, **economic** and religious. It is made to **express ideas**, feelings and/or for enjoyment. The result of its application could or could not be tangible. Manual skills are needed for carrying it out and in some cases, a technical knowledge would also be required”

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France is the **1st country in the world** to ban supermarkets from throwing away food (Food Navigator; The guardian, 2017)

**Raise** in **22%** **environmental claims**

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Pay attention to **DETAILS**

Served in **SUMMER**

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Could we  
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1st impression (visual, colors)

→ aroma

→ texture and taste

Served in **SUMMER**

Bright  
colors, floral  
aroma

# The method

LOVE, ART & **TECHNIQUE** → SOLILOQUE

**We need to  
RELY ON**

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# The concept



A **BAG OF TRASH** → wrapped like a **present**. Black color, you can guess but cannot see what it is on the inside...

Once it is opened, there is a **release of floral aromas** and a mixture of **colors**.

“**Leftovers and trash**” with different **crackling textures** are found inside.

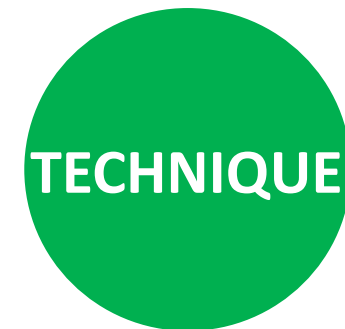
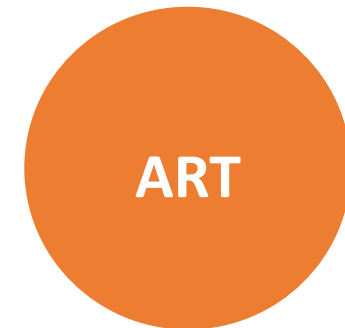
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# The execution

Which are the elements of the dish?

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COVER



Trash bag

# The execution

Which are the elements of the dish?

COVER



Trash bag

INSIDE



Broken glass



Mouldy orange



Used foil

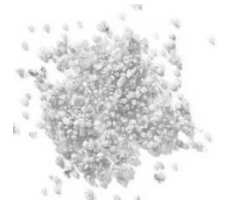
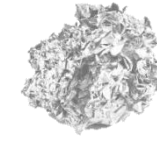


Jam



Bread crumbs

# The execution

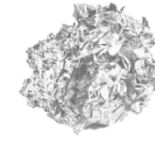


- **Ingredients:** starch, gluten proteins, dextrose, water, oil, salt, flavourings and colorings.
- **Color:** black (Brilliant black: E-151)
- **Flavour, aroma:** almond, nutty (benzonitrile); peach, fruity ( $\gamma$ -decalactone); candy, sweet (2,3,5-Trimethyl-6-ethylpyrazine).
- **Texture:** Crispy (similar to puff pastry).
- **Shape:** Thin foil trying to emulate a bag.
- **How to do it?**



Mix all the ingredients and knead the dough. Use as a mold anything with a shape similar to the one shown in the picture and cover it with the dough (do not cover the bottom). Bake it.

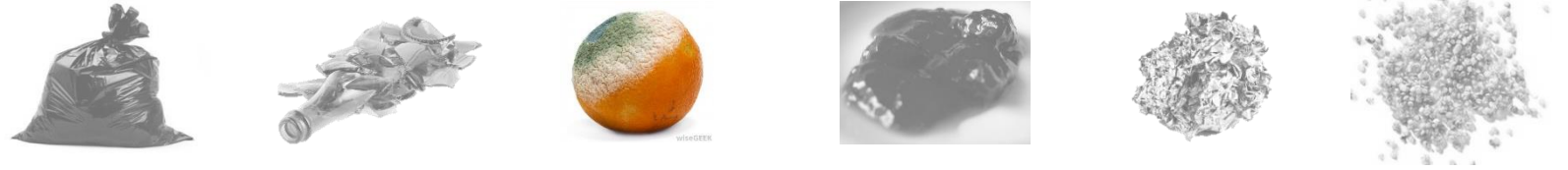
# The execution



- **Ingredients:** Sucrose, flavourings and colorings.
- **Color:** green (Chlorophyll: E-140)
- **Flavour, aroma:** yeast (1-octen-3-one); fruity (heptanal); mushroom (1-octen-3-ol, hexanol).
- **Texture:** crackling. It breaks into pieces when chewing. It is hard and it makes a loud noise.
- **Shape:** Thick pieces of different sizes and shapes that look like broken crystal.
- **How to do it?**

Add the sucrose in a pan and increase the temperature until the sugar is melted. Cool it down, add the flavouring and colouring compounds and pour it on a cold surface. When it is cold, break it into pieces.

# The execution



## Ingredients:

1. Egg white proteins, water, fructose, flavourings and colorings.
2. Gelatine, water, fractionated oil flavourings and colorings.
- 3 and 4. Gelatine, water, flavourings and colorings.

- **Color:** orange (b-carotene: E-160a), white (titanium dioxide: E-171, **NOTE: POTENTIALLY CARCINOGENIC**), green (chlorophyll: E-140).

## Flavour, aroma:

1. Almond, cocoa, hazelnut, malty (2-methylbutanal)
2. Acid (acid citric)
3. Pungent (1-hydroxy-2-propanone)
4. Fat (dodecanoic acid)

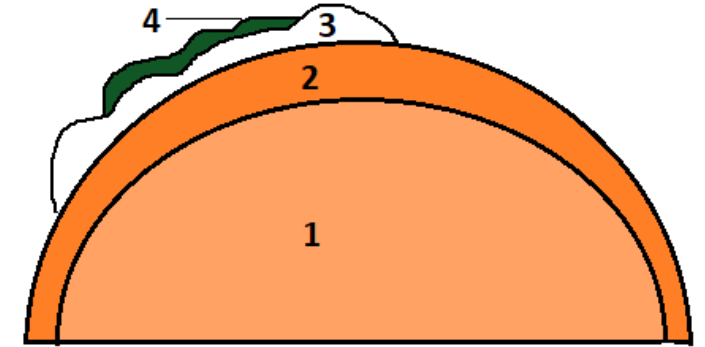
## Texture:

1. Crispy. Not as hard as crackling when chewing. It desintegartes into small pieces. Soft sound, very areated.
2. Gelatinous texture with crystals of fat inside.
- 3 and 4. Foamy texture.

- **Shape:** it looks like a piece of orange with moulds on the top.

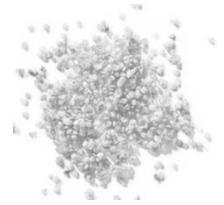
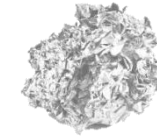
## How to do it?

1. Mix all the ingredients and whip to get a foam. Bake it.
2. Melt the gelatine in water + acid. Pour it onto the piece 1. **NOTE: piece 1 may melt? NOTE2: How to introduce the oil crystals without melting them?**
- 3 and 4. Melt the gelatine in water, add the flavourings and colorings and put them in a siphon. Agitate and refrigerate.





# The execution



- **Ingredients:**

- Solid particles: water, protein, cocoa butter, flavourings and colorings.

- Jam: gelatine, starch, water, sugar, flavourings and colorings.

- **Color:** red (Cochineal, carminic acid: E-120), purple (Anthocyanin: E-163)

- **Flavour, aroma:**

- Solid pieces inside: apple, green (hexanal); fresh (mintol).

- Jam (continuous phase): dodecanoic acid

- **Texture:** Viscuous fluid with crunchy pieces inside (solid particles).

- **Shape:** Thick pieces of different sizes and shapes inside the continuous phase.

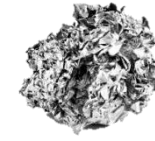
- **How to do it?**

- Solid particles: Mix all the ingredients and make small and different shapes. Bake them in the oven.

- Jam: mix all the ingredients, increase the temperature until the viscosity increases. Cool down. Mix the 2 elements.

- NOTE: will the solid particles remain crunchy? → keep the crunchiness covering them with a layer of fat?**

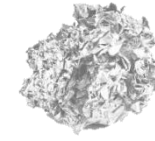
# The execution



- **Ingredients:** Sucrose, flavourings and colorings.
- **Color:** silver (E-175).
- **Flavour, aroma:** cucumber (non-al-2-ol); citrus flowers (decanol), honey (1-phenylethanol).
- **Texture:** Brittle. Not hard but it gives resistance.
- **Shape:** Like a wrapped foil.
- **How to do it?**

Pour the sucrose in a pan and melt it. Cool it down and add the colourings and flavourings. Pour it onto a cold surface (thin layer). Add 1-phenylethanol just in some areas (taste: every bite is gonna be different. It would seem that just some parts of the foil were dirty). While it is still hot, wrap it partially.

# The execution



- **Ingredients:** protein, starch, butter, salt, flavourings and colorings.
- **Color:** orange-yellow (saffron), brown (brown HT: E-155).
- **Flavour, aroma:** onion (heptanethiol); coconut (octanolide), brown sugar (butenoic acid).
- **Texture:** Crumbly.
- **Shape:** Small pieces with different sizes.
- **How to do it?**

Mix the solid ingredients. Add the butter and with the hands, work in butter pieces, until large clumps form. Bake them.

# The execution



**The prototype**

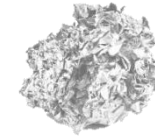


How is going to be served



Once the "bag" is broken

# Evaluation

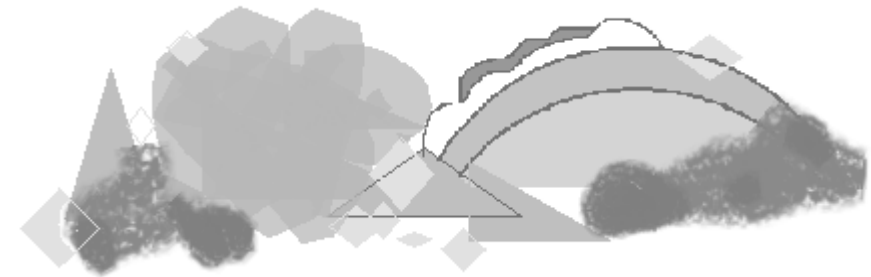


The prototype



How is going to be served

- ✓ IMPORTANT! Where to place the elements → not to lose crispiness
- ✓ How to add flavour to the bag so that it is released once it is opened?
- ✓ Amounts not specified



Once the "bag" is broken

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# Bon appétit!

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