

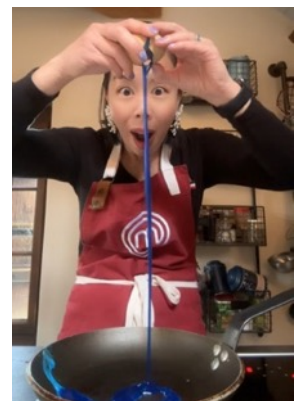


Chef Pasquale ALTOMONTE



**KITCHEN
LAB
FOOD**
AWARD WINNING
CHEF PASQUALE
ENJOY A
MULTISENSORY
EXPERIENCE

**REDUCE THE COST.
REDUCE THE CALORIES.
BUT NEVER REDUCE CREATIVITY.**



Dr Dao NGUYEN, PhD

14th International Contest for Synthetic Cooking

Organized by Prof. Hervé This, Paris, France, 2026



COOKING NOTES = TASTE AROMA TEXTURE



They are tools.

Tools to build taste.
Tools to build aroma.
Tools to build texture.



DUCK À L'ORANGE

without duck
without orange



NOTE BY NOTE RECIPE



Traditional Duck à l'orange



**LESS COST.
LESS CALORIES.
MORE CREATIVITY.
MORE PLEASURE.**

visit our website



<https://kitchenlabfood.com/>

LESS = MORE



follow us on instagram



**USE LESS. UNDERSTAND MORE.
CREATE BETTER**

PRIZES

KITCHEN LAB FOOD AWARDS



CREATIVE AWARD

Note-by-Note Recipe Book
+ 45-min Private Creative Session



DISCOVERY AWARD

Note-by-Note Recipe Book
+ 30% Masterclass Gift Voucher



INSPIRATION AWARD

Note-by-Note Recipe Book
+ 20% Masterclass Gift Voucher