



But the crackling
is superb

Note by Note

By Ramida Yuvacharaskul

Inspiration & Ideas

The excitement of seeing snow

Purely white and fine

The light reflected on the snowflakes

“The First Snow”

Concept

Exciting

Refreshing

Cold

Sweet



“ The First Snow ”

Crumbles of sparkling
mint candies

*“Exciting and
refreshing feelings”*

Dispersed particles of
sparkling mint candies

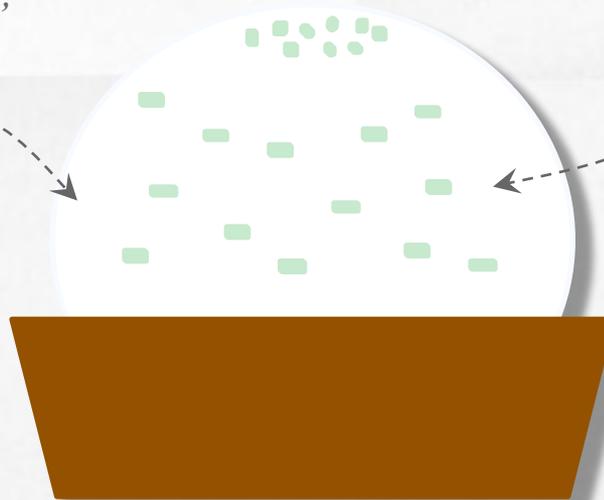
*“Exciting and refreshing
feelings”*

Snow shaved ice
(vanilla)

*“Cold breeze of
the first snow”*

Edible Chocolate bowl

*“The brown soil
beneath the snow”*



“ The First Snow ”

✓ Edible Chocolate bowl

Ingredients: chocolate liquor, cocoa butter, sugar, lecithin and vanillin (aroma)

Method: Heat together chocolate liquor, cocoa butter, sugar, lecithin and vanillin. Prepare melted solution in a bowl. Use a teaspoon of the solution to create a base for the bowl on the baking sheet. Dip a half of the prepared balloon in the solution. Place the balloon on the base created. Let the solution cool. Pin the air out off the balloon and remove it from the bowl.



The chocolate bowl represents the soil underneath the snow as the bottom of the dish is reached.

“ The First Snow ”

✓ Snow shaved ice (vanilla)

Ingredients: water, agar powder, glucose, milk protein and ethyl-vanillin (aroma)

Method: Bring to heat water, glucose, milk protein and agar powder with constant mixing. Add in ethyl-vanillin for vanilla flavor. Cool the solution down to room temperature and freeze the solution. Place the frozen cube in the shave ice machine to obtain snow like texture dessert with sweet taste and vanilla scent.



*Shaved ice represents the cold of the first snow.
The sweetness represent the happiness of
experiencing first snow.*

“ The First Snow ”

✓ Dispersed particles & crumbles of sparkling mint candies

Ingredients: sugar, water, menthol (aroma), potassium bitartrate (glassy crystal), citric acid (flavor)

Method: Heat sugar, water and potassium bitartrate. Add in menthol and citric acid for flavor and aroma. Under high pressure, carbonates it with CO₂ with vigorous mixing. Cool the solution down under high pressure. As the mixture has solidified, depressurize rapidly so the candy break into small fragments containing CO₂. Further break the candy down to incorporate it inside the snow shaved ice.



Sparkling mint candies represent snowflakes and the excitement and the freshness feelings from the first snow.