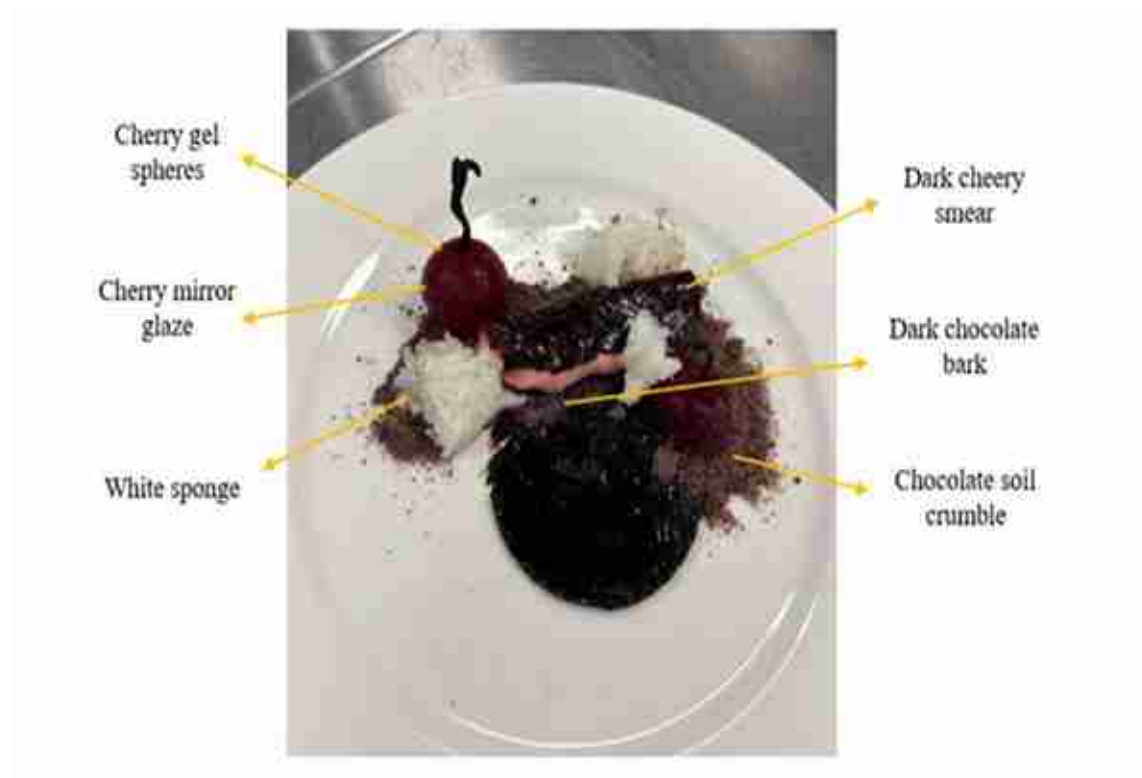


Cherry Noir by Aditi Choudhary



Materials and Methods

Ingredients Used			
Ingredient	Brand / Supplier	Quantity Used	Function in Recipe
MSK Eggless Powder (Alpha-cyclodextrin based)	MSK Ingredients	As required	Egg replacement, structure and aeration
Cornflour	Generic / Catering brand	20 g	Structure and thickening
Maltodextrin	Texturas / Sosa	20 g	Bulk agent, mouthfeel
Sucralose	Sosa	0.3 g	High-intensity sweetener
Glucose Syrup	Queen / Catering brand	25 g	Sweetness and texture
Cocoa Butter	Callebaut / Generic	6 g	Fat source and mouthfeel
Xanthan Gum	Sosa	0.3 g	Stabiliser
Soy Lecithin	Sosa	2.5 g	Emulsifier
Citric Acid Powder	Sosa	0.7 g	Acidity control
Malic Acid	Douglas	0.3 g	Fruit acidity

Agar Agar (Seaweed based)	Sosa	1.7 g	Gelling agent
Vodka	Grey Goose / equivalent	0.8 g	Aroma carrier
Water (Filtered)	—	275 g	Base liquid
Food Colour (if used)	Sosa	As required	Visual effect
Flavouring (Cherry)	Sosa / MSK	As required	Flavour profile





Equipment List

Equipment	Purpose
Digital weighing scale	Accurate measurement of ingredients
Hand blender	Mixing and emulsification
Fine sieve	Removing lumps and air bubbles
Mixing bowls (stainless steel)	Ingredient preparation
Whisk	Dry ingredient mixing
iSi Cream Whipper (½ L)	Aeration and sponge formation
N ₂ O Chargers	Foam creation
Microwave	Cooking sponge
Paper cups	Sponge mould
Spatula	Mixing and scraping
Measuring spoons	Small quantity measurement
Piping bottle	Controlled dispensing
Thermometer	Temperature control
Sieve / Strainer	Smoothing mixtures

Picture Reference of the Final Dish



Recipes and methods

Cherry Gel Sphere (Molecular Gastronomy, 2013)

Ingredients

Ingredients	Quantity	Brand	Composition
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Water	50 g	Tap water	H ₂ O
Sucralose	0.2g	Bulk sports supplements	Sucralose(E955)
Citric acid	0.4 g	MSK Ingredients	Citric acid
Malic acid	0.2 g	MSK Ingredients	Malic acid
Cherry flavour	0.5 g	Culinaide	Water, flavour compounds
Vodka	0.5 g	Grey Goose	Ethanol, water
Food colour (Red)	2-3 drops	Mallard Ferrière	E129
Agar-agar	0.6 g	Sosa	Agar (E406)

Method

- In a saucepan, add water and sucrose and heat until dissolved.
- Add citric acid, malic acid, cherry flavour, and colour.
- Sprinkle agar-agar while whisking to avoid lumps.
- Bring to a boil and cook for 10 seconds.
- Remove from heat and add vodka.
- Pour into silicone half-sphere moulds.
- Allow to cool and set in the refrigerator.
- Join two halves together to form full spheres.

Cherry Mirror Glaze (Molecular Gastronomy, 2013)

Ingredients

Ingredients	Quantity	Brand	Composition
Water	40 g	Tap water	H ₂ O
Sucralose	0.2g	Bulk sports supplements	Sucralose(E955)
Glucose syrup	25 g	DGF	Glucose
Agar-agar	0.4 g	Sosa	Agar (E406)
Cherry flavour	0.15 g	Culinaide	Flavour compounds
Food colour (Red)	As required	Mallard Ferrière	E129

Method

- Heat water and sucrose until dissolved.
- Add glucose syrup and mix well.

- Sprinkle agar-agar and bring to a gentle boil.
- Add food colouring and mix evenly.
- Allow glaze to cool slightly to around 35–40°C.
- Add cherry flavour and mix gently.
- Pour glaze over chilled cherry spheres and allow to set.

Dark Cherry Smear (Molecular Gastronomy, 2013)

Ingredients

Ingredients	Quantity	Brand	Composition
Water	25 g	Tap water	H ₂ O
Sucralose	0.2 g	Bulk sports supplements	Sucralose(E955)
Citric acid	0.1 g	MSK Ingredients	Citric acid
Cherry flavour	0.1 g	Culinaide	Flavour compounds
Food colour (Red)	1–2 drops	Mallard Ferrière	E129
Food colour (Black)	Trace	Mallard Ferrière	E151
Agar-agar	0.4 g	Sosa	Agar (E406)

Method

- Combine water, sucrose, cherry flavour, and colour in a saucepan.
- Add agar-agar and whisk well.
- Bring to a boil and cook for 10 seconds.
- Pour into a shallow tray and allow to set.
- Before plating, lightly blend or smear to obtain a smooth texture.

Chocolate Bark (Note-by-Note Method)

Ingredients

Ingredients	Quantity	Brand	Composition
Water	60 g	Tap water	H ₂ O
Sucralose	0.2g	Bulk sports supplements	Sucralose(E955)
Cocoa butter	6 g	Callebaut	Cocoa fat
Cocoa aroma	0.5–1 g	Sosa	Flavour compounds

Agar-agar	0.7 g	Sosa	Agar (E406)
Lecithin	0.5 g	Texturas	Soy lecithin (E322)
Food colour (Brown)	2–3 drops	Mallard Ferrière	E150
Food colour (Black)	1 drop	Mallard Ferrière	E151

Cherry Mousse (Siphon Method)

Ingredients

Ingredients	Quantity	Brand	Composition
Water	100 g	Tap water	H ₂ O
Sucralose	0.2g	Bulk sports supplements	Sucralose (E955)
Cherry flavour	1 g	Culinaide	Flavour compounds
Citric acid	0.2 g	MSK Ingredients	Citric acid
Malic acid	0.1 g	MSK Ingredients	Malic acid
Vodka	0.3 g	Grey Goose	Ethanol, water
Lecithin	2 g	Texturas	Soy lecithin (E322)
Xanthan gum	0.3 g	Texturas	Xanthan (E415)
Food colour (Red)	2 drops	Mallard Ferrière	E129

Method

- All ingredients were blended together using a hand blender until smooth.
- The mixture was passed through a fine sieve to remove air bubbles.
- The liquid was poured into a siphon and charged with one N₂O cartridge.
- The siphon was shaken well and chilled before use.

- The mousse was dispensed directly into the chocolate bark during plating.

Chocolate Soil (Note-by-Note Method)

Ingredients

Ingredients	Quantity	Brand	Composition
Isomalt	20 g	Sosa	Isomalt
Maltodextrin	10 g	Texturas	Maltodextrin
Cocoa aroma	Few drops	Sosa	Flavour compounds
Food colour (Brown)	1–2 drops	Mallard Ferrière	E150

Method

- Isomalt was heated until fully melted.
- Maltodextrin and cocoa aroma were added and mixed quickly.
- The mixture was stirred until a dry, crumbly texture formed.
- The soil was spread on a tray and left to cool before use.

Micro Sponge (Siphon Method)

Recipe Table

Ingredient	Quantity	Brand	Composition
MSK Eggless	30 g	MSK	Alpha-cyclodextrin – used as an egg replacer to provide structure, aeration, and stability in sponge-based preparations
Cornstarch	10 g	Corn Flour (Generic)	Thickening agent
Sucralose	1 g	NCCDB	Sweetener
Salt	0.5 g	Table Salt	Flavour enhancer
Water	120 ml	Tap	Liquid phase
Cocoa butter	20 ml	Generic	Fat component
Vanilla essence	2–3 drops	Generic	Flavour
N ₂ O charger	1	iSi	Aeration

Method

- Combine MSK Eggless, cornstarch, sucralose, salt, and alpha-cyclodextrin in a bowl.
- Add water, oil, and vanilla essence to the dry ingredients.
- Blend using a hand blender for 20–30 seconds until fully smooth.
- Strain the mixture through a fine sieve to remove any lumps.
- Pour the mixture into a ½ L siphon.
- Charge with one N₂O cartridge and shake well for 25–30 seconds.
- Dispense the mixture into a paper cup, filling only one-third full.
- Microwave for 35–55 seconds until fully risen and set.
- Turn the cup upside down and allow to cool for one minute.
- Remove the sponge from the cup and use as required.

Assembly of the Dish

- A small amount of cherry smear was placed on the plate and spread using a spoon.
- Chocolate soil was sprinkled beside the smear.
- Chocolate bark cylinders were placed on top of the soil.
- Cherry mousse was piped into the centre of the bark.
- Glazed cherry spheres were arranged beside the bark.
- The dish was finished with sponge pieces.

Figure 1: Final plated Cherry Noir dessert (Week 4)





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