

# 'NOTE BY NOTE'

**'The Pink Galaxy'**

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FIPDes

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# INTRODUCTION:

## 'The Pink Galaxy'

- Almond flavoured light, crispy spirals that change to pink and juicy on absorbing the cold rose syrup that releases freshness.



<b>PARTS</b>	<b>Texture</b>	<b>Flavour</b>	<b>Odour</b>	<b>Colour</b>
Methyl Cellulose Spirals	Exterior-Crispy Crunchy Interior- Juicy (After addition of syrup)	Almond	-	Golden Brown
Syrup	Juicy	Rose Fresh	Rose	Pink

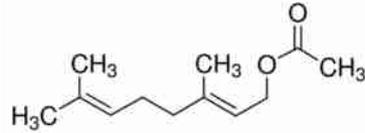
- METHYL CELLULOSE
  - It creates an incredibly light, crispy batter.
  - Good solubility.
  - Stable over a wide range of pH(2-13).
  - Soluble in cold water-smooth, clear.
  - Flavour and odour- neutral. Metabolically inert.
  
- N-ETHYL-P-MENTHANE-3-CARBOXAMIDE
  - Offers a clean and fresh taste
  - Avoids off notes of menthol

## For the spiral

- Flavour- Benzaldehyde
  - Colour- E120+E101+E141+E101
  - Yeast - ½ tsp
  - Oil- for deep frying
  - Water= 750 g
  - Gluten= 10% of 250 g= 25 g
  - Amylopectin= 75% of 250 g= 225 g
  - Methylcellulose=1% of 750 g=7.5 g
- PROCESS**
- Combine the yeast with 2 tbsp of warm water in a bowl and keep aside for 5 to 7 minutes.
  - Blend the methylcellulose into 250g of the water using a hand blender.
  - Combine gluten and amylopectin into remaining water at 60C and mix.
  - Combine this yeast mixture with the mix and keep aside for 10 to 15 minutes.
- Whisk the batter until smooth then pour it through a sieve. form a coil, starting from the inside to the outside.
- Deep-fry till the jalebis turn golden in colour from both the sides.



## For the syrup



- Flavour- Geranyl acetate
- Trigeminal compound- N-Ethyl-p-menthane-3-carboxamide (for freshness)
- Colour- Pink color E120
- Water- 500 g
- Sucrose- 500 g

### PROCESS:

- Combine the sugar and water in a non-stick pan, mix well and cook on a high flame till the sugar syrup is of 1 thread consistency.
- Combine the colour, trigeminal compound in 2 tsp of sugar syrup in a bowl and add to the sugar syrup and mix well. Keep aside.
- Place the fried spirals into the cold syrup. Leave for 2 minutes till they soak the sugar syrup well.



# First Order Description

- First Order Description-  
Amylopectin  
Water  
Sucrose

- Chemically,  
Liquid phase: Continuous phase as water with sugar and flavour  
Amylopectin and gluten: as gel

# DSF Formula

- W- Water (W)
- O- Vegetable Oil (O)
- S-
  - Colour in sugar solution (S1)
  - Flavour in sugar solution (S2)
  - Sucrose in sugar solution (S3)
  
  - Colour in batter(S4)
  - Flavour in batter (S5)
  
  - Gluten (S6)
  - Amylopectin (S7)
  - Methyl cellulose (S8)
- G- Air Bubbles (G)

Formula:  $\{[(D_0(S1)+D_0(S2)+D_0(S3))/D_3(W)]^*[(D_0(G)+D_0(S4)+D_0(S5))/D_3(S6)+D_3(S7)+D_3(S8)]\} @ D_2(O)$