

Handbook of Molecular Gastronomy Conference #3

Septembre 8th, 2021

The four Editors of the Handbook of Molecular Gastronomy are organizing an online conference, about the book, on the 8th of September (included the time span), the topics discussed will reflect the 3 parts of the book:

- Molecular and physical gastronomy: scientific aspects
- Education practices of molecular and physical gastronomy
- Applications of molecular and physical gastronomy to culinary art

Application <https://indico.in2p3.fr/event/24363>

Connexion to follow the conference :

<https://eu.bbcollab.com/guest/99ea753102864593a1f8e077411ab077>

Introduction

14.00-14.15 : Hervé This

Session 1, chairperson Alan Kelly

14.15-14.35 : Bruno Mesz, Taste and Sound

14.35-14.55 : Charles Spence, Plating

14.55-15.15 : Benjamin Strottrup,

Tea Break (or coffee, or rather Cremant from Alsace)

Session 2, chairperson Roisin Burke

15.15-15.35 : Marisol Herrera Jimenez

15.45-16.05 : Christophe Lavelle, Teaching the teachers

16.05-16.25 : Note by Note Cooking, Michael Pontif

16.25-16.45 : Questions, Comments, Discussion, Follow up with the fourth event (December 1st, Special « Christmas Lectures »).

The event is under the patronage of the Académie d’agriculture de France and of the INRAE-AgroParisTech International Centre for Molecular and Physical Gastronomy.

Part I

Bruno Mesz

National University of Tres de Febrero, Argentina

Taste and sound

I will show recent experiments on “sonic seasoning”, where crossmodal correspondences between taste and sound have been used to modify the experience of many different food and drink products by changing the music or soundscape that people listen to. I will also talk about some specially designed sensory apps to enhance these effects of sound on taste, and how they have been used in the context of gastronomic experiences and performances.

Charles Spence

Benjamin Strottrup

Part II

Marisol Herrera Jiménez.

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Application of molecular and physical gastronomy in education. Approaches of molecular gastronomy to an emblematic dish of Mexican cuisine.

Abstract.

In 2010, traditional mexican cuisine made it to the United Nations Educational, Scientific, and Cultural Organization’s list of Intangible Cultural Heritage of Humanity. This cuisine is a comprehensive cultural model comprising farming, ritual practices, age-old skills, culinary techniques and ancestral community customs and manners. Traditional Mexican cuisine is also an opportunity for chemistry teachers to explain physicochemical phenomena during meal preparation. This lecture covers the educational strategy for the concept of emulsion and its constitution during the elaboration of the most emblematic typical food of Puebla cooking: El Manchamanteles, a sauce that was made by culinary arts career students of Ambrosia Culinary Center, a renowned institution in México.

Christophe Lavelle

Part III

Michael Pontif

Iqemus

Note by note cooking is a way of cooking that only uses pure compounds to create dishes. As with molecular cooking in the 90's, it is a completely new way of cooking, but when molecular cooking was implementing new tools and techniques, note by note brings new food materials. The cook needs to discover the compounds, their sensory properties and their interactions with other compounds. It involves a sense of formulation which is not intuitive and only comes from experience. To be able to create note by note flavours, cooks needs a guide to know how to proceed.