

Molekulaargastronomia

Mis see on ja kellele seda vaja oli?

„Molecular gastronomy is the science of deliciousness“

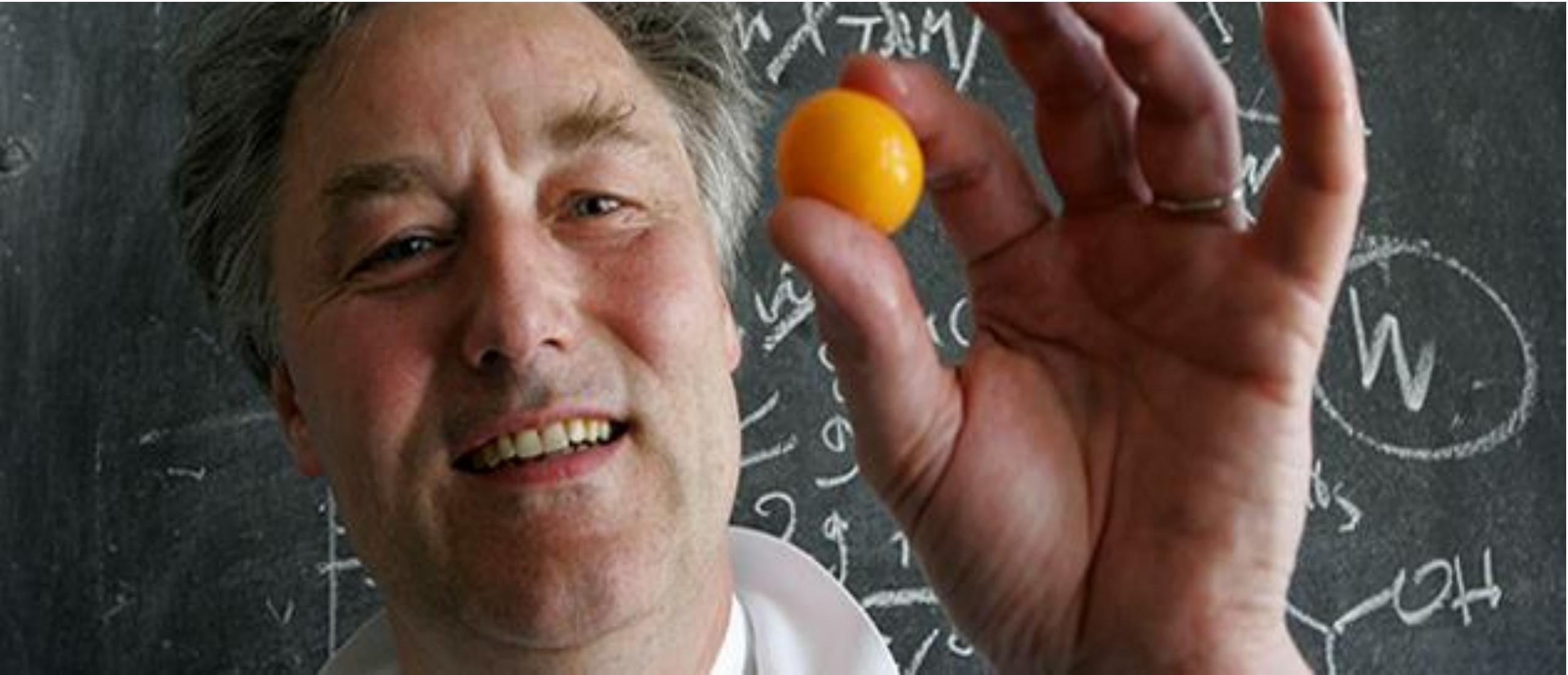


Euroopa Maaelu Arengu
Põllumajandusfond:
Euroopa investeeringud
maapiirkondadesse

The discovery of a new dish does more
for the happiness of mankind than the
discovery of a star.

Jean Anthelme Brillat-Savarin (1775-1826)

Molekulaargastronomia isa keemik-kokk Herve This



DEBATE DE CIENCIA Y COCINA, ¿EXISTE LA COCINA MOLECULAR?



Heightening particular aromas,
senses... amplification.

e.g. sound (crunch)

- 5 Senses:
 1. Taste
 2. Touch
 3. Sound
 4. See
 5. Smell

NICAI Countryard

Taste: bland

Touch: rough / textured

Sound: industrial (machines from workshop)

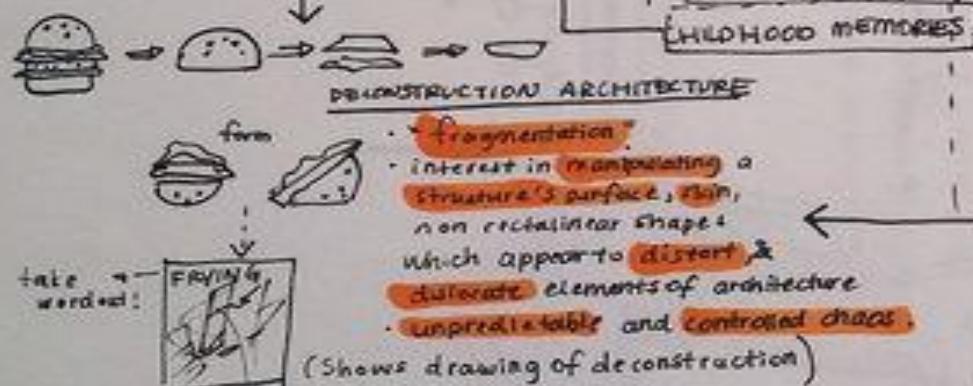
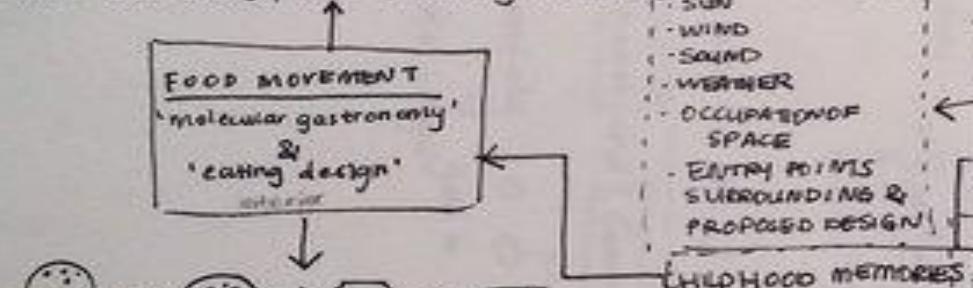
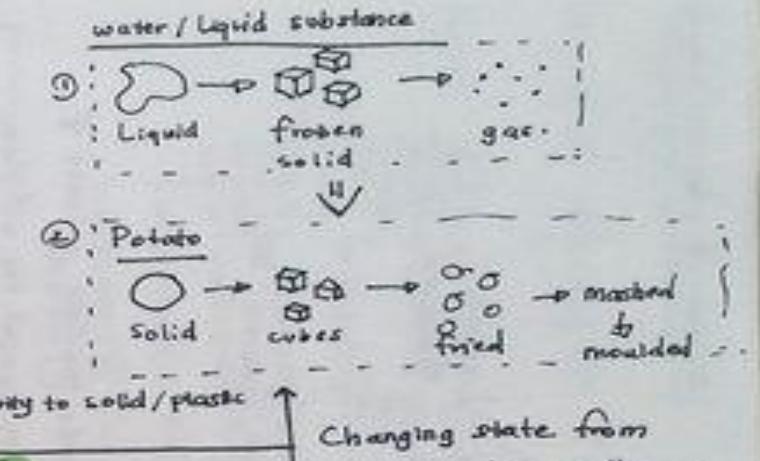
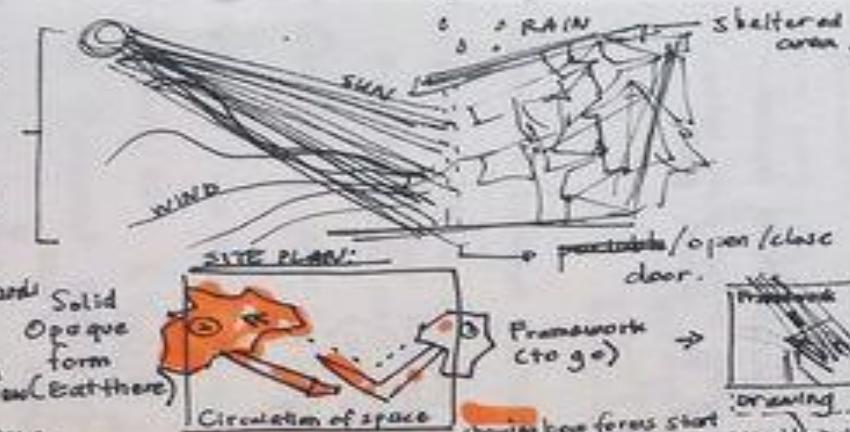
Quiet

See: commercial building

Smell: saw dust, plaster / building construction

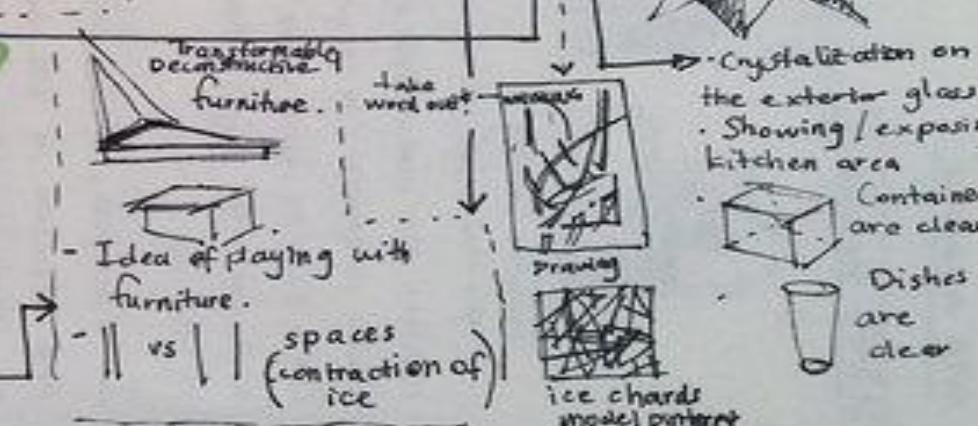
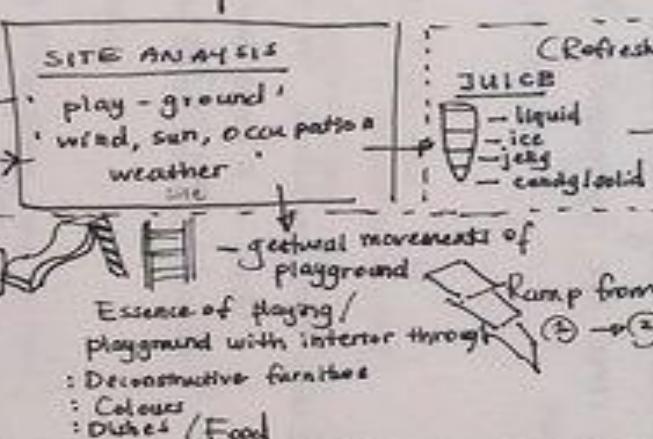
Area ①
Very exposed to nature / people who want to sit under the sun. (social)
Uncomfortable
More quiet & personal
Makes them go towards Area ②.

Area ② = Consider view (satellite) from the top...
(Take pictures)



(transformation from one element to another)

TRANSFORMATION







Maillard





Sous vide



Pannil kadu rohkem kui 30%





Greatwall











Clarimax



Emulsifier



Termomikser



Mini selitaja



GreenStar juicer



Gastrovac



Pacojet



põleti



Nitro Azoto/20-24h



Polarcool



Vaakum marinaator













Caviar kit



Caviar









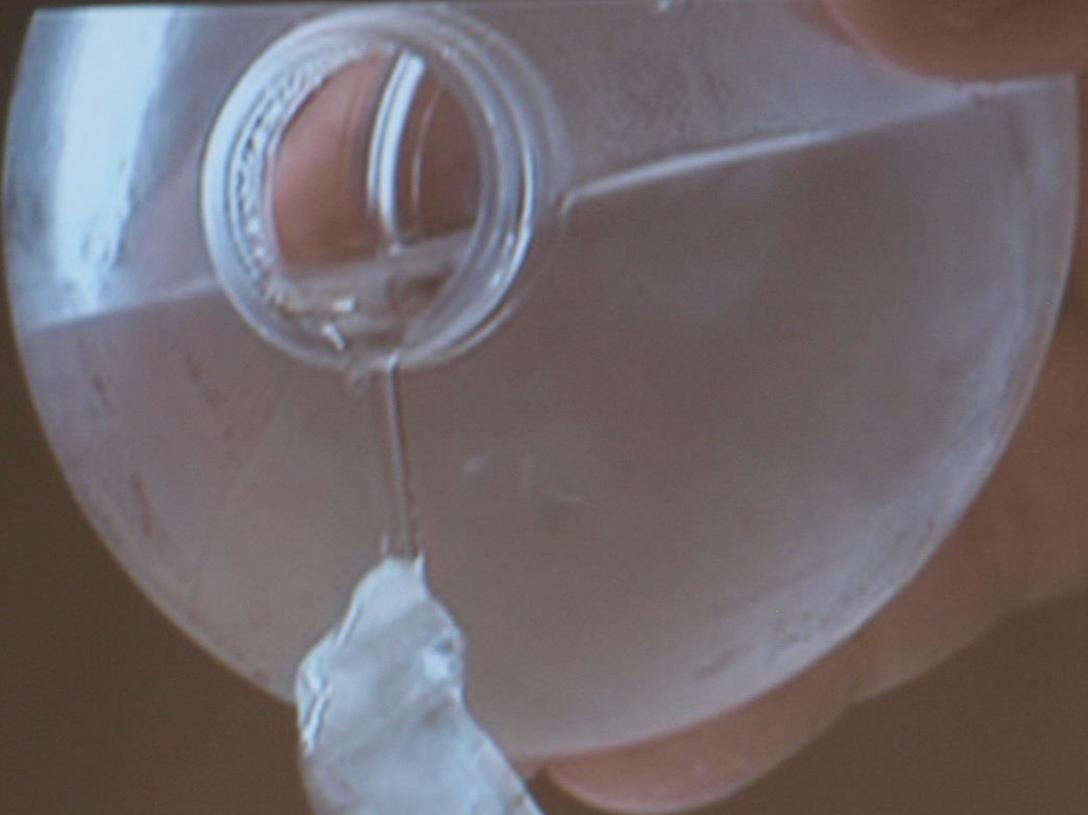












Oliivõli karamell niigid



Kõrvitsaõliga karamellkapslid



Tänud kuulamast-vaatamast!