

# “Millimallikas”

Note by Note

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# Why “Millimallikas”?

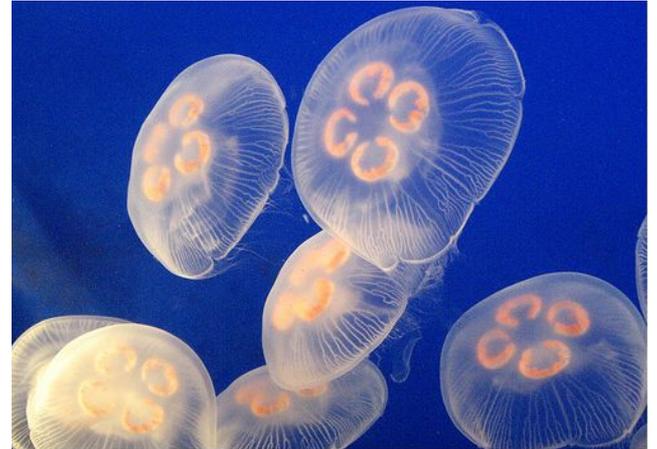
Jellyfish

Danger

Burning effect

Unedible?

Gonads

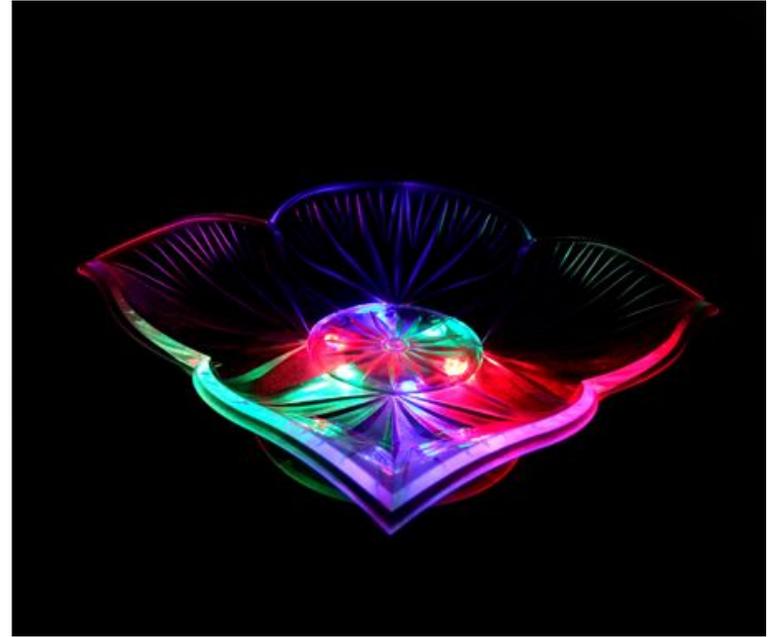


# Idea

Jellyfish shaped dessert



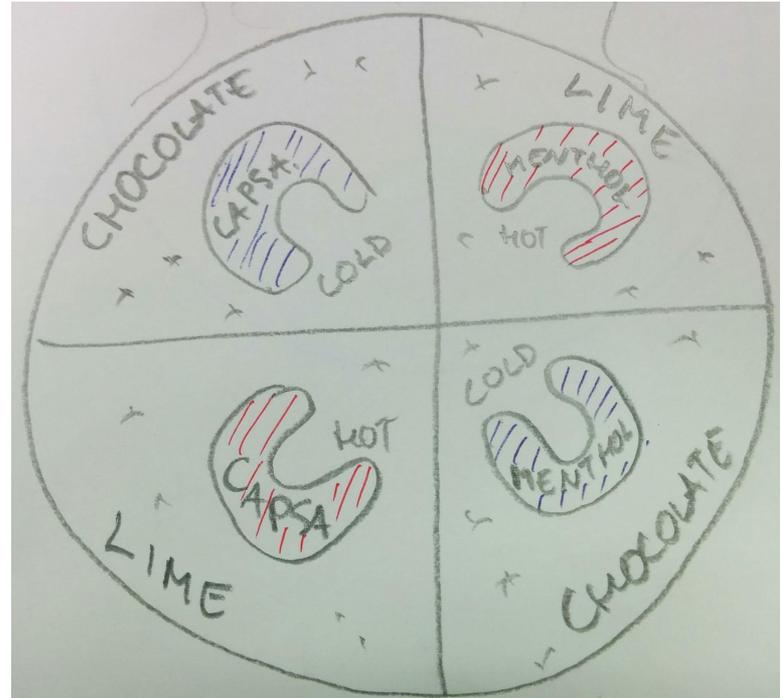
Led lit plate



# Top view

## Colour & Trigeminal Contrast

- A. Controversy
  - 1. Red = menthol (cold)
  - 2. Blue = capsaicin (hot)
  
- B. No controversy
  - 3. Red = capsaicin (hot)
  - 4. Blue = menthol (cold)



# Cross-section

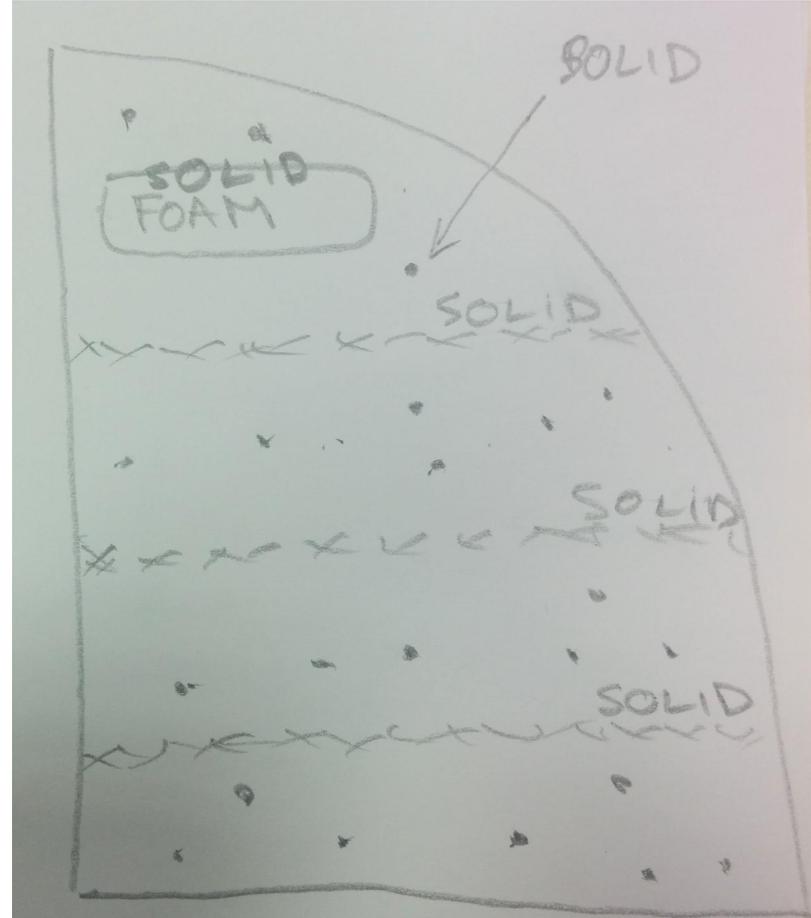
## Texture Contrast

Gel

Solid foam

Crispy texture layers (3x)

Solid small pieces



Part	Consistency	Color	Taste	Odor	Weight (g)
Main body 1	Soft gel	Transparent	Sweet	Chocolate	25
Trigeminal 1	Solid foam	Red	-	Capsaicine	2.5
Main body 2	Soft gel	Transparent	Sour	Lime	25
Trigeminal 2	Solid foam	Red	-	Menthol	2.5
Main body 3	Soft gel	Transparent	Sweet	Chocolate	25
Trigeminal 3	Solid foam	Blue	-	Capsaicine	2.5
Main body 4	Soft gel	Transparent	Sour	Lime	25
Trigeminal 4	Solid foam	Blue	-	Menthol	2.5
Texture layer	Crisp solid	Transparent	Salty	-	0.5x3
Pop-rocks	Crisp solid	Transparent	Sweet	-	20+40
<b>Temperature:</b> ambient for all parts					

# Recipe

1. Crispy Solid Layer (3x)
2. Trigeminal Solid Foam (4x)
3. Main Gel (4x)
4. Fizzy Pop-Rocks
5. Connecting all



# Crispy Solid Layer (3x)

## Ingredients:

50 g water

10 g Potato Starch

0.6 g Granular NaCl

## Preparation:

1. Bring water to 60 degrees.
2. Add NaCl
3. Add potato starch
4. Whisk the mass until gel is formed
5. Pour thin layer of gel (approximately 0.2 mm) into a round mould (d=9cm) bottom covered with baking paper
6. Preheat oven to 60 degrees and dry the gel for 8h.



# Trigeminal Solid Foam

## Ingredients:

150 g water

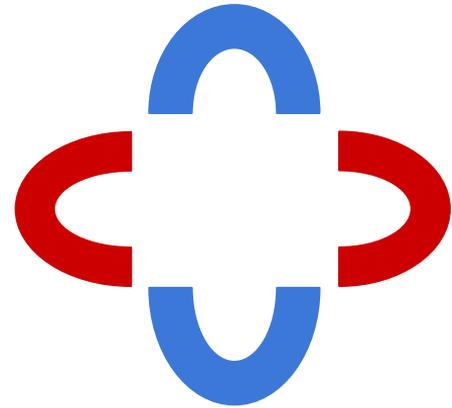
50 g sucrose

3.5 g **Methylcellulose F50 (HPMC)**

0.9 g Xanthan Gum

suitable amount **capsaicin/menthol**

suitable amount **blue/red** food colour



## Preparation:

1. Bring liquid and sucrose to a simmer in small saucepan.
2. In bowl of stand mixer, mix liquid with methylcellulose using an immersion blender.
3. Add the Xanthan Gum and mix thoroughly with immersion blender.
4. Attach bowl to mixer fitted with whisk attachment and mix for 5 minutes or until stiff peaks form.
5. Transfer to pastry bag fitted with medium round tip.
6. Pipe compartment sized and shaped mounds on the dehydration tray covered with parchment .
7. Dehydrate at 66 °C for 4 hours or until crisp.

# Fizzy Pop-Rocks

## Ingredients for 80g :

68 g sucrose

10.5 g water

10 g citric acid

0.5 g NaHCO<sub>3</sub>

0.5 g cornstarch

Pressurized CO<sub>2</sub>



## Preparation:

1. In a saucepan, combine the sucrose and water. Cook the mixture until it reaches 300 degrees.
2. Remove from heat and add the NaHCO<sub>3</sub> and citric acid, stir.
3. Whilst this is still very liquid put it in a container sprinkled with cornstarch which can be pressurised and pressurise it with CO<sub>2</sub>.
4. Cool completely for 30 minutes in the fridge.
5. Break the candy into pieces.

# Main Gel (4x)

## Ingredients:

2.7 g gelatin

12.5 + 8.5 g water

33 g sucrose

2 g sorbitol powder

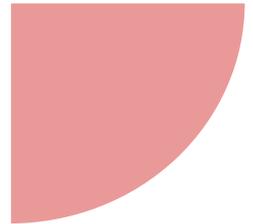
1.3 g citric acid

suitable amount lime/chocolate flavour



## Preparation:

1. Heat water bath and mix the gelatin and 12.5 g water in a Ziplock bag and let it rest in the water bath for 30 minutes. The bag should be free of lumps or streaks when it is fully mixed.
2. Blend sucrose, sorbitol, and 8.5 g water on the stove at medium heat. Stir and reach 150 degrees. Avoid boiling.
3. Slowly mix in gelatin mixture with the heat still on and stir until it is all completely mixed.
4. Add in flavoring and stop heating.
5. Let cool until 35 degrees and add in previously prepared pop-rocks (20g), mix well.
6. Add in previously prepared trigeminal solid foam (4x).
7. Pour the mixture into mold coated with cornstarch.
8. Freeze for 4 hours.



# Putting it all together

1. Prepare crispy solid layers (1+8h) - one day earlier
2. Prepare trigeminal solid foam (1+4h)
3. Concurrently with solid foam prepare the fizzy pop-rocks (1h)
4. After step 1-3 prepare main gel (1+4h)  
Before cooling add in:
  - a. trigeminal solid foams
  - b. fizzy pop-rocks
5. After 15 min in the freezer put the four prepared main gels into one mold
6. After cooling cut gel into three disks and introduce crispy solid layers covered with methylcellulose between the gel disks.
7. Serve immediately on a led light lit plate covered with fizzy pop-rocks

Have a bite of the unknown **Millimallikas**

