

Molecular Gastronomy

Note by Note Dish

Presented by:
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Based on:

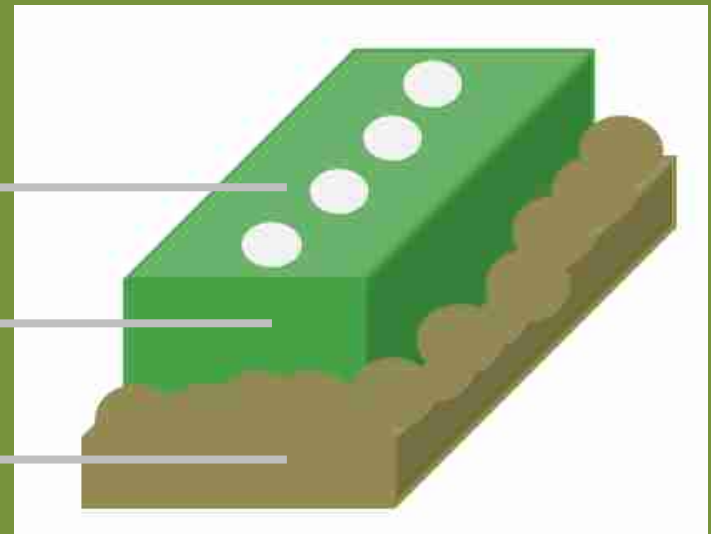


Cool-Pois

Mint Sauce ←

Green Peas
Cream Gel ←

Garlic Rye
Cracker ←



Garlic Rye Cracker

Cracker (Bottom)	%	Texture	Color	Flavour	Instructions
Water	45.5	-	-	-	Mix water with the rest of ingredients. Pour into flat rectangular mold. Cook it in the oven at 190°C with bottom heat transfer until it is crispy (Hard) approximately 20-30 mins.
Albumin	4.0	Foam	-	-	
Rye Flour	45.0	Brittlenes s	-	-	
Mandioca Amp	3.0	Foam	-	-	
Na ₂ CO ₃	1.0	-	-	-	
Salt	0.8	-	-	Salty	
Thiophene	Trace s	-	-	Garlic Notes	
Methybutanal	Trace s	-	-	Malt	
Caramel Color	0.01	-	Caram el		
<u>Total</u>	<u>100</u>	<u>Brittle Solid Foam</u>	<u>Caram el</u>	<u>Savoury Cracker</u>	

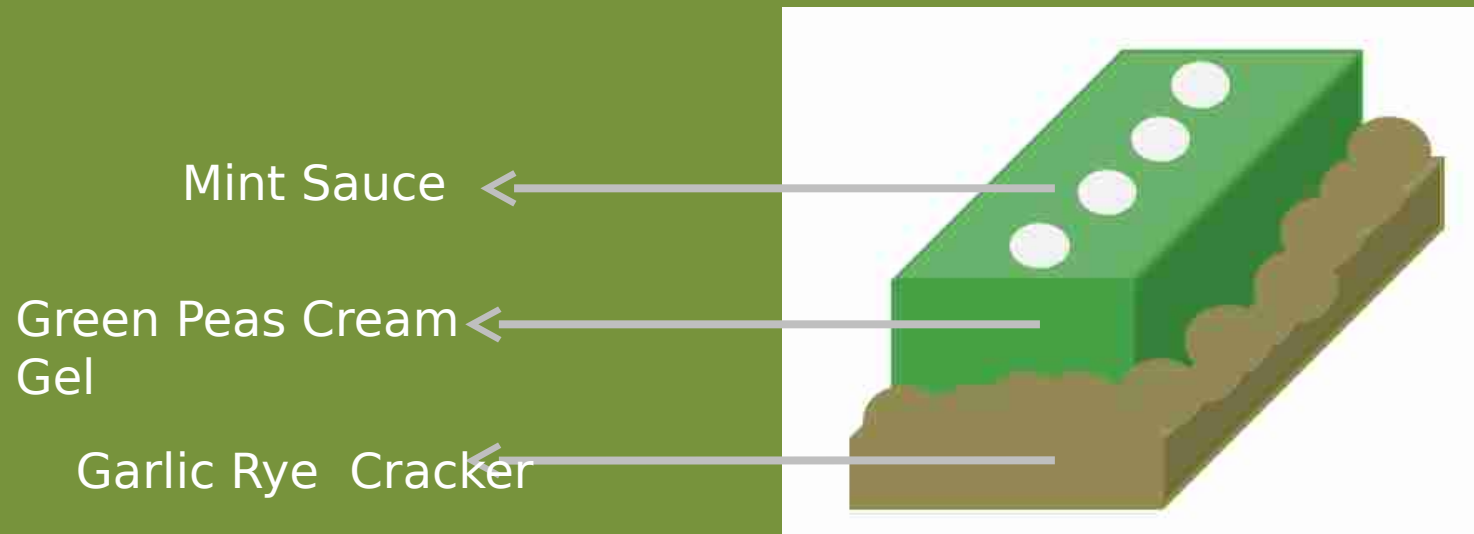
Green Pea Cream

Green Pea Cream Gel (Middle)	%	Texture	Color	Flavour	Cooking Instructions
Water	75.5	-	-	-	Mix all powder ingredients with water and then cook until 80°C (Allow starch and gum to gel). Pour into Shaped mold same as rye cracker and let it rest under 5 °C for 2 hours, serve cold.
Green Pea Protein	10.0	-	Green	Green Peas	
Cellulose	3.0	Grittines s	-	-	
Dairy Fat powder	5.0	Smooth	-	Dairy Notes	
Gellan Gum LA	0.7	Gel	-	-	
Waxy Maize Starch (AP)	3.5	Gel	-	-	
Butanediol	Trace s	-	-	Onion	
Diacetyl	Trace s	-	-	Butter	
Thiophene	Trace s	-	-	Garlic	
Chicken Broth Powder	2.0	-	-	Chicken	
Total	100	<u>Smooth firm Gel</u>	<u>Light green</u>	<u>Savoury Green Peas</u>	

Mint Sauce

Mint Top Cream (Top)	%	Texture	Color	Flavour	Cooking Instructions
Water	90.9	-	-	-	Mix water with the ingredient. Let the sauce rest under refrigeration conditions approximately 5 °C, serve cold.
Maltodextrin	5.0	Mouthfeel	-	-	
Xanthan gum	0.1	Tickenin g	-	-	
MethylPenthanone	0.1	-	-	Mint-like	
Mentol	0.1	-	-	Freshness	
Celullose	3.0	Grittiness	-	-	
Titanium Dioxide	Traces	-	White	-	
<u>Total</u>	<u>100</u>	<u>Sauce</u>	<u>White</u>	<u>Mint-like Freshness</u>	

Final Assembly



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You are
Welcome