On 29 June 2018, a team of chefs from the At-Sunrice GlobalChef Academy created and served a complete seven-course Note by Note Chinese dinner to two different seatings at the At-Sunrice GlobalChef Academy. For the first time in Singapore, a Note by Note menu was created and served.

It was quite a challenge to create a Note by Note menu incorporating Chinese flavours, because the team basically had to identify the most important notes to each of the Chinese dishes we chose to replicate.

When thinking of promoting Note by Note in Singapore, providing our diners with awareness and literally food for thought, we are pleased with the outcome; if Note by Note is one of the possible answers to reducing food waste and feeding the world in the future, it is now time to start understanding Note by Note cuisine and work on improving it.

**The Note by Note Menu, with Comments from the Chefs**

**First Dish: Do, Re, Mi Come Together in a Mini Dim Sum Bamboo Steamer**

Do, Re, Mi is inspired by the traditions of Cantonese dimsum (Figure 117.1). Do is a pot sticker/gyoza type dumpling. Because wheat flour is a mixture rather than a pure compound, we decided to play with different starches in order to achieve similar texture and mouthfeel to a conventional dumpling made with wheat flour.

For the filling, we mixed pure gluten (protein from wheat) and cellulose that had been extracted from daikon. For the flavour component, we used fruity and liquorous odorant compounds (from the Iqemusu company; they are called “Evocations”) on top, and we gave an ash colour to the dough using bamboo charcoal. To complement and balance the overall flavour of “Do”, we created a Note by Note dipping sauce that gave a chili kick and a tangy sensation.

For “Re”, we developed a bright yellow multi-starch dough, which we moulded into round shapes to create circular “chips” that were fried and seasoned with salted egg-flavoured dust. We seasoned with popcorn and grilled notes (Iqemusu Evocations). We wanted Do, Re, Me to have different colours, flavours and textures, but at the same time complement each other as a complete starter.

For “Mi”, we re-created a sweet, light pink bao dough using pure compounds. The final bao had a very thin crust that was formed by steaming and frying. The result was a bao that was pleasantly soft to the bite. For the inside, we created a moist, juicy and sweet filling using vegetable fibre, protein and different sugars. Aromatics chosen were fruity, vegetable notes. For many guests, this one was deemed really wonderful.

**Second Dish: Sea of Change**

Inspired by Xiamen oyster pancakes, the Note by Note version starts with pan frying pure starch to achieve the smokiness and crispness of the original dish while combining it with a flavourful gel and odorant solutions that capture the flavours of the sea (Figure 117.2).
Third Dish: Longevity
Gluten-free noodles made out of a mixture of starch topped with an extract of rice wine and chicken. Iqemusu products were used to enhance the freshness of the noodle, and a piperine solution was used to give a bit of a kick (Figure 117.3). This dish happens to be gluten free. We used a combination of different starches for the right noodle texture, egg albumin (protein) and vegetable gum. We used green colorant to give a delicate mint tone to the noodle. To complement all, we tossed it with an extract of rice wine and chicken.

Fourth Dish: Lioness Head
This variation of the traditional Shanghainese Lion’s Head meatballs is created with gluten, with savoury daikon cake as white radish fibre (Figure 117.4). Pigments extracted from the green part of leeks are used for colouring, along with water and agar-agar. The Iqemusu “Sfumo” was selected to enhance the smoky taste of the meatball, and “Hertzon” to enhance the taste of the “leek”. This variation of the traditional Lion’s Head meatballs had three components:

- Lioness head: created with gluten, crumb from Note by Note bread and cellulose from vegetable to create a soft meatball-like result. Sfumo was selected to enhance the smoky taste of the meatball.
- “Dai kon Cake”: we created a daikon patty using cellulose extracted from daikon and a vegetable gum. Grilled flavour came naturally when we used a frying pan to prepare it.
- Note by Note leek: green colorant extracted from leeks was applied to a semi-hard gel, giving it a natural dégradé look. The gel was artistically cut into a leek leaf shape, and Hertzon evocation (from Iqemusu) was used to give the “leek” a fresh and grassy aroma. Leek charcoal was sprinkled on top.

Fifth Dish: Save the Shark
This shark-free version of traditional shark’s fin soup is made of agar-agar, with a dried seafood extraction added (Figure 117.5). The soup base is an extraction of fowl and pork knuckle. The
odorant compound used had a mushroom odor (1-octen-3-ol), because it mixes well with shark’s fin. A mushroom helped with this dish, including a tiny quantity of monosodium glutamate as well.

Sixth Dish: Hidden Heart

For our dessert, we wanted our guests to experience a number of textures in the same preparation (Figure 117.6). We obtained this result by creating a hard meringue shell, inside which we included a foam, a gel and a sorbet. The components are crumble (made with cellulose, salt and oil, and sugar); meringue shell (made from protein powder); agar-agar gel; sorbet; and foam. The shell sat on Note by Note crumble made with a balanced sweetened and salted coconut fibre combo. How to eat it? Knock it hard to crack it open to see all its different elements. The Iqemusu product chosen was “Copesca”, which gives coconut and peach notes.

Seventh Dish: Last Kiss

Using the same amount of cocoa butter and sugar icing, blend together to create a paste (Figure 117.7). For one type, the “Piovo” Iqemusu evocation was added, which had a green bell pepper flavour; the second was “Naha” evocation of pineapple flavour. We then shaped it like a drop and coated it with coloured cocoa butter to match the flavour. The final touch was to add one drop of Naha and Piovo evocation on the top.

The Recipes

In the following recipes, the Note by Note idea is used extensively, but not entirely: sometimes spices can be used (such as ginger powder). Of course, these mixtures can be replaced with pure compounds when they are available.

Do – Pot Sticker, Note by Note

Serves: 10

Dough:
- 100 g wheat starch
- 10 g gluten
- 8 g neutral oil (sesame)
- 2 g salt
- 1 g bamboo charcoal
To texture: boiling water
Meat base:
- 40 g gluten powder
- 100 g stock (artificial reproduction)
- 1/2 tsp nutritional yeast (inactive)
- 1/4 tsp garlic powder
- (1 tsp) neutral oil

Daiкон fibre:
In a juicer, extract daikon fibre. Wash it to get rid of any flavour and starch (until the water comes out clean).

Marinade + meat base:
- 100 g “meat” base
- 15 g (3 tsp) soy sauce, Higashimaru Shoyu
- 7.5 g (1 1/2 tsp) sesame oil or any vegetable oil
- 0.6 g ginger powder
- 20 g daikon fibre, wok fried

Dumplings:
Dough:
Meat base (see earlier)
Seasonings/toppings:
- Chinese vinegar or aqueous solution of acetic acid 6%
- Sesame oil

Method, dough:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. In a medium bowl, combine starches, salt and xanthan gum, egg powders and oil.
4. Mix dry ingredients.
5. Add water to texture.
6. This will feel much like pastry dough.
7. Let it rest for 10 min.
8. Roll dough thinly; it will require lots of dusting with cornflour.
9. Using a cutter, cut dough into small round shapes.
10. Deep fry in clarified butter or oil.
11. Sprinkle with salted egg seasoning.

Method, “meat” base:
6. Mix all well to develop the gluten.
7. Steam for 1 hour.
8. Crumble with fork till it looks like minced meat.

Filling preparation:
9. Mix “meat base” and marinate well; let it rest in the chiller for at least 1/2 hour.
10. Stir fry filling and torch for more flavour.
11. Chill before using.

Method, dumplings:
12. Roll dough very thinly (better using Kitchen Aid).
13. Fill and fold dumpling.
14. Steam for 10 min.
15. Shallow fry bottom of the dumpling on a frying pan.
16. Serve with a drop of sesame oil and Chinese vinegar or Note by Note evocation and chili sauce.

Salted egg seasoning:
- 30 g salted egg powder
- 10 g maltodextrin
- Salt to taste
- Sugar (sucrose) to taste
- Garnish with a solid dissolution of capsaicin on top and popcorn Ịqemusu evocation.

Method, dough:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
4. Add oil and water and mix until dough is well combined.
5. Rest the dough for 20 min and roll using a machine or rolling pin.

Method, “meat” base:
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7. Steam for 1 hour.
8. Crumble with fork till it looks like minced meat.

Method, dumplings:
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16. Serve with a drop of sesame oil and Chinese vinegar or Note by Note evocation and chili sauce.

Re-Salted Egg Crisp, Note by Note
Serves: 10

Dough:
- 60 g (1/2 cup) tapioca flour
- 100 g (1/2 cup) cornstarch
- 30 g (3 tbsp) potato starch
- 2 g (3/4 tsp) salt
- 6 g (1/2 tsp) xanthan gum
- 12 g egg white powder
- 107 g water (or to texture)
- 23 g egg yolk powder
- 20 g (1 1/2 tbsp) vegetable oil
- To colour: a yellow food colorant

Salted egg seasoning:
- 30 g salted egg powder
- 10 g maltodextrin
- Salt to taste
- Sugar (sucrose) to taste
- Garnish with a solid dissolution of capsaicin on top and popcorn Ịqemusu evocation.

Method, dough:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
4. Add oil and water and mix until dough is well combined.
5. Rest the dough for 20 min and roll using a machine or rolling pin.

Method, “meat” base:
6. Mix all well to develop the gluten.
7. Steam for 1 hour.
8. Crumble with fork till it looks like minced meat.

Method, dumplings:
12. Roll dough very thinly (better using Kitchen Aid).
13. Fill and fold dumpling.
14. Steam for 10 min.
15. Shallow fry bottom of the dumpling on a frying pan.
16. Serve with a drop of sesame oil and Chinese vinegar or Note by Note evocation and chili sauce.

Re-Salted Egg Crisp, Note by Note
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Dough:
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- 100 g (1/2 cup) cornstarch
- 30 g (3 tbsp) potato starch
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- 12 g egg white powder
- 107 g water (or to texture)
- 23 g egg yolk powder
- 20 g (1 1/2 tbsp) vegetable oil
- To colour: a yellow food colorant

Salted egg seasoning:
- 30 g salted egg powder
- 10 g maltodextrin
- Salt to taste
- Sugar (sucrose) to taste
- Garnish with a solid dissolution of capsaicin on top and popcorn Ịqemusu evocation.

Method, dough:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
4. Add oil and water and mix until dough is well combined.
5. Rest the dough for 20 min and roll using a machine or rolling pin.

Method, “meat” base:
6. Mix all well to develop the gluten.
7. Steam for 1 hour.
8. Crumble with fork till it looks like minced meat.

Method, dumplings:
12. Roll dough very thinly (better using Kitchen Aid).
13. Fill and fold dumpling.
14. Steam for 10 min.
15. Shallow fry bottom of the dumpling on a frying pan.
16. Serve with a drop of sesame oil and Chinese vinegar or Note by Note evocation and chili sauce.

Re-Salted Egg Crisp, Note by Note
Serves: 10
Char Siu sauce:
25 g (1½ tbsp) white sugar (sucrose)
25 g (1 tbsp) honey, or a concentrated solution of glucose, fructose or sucrose
23 g (1 tbsp) dark soy sauce
15 g (2 tsp) soy sauce, Higashimaru Shoyu
1 g (1 tsp) five spice powder
1 tbsp bacon oil, lard or vegetable oil
To texture: corn starch, in water

Base meat + sauce:
100 g base meat
20 g daikon fibre
To taste: Char Siu sauce
To texture: corn starch, in water

Method, dough:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. Dissolve yeast in warm water.
4. Mix all dry ingredients.
5. Pour yeast, water and oil into dry ingredients and mix until incorporated.
6. Prove for 1 hour or until it doubles its size.

Method, “meat” base:
1. Mix all well to develop the gluten.
2. Steam for 1 hour.
3. Crumble with fork till it looks like minced meat.

Method, Char Siu sauce:
1. For Char Siu sauce, mix all ingredients but corn starch.

Method, filling:
1. Stir fry meat base, daikon fibre and Char Siu sauce.
2. Thicken filling with starch and water till right texture.

Filling + dough:
1. Portion dough.
2. Fill it.
3. Let it rest for 20 min.
4. Steam for 10 min.

*add piperine powder (pepper) on top of bao.
Evocation on top: beetroot.

Sea of Change – Oyster Pancake, Note by Note
Serves: 8

Batter:
50 g potato starch
10 g rice starch
1/2 tsp. salt
120 g cold water
2 g baking soda (sodium bicarbonate)
1 tbsp cooking oil
1 tsp ginger juice
To taste: white pepper or piperine

Oyster seasoning:
100 g leek water
To taste: white pepper or piperine
To taste: Iqemusu Evocation “Onium”
10 g agar-agar

Chilli sauce note:
50 g corn syrup
50 g glucose syrup
3 g chili powder
5 g tomato powder
To taste: salt
To taste: tartaric acid

Method, batter:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. Mix all ingredients and fry as a conventional pancake.

Method, seasoning:
1. Mix all ingredients.

Method, sauce:
1. Mix all ingredients and reduce in a pot.

Longevity – Noodle, Note by Note
Serves: 8

Dough:
60 g (1/2 cup) tapioca flour
100 g (1/2 cup) corn starch
30 g (3 tbsp) potato starch
4 g (3/4 tsp) salt
6 g (1 1/2 tsp) xanthan gum
12 g egg white powder
107 g water
23 g egg yolk powder
20 g (1 1/2 tbsp) vegetable oil
To colour: green colorant (see earlier)

Chicken jelly:
500 g chicken extract
gelatine, sheets

Directions:
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. In a medium bowl, combine flours, salt and xanthan gum.
4. Beat the egg white powder lightly and add the oil.
5. Pour the egg-oil liquid into the flour mixture and stir.
6. This will feel much like pastry dough.
7. On a pasta machine, set #1, fold a piece of dough into thirds. Roll and fold nine times before starting to roll more thinly. Roll up to set # 6.

About this recipe:
- note that the dough is sticky at first and needs dusting. In the roller, it feels crumbled, but once rolled a few times, texture is perfect for noodle making.

**Lioness Head, Carrot Cake, Note Leek, Note by Note**

Serves: 6

**“Meat” base:**
- 40 g gluten powder
- 100 g stock (chicken extract) or water
- 1/4 tsp garlic powder
- (4 g) oil

**Daikon fibre:**
- In a juicer, extract daikon fibre. Wash it to get rid of any flavour and starch (until water comes out clean).

**Note by Note crumb:**
- 20 g wheat starch
- 22 g sugar (sucrose)
- 1/4 tsp salt
- 1/4 tsp sodium bicarbonate
- 12 g gluten powder
- 4 g instant yeast
- 3 tsp neutral oil
- 55 g water (to texture)

**Meat balls:**
- 500 g minced meat base
- 100 g daikon fibre, wok stir fried
- To taste: Chinese wine
- 3 tbsp light soy sauce
- 1 pinch ginger powder
- 1 pinch garlic powder
- 100 g note by note crumb
- 2 tbsp neutral oil

**Broth and sauce:**
- 500 g water
- To taste: monosodium glutamate
- To taste: rock sugar
- To taste: gelatine sheet
- To taste: salt
- To taste: Iqemusu Evocation Sfumo (smokey odour)
- To colour: caramel colour
- To texture: xanthan gum (for sauce)

**Daiwon cake:**
- 300 g daikon fibre
- 500 g daikon, milk
- To taste: salt

To taste: monosodium glutamate
- 8 g gellan gum

**Note leek:**
- 200 g water
- 8 g elastin
- 2 g agar-agar
- To colour: green colour (see earlier)
- To taste: Iqemusu Evocation Onium and Hertzon (1-cis-hexen-3-ol)
- To garnish: burned leek ash

**Method, “meat” base:**
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. Mix all well to develop the gluten.
4. Steam for 1 hour.
5. Crumble with fork till it looks like minced meat.

**Method, crumb:**
1. Dissolve yeast in warm water.
2. Mix all dry ingredients.

**Save the Shark, Note by Note**

Serves: 10

**Soup:**
(This one was not Note by Note, as it used traditional ingredients, but one can change it using other ingredients.):
- 8 kg pork knuckle
- 8 kg old chicken
- 300 g dried scallops
- 500 g Yunnan ham
- 5 kg pork ribs
- 100 g ginger
- 200 g leek
- To taste: salt
- 80 L water

**Fin:**
- 500 g water
- 15 g agar-agar
- To taste salt
- 3 tbsp soy sauce
- 1/2 tsp dark soy sauce
- Gold leaves (optional)

**Method, soup:**
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. Boil all ingredients in water until it reduces to half.

**Method, fin:**
1. Boil water and add in agar-agar.
2. Bring to boil and add seasoning.
4. Set in chiller.
5. Use grater to grate fin.
**Hidden Heart, Note by Note**

Serves: 6

Coconut agar gel:
Yields: enough for 10 meringue shells

- 40 g sugar
- 250 mL coconut water or odorant solution of gamma nanolactone
- 3 g agar-agar powder
- 5 drops odorant solution “Copesca” (Iqemusu)
- 500 g water
- 5 tbsp desiccated coconut

**Method:**
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. In a pot, bring the 500 g water and 5 tbsp of desiccated coconut to a 5 min boil. Let steep overnight.
4. Strain the desiccated coconut. In a pot, bring 250 g of coconut water (or water with gamma nanolactone solution added), sugar and agar powder to a boil for 3 min.
5. Pour the mixture into a plastic container and add 5 drops of the odorant solution “Copesca”. Whisk well, let set in the chiller.
6. Cut the agar into small cubes and blend it into a gel.

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**Last Kiss – Lollipop, Note by Note**

Serves: 10

**Filling:**

- 200 g cocoa butter
- 200 g sugar (sucrose)

**Flavours and colours:**

To taste: odorant solution “Piovo” (Iqemusu)
To taste: odorant solution “Naha” (Iqemusu)
To colour: yellow
To colour: green

**Method:**
1. Prepare the workplace.
2. Scale and collect all the ingredients and equipment.
3. In a Robocoupe mixer, add cocoa butter and sugar and mix until a paste.
4. Separate into four batches: use two for filling and two for colour coating.