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**Cube of “Chicken-Carrot” with Chips of “Basil-Lemon”**

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This dish was created to showcase the different textures achievable when using Note by Note cooking. Instead of having a soft centre as found in most dishes, we wanted the centre to be chewy and fibrous (meaty texture). From an optical point of view, we were looking for vibrant and vivid colours that are commonly found in conventional foods (for example, green like vegetables and fruits, yellow like egg yolks). The “egg yolk” look, as well as the “kiwi” layer, are there to comfort people with something that is familiar to them. Closing their eyes and eating the cube will make people travel back to their childhood, remembering a family dish of chicken, pork stock and carrots with a hint of basil and lemon.

Visually, this dish seems to be jellified, but in fact, it is not: it contains a sphere of “chicken-carrot” in the middle, with a fibrous consistency. There are two gelatinous consistencies, one above the other. The one around the sphere is made of pork gelatine, so that it melts when a hot liquid is poured on it. The upper layer, with its “kiwi” seeds, has a more elastic consistency in order to be reminiscent of pork jelly. The chips over the cubic part have a flavour of basil and lemon.

### Sphere of “Chicken-Carrot”

- 80 g carrot juice
- 80 g fibres (for example, carrot or apple)
- 40 g proteins (for example, egg white powder)
- 20 g flavoured oil (for example, roasted chicken)
- 20 g starch (for example, maize starch)

Mix the ingredients, make spheres in moulds and cook in the steam oven; then put the spheres in moulds containing gelatine (see “gelatine cube” in the following). In order to get a smooth aspect to the sphere, add kappa carrageenan around the sphere. Mix the kappa carrageenan in cold water (12 g/l), bring up to boiling point and then remove from the heat. Dip the sphere (use a tooth pick) three to four times into the kappa carrageenan mix.

### Gelatine Cube “Pork Stock”

- 10 g pork stock (cube)
- 6 g gelatine (powder)
- 500 g cold water

Dissolve the gelatine in cold water first, then add the cube of pork stock, bring up to boiling point and pour into moulds. When it is almost jellified, add the previous sphere.
“Rind with Kiwi Seeds” Layer
100 g tapioca starch
100 g water
10 g flavoured oil (for example, pork rind)
10 g ground pepper
2 g colorant (for example, chlorophylls)
salt
Mix the ingredients, bring up to boiling point, add to a cube mould and let it cool before cutting thin layers.

“Basil–Lemon” Chips
30 g wheat flour
80 g neutral oil (for example, grape seed)
240 g water
10 g flavoured oil (for example, basil)
2 g colorant (for example, chlorophylls)
2 g tartaric acid
Mix the ingredients, pour small quantities into a hot frying pan, cook for two or three minutes, and store on tissue paper.

“Tomato Granité” Juice
80 g tomato juice
3 g agar-agar
50 g water
2 g gelatine (powder)
Some drops of Tabasco
Mix the tomato juice, tabasco and agar-agar. Bring to the boil, let it cool until it starts to gel and then mix (keep on the side). Mix the gelatine and water for a couple of minutes in order to activate the gelatine, then heat until the water is clear, then add to the tomato–agar mixture and put into moulds. Let cool, then cut into brunoise (small cubes). It looks like a granité. In contact with a hot liquid, the “granité” will melt.