From Idea to Execution
The Embellishments
What if there was no tradition
What if what is known, proven and accepted did not exist, how would we go about things?
Sharper Cleaner Lines
Can Something Cascade Up?
A Mistake is Just an Unrealized Success
When do questions get answers?
It starts with biscuits
How often can you watch a magic show? How often can you listen to great music? There is a difference.
Tapas and Tasting: two restaurants one roof
What if delicious was easy?
Understanding the Research
The Continued Substitution and Extrapolation of Ideas and Ingredients
Soul of the Food
Deliberate Intensity
Executing a Vision
Watching each bite: got to make sure it is what I want
The Power of Watercolors
How the Mind Works
What can be what?
How can we change or alter textures?
Cultivating Ideas
If it tastes delicious and gives you joy
The need for fundamentals
The Power of Watercolors
All Kinds of Food
Natural deliciousness
What would you like to express
The dictates of reason
The importance of no brainers
The Exchange of Ideas
An Affair with Food
What could we do with less: space, money, ideas, constraints, concepts—and how could more alter the approach?
The odd mixing of colors, shapes and lines
Listen for Brilliance
Irregular Forms
The Juxtaposition of Size
Enjoyable simplicity
Look at tables, what’s on top and what’s underneath
Sharpen Ideas
A Glimpse
Drawings and Watercolors
Execute Your Dream
The Modern Question
It's Actually a Relationship
What is the best form? of an idea?
Writing a menu like great prose
Notes on Food
Understanding food
Texture will define the dish
Color and Light
Bespoke Solutions
The Micro Kitchen
The Line between Art and Science
The Process in How Things Happen
Clear and Distinct Voice
A better Understanding of Food
The Mathematics of Food
Food is Art
Understanding the Relationships of Ingredients
Getting Food
Smaller is Bigger than Ever
There is more than what you know and are exposed to
The Practical Application of Innovative Ideas
Juxtapose crisp and tender for a visual aesthetic
Finding the simple in complexity
Creativity and Common Sense
The Uses of Light and Shade
Concern with Accurate Representation
Accurate versus Loose Representation
A Startled Sense
“The thing as one sees it” James Nairn
Ideas and Works on Paper
The Transition between colors and patterns
Art of the Ordinary
The Subtle Relationship between colors and Forms
Streamline and Organize Ideas
Acute Sense of Form
Visions of Modern Cuisine
Culinary Piano
The Reason Why?
Voice of Flavor
The Disparate Association of Ingredients
• Slightly East of Center
• Roast cod with hot marine vinegar
• Oyster with whipped horseradish and hot vinegar
• Use the tender as an accent or side dish
• What is the ideal size of a waffle? How small can we make a waffle that still has the textures of a waffle
• Oysters in squab-oyster sauce with aguillettes of squab
• Use white chocolate as a vehicle to enrich flavors: also try with infusions in the white chocolate
• Condiment pearls: ketchup, mustard, mayo, pickle
• Oysters topped with whipped horseradish
• Sea urchin topped with whipped horseradish
• Whipped mustard tarragon
• Sheet of mustard tarragon
• Hamachi in pumpernickel crumbs
• Hamachi in cinnamon toast crumbs
• Almond blossoms
• Plum blossoms
• Peach blossoms
• Sweetbreads with key lime marmalade
• Whipped sea urchin with xanthan-VersaWhip combo
• Spicy shiso mayo for tuna hand rolls
• Blossom broth, tea, infusion
• Ginger flower blossoms: find a source
• Aroma of pumpernickel---crab dumplings in pumpernickel consomme
• What blossoms have the most flavor?
• Use isomalt/glucose solution to make crisper bread crumbs
• Smoked cocoa dusted truffles
• Tomato-watermelon with sake, onion, chile, and long pepper
• Gellan soda with floating cubes of flavor
• Campari-watermelon
• Hot snow cone
• Watermelon topped with olive ice cream
• Sea urchin-jalapeno with smoked balsamic cubes
• Citrus rectangles
• Cheese waters become airs: feta, piave, blue
• Black olive puree to become spaetzle
• Sashimi with candied walnut, arugula, olive-pepper relish
• Black olive soy sauce
• Smoked sugar cane
• Agave-artichoke
• Agave is in the lily family
• Lily bulb-agave puree
• Infuse tequila vinegar with roast agave
• Fish stuffed with roasted agave
• Jalapeno-tequila vinaigrette
• Maple-tequila
• Tart cherry-soy marinade for squab breasts
• Savory black forest cake
• Roast agave pudding, curd, terrine
• Suspended in crumbs
• Jasmine poached peaches
• Softshell crab with kimchee mayonaiise
• Cherry-cumin
• Tomato crunchies
• Tomato streusel
• Seafood mosaic
• Vermouth waater as a stock base
• Coffee potatoes
• Foie gras with oxalis, yogurt and whipped mead
• Freeze dried fruit flavored yogurts: pineapple, strawberry, coconut
• Almond panna cotta with radishes cooked and raw, radish greens and sake roe
• Poached scallop tartare with tequila vinegar, micro cumin, yuzu and powdered corn
• Smoked salmon roe with seared melon confit, shiso, chile oil an meyer lemon
• Whip vegetable juices into chocolate and see the results
• Frog leg or shrimp with nut meal crumbs: pistachio, almond
• Axis venison with potato flake crust, shrimp spaetzle and kimchee
• Garlic-almond soup with spaetzle of shrimp, kaffir lime
• Pistachio-garlic soup
• Pad thai flavored shrimp spaetzle
• Arugula soup with almond milk pudding
• Toasted almond garnished shrimp spaetzle
• Roast "scallop"pini with shrimp spaetzle, nut crumbs, mustard sabayon and hen of the woods mushrooms
• Maple vinegar dressed cabbage
• Thin cookies with streusel baked into the tops
• Salty chocolate-spicy fruit
• Simple plate presented to diner, finish dish tableside
• Fish served with goat cheese croquettes
• Frothed herbs
• Smoked nutmeg
• Banana-olive oil cake
• Steak tartare with lime pickle
• Kaffir lime leaf honey
• Shishito pepper marmalade
• Burrata tempura
• Ramp green: cavatelli, spaetzle, garganelli, gnocchi
• Black cherry: consomme, whipped, sabayon
• Cherry cola pie filling
• Freeze dried fruit butters
• Cheese oil mayonaisse for a variety of applications
• Smoke freeze dried fruits
• Yogurt cavatelli
• Yuzu-kosho cavatelli
• Steak tartare with whipped topping
• King crab and pumpkin seed stew
• Poached scallops in walnut oil
• Fried lobster roll with hot mayonaise
• Smoked yuba skin spring rolls, ravioli, crust
• Fruit foam with its relish around cheese ice cream
• Whipped rhubarb around triple cream ice cream and freeze dried strawberry crumble
• Pea soup with shrimp spaetzle
• Game with kasu marinade, apricot and soy
• Mushroom with mitsuba, yogurt and almonds
• Melon and myoga
• Drizzle olive oil on green herb granita and refreeze
• Ginger-tamarind sauce
• Make sheets of horseradish with UT or MC
• Juice and thicken horseradish
• Soak horseradish shavings in glucose-isomalt-water then dry to make crispy filaments
• Soak curry leaves or kaffir lime leaves in glucose-isomalt-water solution then dry and crumble
• White chocolate tahini
• White chocolate powder
• Pecorino with oysters
• Oysters draped in pistachio
• Kasu cavitelli
• Smoked chickpeas
• Smoked potato bread
• Smoked paprika agnolotti
• Fried smoked chickpeas
• Yuzu-sesame with white chocolate
• Oyster-onsen egg-artichoke soup
• Black mustard seed ice cream
• Rhubarb and fava bean relish
• Pickled jalapeno with minced ginger, mustard seeds and lime juice
• Season chips and fries with dried fats
• Eel with chicken liver
• Hot foie gras with sushi rice
• Eel and freeze dried cherry sauce
• Cucumber-sour cherry relish with freeze dried fish
• Lemon sole with olive streusel, pineapple and olive caramel
• Passion fruit poached fish
• Powdered passionfruit
• Compressed watermelon topped with avocado marble
• Olive crumb cake with freeze dried cherry crumb
• Roast pork loin sandwich with truffle mayonnaise on griddled country bread
• Oyster menu with 12 preparations of oysters
• Rillettes in mason jars: salmon, shrimp, pork, foie, fish, chicken and olive, truffle and pork
• Oyster with vinegar pearls
• Miniature sandwich canapé: Cuban, reuben, smoked salmon, BLT, ham-egg and cheese
• Pickled ginger-scallion butter
• Tamarind-maple butter
• Squab with almond puree, compressed melon and fennel
• Whole grain pasta fideos
• Whipped dressings: green goddess, Russian, tartare sauce
• Shrimp-horseradish condiment
• Hot tomat jellies
• Tomato water and earl grey tea
• Scallop carpaccio with chocolate salt
• Fava bean streusel
• Foie gras baked Alaska
• Dungeness crabmeat with whipped yuzu
• Lobster baked Alaska
• Peaches-arugula-marcona almond
• Fried pudding pops: butterscotch, chocolate, yuzu
• Time release sauces
• Passionfruit yogurt: sheets, cubes
• Grilled citrus juices as sauce: orange, bitter orange, grapefruit, lime, grape
• Fresh smoked cheddar grits
• Turnip rounds with turbot, and black truffle XO sauce
• Juniper pumpernickel puree
• Onion juice beur monte
• Hamachi snitzel
• Waldorf salad condiment: scallops, foie, sweetbreads
• Ambrosia salad as a condiment
• Smoked apple streudel
• Smoked katafi as a crust: foie, shrimp, scallops, fish, sweetbreads
• Smoked banana soufflé, jelly, guacamole
• Foie gras with jasmine, strawberries and nasturtium leaves
• Sweetbreads with nasturtium: flower puree, flase capers and leaf salad
• Meyer lemon and nasturtium leaf sauce with salmon
• Rum-lime-ginger soufflé, sauce for salmon, sweetbreads, scallops, foie gras
• Savory cocktail combinations
• Cocktails and the dishes they inspired: dark and stormy, margarita, gin and tonic, pina colada, planters punch
• Habanero-honey
• The shape of a surf board
• Lobster with foie gras crepe
• Goat and lime pickle
• Goat pastrami
• Lamb pastrami
• Loin of lamb with lamb reuben
• Pastrami spiced loin of lamb
• Kimchee and coconut milk
• Ramp greens and coconut milk
• Creamed kimchee
• Tomato-mustard water jelly
• Charred poblano relish with oysters
• Jalapenos blistered on flat top
• Jasmine rice and tea paper made with eggwhite and cooked rice
• Cheese broth based artichoke soup
• Roquefort cavatelli with arugula, bay scallops and chanterelle mushrooms
• Oolong tea and parmesan broth
• Explore toasted rice and cheese rind broths
• Tamarind-sherry consomme
• Roast game with tamarind cavatell
• Powdered tamarind
• Tamarind dry rub
• Pork belly with tamarind jelly
• How to make light and delicat tamarind gnocchi
• Miso noodles ala chittarra
• Roquefort noodles
• Foie gras cavatelli
• Honey dew melon and goats milk yougurt raita
• Lassi marinades
• Fish with ranch dressing
• Bacon ravioli with cod
• Folded strips and crackers wrapped around salads, roasts, tartare,
• Lychee-olive
• Pickled lychee
• Lychee sorbet with black olive caramel
• Raw cocoa bean puree, pudding, juice
• Lobster cake with caramelized yogurt
• Chestnut buttered rum
• Tea smoked potato with butter
• Purees in the center of bread: smoked potato, ham, mushroom, truffle-chestnut,
• Hummus bread
• White bean-prosciutto puree
• Shrimp with rhubarb streusel and ramps
• Rhubarb-green olive
• Rhubarb and fermented black beans
• New style neco wafer: lovage, passionfruit, foie gras
• Rhubarb curd
• Green tea and rhubarb
• Two sauces one light one rich united together in a serving vessel: lobster and olive, clam and roast chicken, parsley and crab
• Clam cloud with pork-black bean sauce
• Raw fish roulade in an herbal wrapping with foie gras nuggets and fermented black bean tuile
• Pork belly and port wine
• Jelly of tea that is warm with lemon strings
• Herbal-nut crusts: lamb, venison, game, offa,
• Passionfruit shortbread; explore other flavors
• Onion juice sabayon
• Celery leaf and peeled grape salad
• Celery leaf caramel
• Tequila-cream soda
• Melon layered with minced dried fruits
• Dried apricots in olive brine
• Celery-celery root relish
• Hard cider sabayon with oysters
• Truffle vegetable salad with sour honey sabayon
• Foie gras shortbread
• Miso or sesame oil shortbread
• Roast chicken butter
• Flavored ice plates from citrus to cola to tea to smoke as a base for raw fish
• Smoked ice
• Arugula ice plate
• Wasabi ice plate
• Vanilla-lime ice plate
• Ginger-scallion-lime ice plate
• Cream soda granita
• Smoke dried fish: baccala, scallop, shrimp, haddock
• Scallop roulade wrapped in: cabbage, kimchee, rhubarb, celery
• Tasmanian sea trout in honey sheets
• Make grape juice leaves
• Truffle shortbread with truffle flour
• Oyster in baked potato sabayon
• Whipped aligote potato: potato and cantal consomme base whipped with MC F50
• Coffee streusel
• Dessert bread and butter service: how to integrate
• Olive brine ice plates
• Flavored freeze dried powders with spices and seasonings
• Roulades of lobster draped in potato
• Fried smoked cheddar croutons
• Oysters with parmesan-champagne whipped cream
• Pine needle honey
• Feta cavatelli
• Salmon and feta rilletes
• Celery leaf risotto
• Shrimp gnocchi: 566g shrimp, 2.26g activa RM (.4%), 4g salt, hot sauce
• Parmesan water: 2000g water, 1000g parmesan clarify with .5% gelatin
• Smoked potato gnocchi
• Toasted English muffin ice cream
• Smoked grape sorbet
• Avocado semi-fredo
• Ice cream brulee
• Pork with ramp kimchee and rhubarb
• Toro torchone wrapped in ramp leaves with avocado marble
• Pounded almonds and strawberries
• Sorrel sorbet with salmon tartare
• Crab meat with marcona almond jelly
• Truffle-almond jelly
• Savory churros: ramp, parmesan, pepper
• Strawberry and marcona almond jelly
• Strawberries and pedro ximeniz with shiso and nasturtium leaves
• Tongue osso bucco style: cut into roulades before cooking
• Seafood stew with Indian spices and lassi foam
• Yogurt sorbet in whipped tangerine
• Bacon fat hollandaise with minced bacon and lime pickle
• Prosciutto fat hollandaise or potato puree
• Beef with ramp kimchee and morels
• Warm egg cup in cocoa nibs and coarse sugar blended to keep in place
• Mix cocoa nibs and eggwhite to make a baking crust to serve on or under
• Smoked loup de mer loin with rhubarb and horseradish
• Madiera-horseradish sauce
• Olive pate fruit with olive brine, olive caramel and gellan
• Dry large slabs of melon in the dehydrator
• For vibrant puree, hot wet dry fry herb or veg, then add ice, strain and then semi freeze before pureeing
• Whipped charred onion made with charred onion consomme
• White asparagus pudding to filled doughnuts rolled in cinnamon sugared bacon bits
- Pate fruit of egg yolk and truffle
- PX pate fruit, try other dessert wines
- Coconut yogurt with artichokes, truffle and sorrel
- Pistachio pitzels with cinnamon mascarpone ice cream
- Brie de meaux churros
- Banana and bacon cream pie or ice cream
- Squid rigatoni with activa
- Black squid cous cous
- Strawberry shortcake with wasabi or mustard ice cream
- Bagna cauda-basil sabayon
- Black beans with lime pickle sabayon
- Powdered pumpkin seed oil with roast fish: try other oils as well
- Smoked gianduja ice cream
- Smoked nutella
- Smoked loup de mer and ramp kimchee with melon cubes
- Smoked paprika mustard raw fish with smoked soy tapioca
- Smoked cashew and dried strawberry mosaic
- Vegetable salad with green tea-almond croquant
- Whole fish, meat or even vegetables in cocoa nib-salt crust
- Black licorice risotto or oatmeal or rice pudding
- Mozzarella or burratta with: orange blossom, lime leaf, lime pickle, roasted lemon, grilled citrus
- Lardo cream to enrich stews and legumes: peas, beans, lentils
• Sweetbreads with pine and apple: jelly, puree, sauce, vinaigrette, foam, sorbet, crumbs
• Powdered spruce oil with fish, foie, sweetbreads, meat, dessert
• Oysters in their own jelly
• Whipped black leg ham on tuna tartare
• Powdered cream cheese with tapioca maltodextrin
• Use tootsie roll base as a flavor medium
• Squash pop tart: truffle-avocado, sweet potato, corn
• Fish stuffed with bagna cauda
• Frothed bagna cauda on top of madiera-chicken jus
• Scrambled egg with truffle bagna cauda
• Miso-apple cake with maple vinegar: try crumbs and steamed pudding as well
• Steak tartare dressed with bagna cauda
• Ramp pesto
• Sundried tomato-rose water or orange water puree
• Powdered rosehip yogurt
• Rhubarb cured like lime pickle
• Lime pickle ice cream: sweetbreads, steak tartare, vegetable salad
• Poach egg yolks in MC flans
• Harrisa caramel sauce or caramels
• Sumac, zaatar or vadouvan dusted caramels
• Garam masala: sorbet, pie cookie, palmier, poptart, caramel
• Asparagus soup over warm feta pudding
• Raw apple-porcini: salad, stew, crust
• Parmesan dressing with smoked vinegar
• Smoked marine vinegar
• Source kelp berries
• Hot chocolate sheets
• Exotic spice pasta dough
• Gastrique powder: red wine vinegar and honey powder
• Beets in cream of walnut vinaigrette: goat yogurt, walnut oil, candied spice walnuts
• Broccoli soup with pancetta foam
• Maple vinegar yogurt: crème caramel, sorbet
• Dress cheese sorbet with maple vinegar
• Black truffle mortadella
• Grind pancetta and use for cooking cabbage for crostini: top with truffle and gruyere
• Apple pie with cheddar-vanilla ice cream
• Mix maple vinegar with clarified butter for brushing phyllo dough
• Katafi crusted cheese
• Whiskey maple glazed nuts with smoked salt
• Maple whiskey glazed olives: cook in syrup till dry and crystallized
• Dates cooked in olive brine
• Artichoke soup with maple vinegar sabayon
• Sun dried dried tomato and Brin d’ Amor: dressing, salad, grilled cheese, cromesquis, mousse
• Molten sour cream and smoked roe fritter
• Sun dried tomato and white anchovy bagna cauda
• Pork shoulder ravioli with loin of pork with spiced cherries and arugula sauce
• Chicken salad confit: sandwich, ravioli, goat cheese rillette
• Preserved or grilled citrus sorbet: lemon, orange, grapefruit, lime
• Butter braised sweet paprika chicken
• Mascarpone butter with herbs under the skin: add bacon and citrus zest
• Salted peanut-lime pickle butter or mascarpone under the skin
• Hazelnut oil-orange-curry leaf vinaigrette
• Smoked chocolate ganache with olive oil caramel on baguette
• Caramel bread
• Corned cod with cabbage with corned beef ravioli
• Lime zest and red pepper jelly
• Corn with cumin-nutmeg seasoning: risotto, pudding, agnolotti, oatmeal
• Corn stock clarified with .5% gelatin
• Kimchee vinaigrette
• Orange-ginger-vermouth sauce with .4% xanthan gum
• Mocha salt crust—cocoa nib and coffee beans: chicken, fish, beef
• Juniper-fennel-allspice-cardamom: fish, meat
• Smoked buckwheat pilaf
• Nutmeg-ginger-clove-cinnamon-white pepper: eggplant, pie, clam sauce
• Paprika marshmallow
• Eggplant bisque: brandy, cream, walnut oil, nutmeg
• Fish with feta-oregano butter
• Tomato-star anise-green olive-orange zest-vermouth-L. zest: relish, sauce, foie gras
• Mixed citrus Ambrosia salad: grapefruit, lime, lemon, orange, and herbal marshmallow
• Brown sugar sabayon with grapefruit
• Black pepper-tomato-orange marmalade with green olives and golden raisins
• Marmelade braised: fennel, pineapple
• Parmesan-espresso: puree, consomme, butter, vinaigrette
• Sour cheese water
• Poach artichokes in toasted almond water
• Yuzu-melon vinaigrette with caramelized yogurt, grilled squid and nasturtium leaves
• Buttermilk-tomato bread pudding: torchon, terrine—try smoking
• Black truffle bread pudding
• Date-miso-eggplant with cuttlefish cous cous and lamb loin
• Lamb neck in aromatic tomato stew: L. zest, cardamom, tomato, mustard seeds
• Carrot pate fruits
• Ground lamb belly Bolognese with huntes spices, zaatar, vadouvan
• Lamb belly and capponata sandwiches
• Avocado tart with chocolate ganache
• Avocado curd
• Sake rice pudding
• Cocoa pod as serving vessel for risotto, steamed pudding cooked fish
• Sandy cocoa nibs
• Viognier with olive butter: poached lobster, smoked tomato, pudding and cucumber, marjoram
• Strawberry-balsamic consomme: long pepper,
• Powdered vinaigrette
• Roasted fruit: broth, vinegar, consomme
• Garram masala-brandy-butter sauce for fish, agnolotti
• Onion butter ice cream
• Dr. Pepper cake
• Squid and pigs ears with shishito peppers
• Strawberry tart with curry leaf pastry cream
• Celery leaf and pecorino
• Harrisa crumbs with roasted prawns
• Fruit with harrisa steusel
• Croissant ice cream
• Smoked artichokes
• Chicken gnocchi with lemon sabayon—try lime pickle as well
• Basil-banana
• Pumpernickel: pasta dough, crisp, ice cream, cavatelli, gnocchi, consomme, pudding, jelly, whipped, molten, soup
• Whipped pretzel on smoked chocolate ice cream
• Eggplant like pumpkin pie
• Cinnamon raisin toast: pasta dough, crisp, ice cream, cavatelli, gnocchi, consomme, pudding, jelly, whipped, molten, soup
• Razor clam and poblano pepper relish
• Nutella and foie gras terrine
• Nutella poached squab squab with watercress and pumpernickel gnocchi
• Cheese brine: foie, sweetbreads, seafood
• Coffee-cardamom-kaffir lime glazed foie
• Feta cheesecake, cheesecake torchon
• Cherimoya custard with roe
• Brie cheesecake
• Cream of ricekrispy treat: try as ice cream
• Fluff truffle
• Fluff-nutella pannini
• Lobster with smoked bloody mary, braised celery and olive crisp
• Herb garden dressing
• Lobster knish
• English muffin sliders
• Roast ginger yogurt
• Scallops and rhubarb
• Clear mustard jelly with sea urchin in its shell and tiny broccoli florettes
• Squab poached in seaweed butter
• Squab with hearts of palm, curry leaves and lime
• Fermented black bean: brioche, butter, ketchup
• Prosciutto butter—straight up or use the fat in the butter
• Salted pistachio butter with cherry mostarda bread and foie
• How to make crisper nuts
• Caper bread with a puree of capers
• Caper-anchovy butter with octopus
• Octopus and foie gras
• Liquids in suspension
• Mix salted capers with lemon chunks for lemon-caper confit
• Thick water—now what?
• Why salt and pepper? Are they yin and yang or is there another relationship
• Foie gras yuba
• Use a cambro lid to make a terrine
• Swatch notebook for ideas, dishes etc
• Lobster with violet sauce
• Lime-sake sorbet
• Meltaway ice cream
• Pumpernickel ice cream: 484g ½ ½ , 200g heavy cream, 150g glucose, 65g maple syrup, 100g egg yolk, 5g salt
• Squab with pumpernickel gnocchi
• Smoked maple chicken wings
• Donut ice cream
• Nachos ice cream
• Batons of rhubarb and celery
• Celery and rhubarb juices thickened with UT
• Celery sheets
• Almond jelly with oil center
• Pumpernickel gnocchi: 215g greek yogurt, 290g skim milk, 250g toasted pumpernickel, 5g salt=base 80-20: 759g base, 189.75g water, 9.48g A15C, 9.48g gelatin
  • Use .4% xanthan gum in thin green herb soup/puree: example watercress
• Glucose in ice cream will add a chew texture
• Truffle pearls floating in liquid pear
• Watercress bubbles
• Banana streusel
• Parmesan pudding
• Sake roe-green tea frozen yogurt
• Braised banana
• How to capture the aroma of yogurt?
• Foie gras vinegar
• Beets poached in sake—then use as a soup or sauce
• Fortified wine concentrates
• Cold boiling?...boiling in a vacuum...use to make concentrates
• What if you distill fortified wines?
• Banana-tamarind jelly candies
• Yogurt jellies seasoned with herbs and spices
• Pistachio butter with razor clams
• Razor clam and butter clam fondue with pistachio cavatelli
• Pistachio and horseradish relish
• Toasted almond and horseradish sauce and or soup,
• Dried intense horseradish as a crusting agent
• Wasabi-salt crust for cooking fish
• Horseradish dough for sealing in baked cocottes
• Ginger beer braised pork
• Madiera gum drops
• Marsala gum drops
• Chartreuse gum drops
• Foie gras terrine with assorted gum drops
• Sauternes gum drops
• Ocean water gum drops
• Olive brine gum drops
• Port jelly candies
• Cognac and artichokes
• Why is salt used as a crusting agent? What else could take its place
• Scrambled corn with sea urchin and pumpernickel toasts, jalapeno and yuzu butter
• Honey mustard ice cream: savory or sweet
• Savory white pepper sorber
• Single malt consomme
• Salmon or lobster with single malt consome
• Smoked orange or other marmalades for sauce or marinating: cod, foie, sweetbreads
• Carrots in smoked orange marmalade
• Dulce de leche-miso jelly, sorbet,
• Candied ginger-lime-rum ice cream
• Soak candied ginger in dark rum and then use in ice cream
• Papaya-chartreuse sauce with foie gras
• Dried pineapple soaked in tequila for ice cream
• Sesame seed mustard
• Warm custards/puree savory and sweet set with gellan and then punched out and crumbed
• Intense horseradish streusel
• Miso butter pecan ice cream
• Vanilla bean miso
• Scallops with banana and kola nut
• Ravioli of chicken in green sauce with a roulade of white meat and crispy skin with forest flavors—try squab, rabbit and quail
• Chicken with ramp greens and snails
• Cocoa-green tea powders
• Smoked cocoa
• Chicken and snail terrine
• Smoked cocoa nib sauce
• Warm terrine of prune-armagnac
• Fermented black bean and prune puree
• Chicken kiev with snail butter
• Foie gras with tamarind-banana
• Foie gras with horseradish-smoked tomato puree, basil and croutons
• Wasabi streusel
• Capsicum streusel
• Pistachio sabayon
• Lime pickle crumbs
• Smoked eel and eggplant terrine
• Pumpernickel spaetzle
• Cocotte of mushrooms topped with whipped parmesan: MC F50 at 1%
• Pineapple enrobed: sweetbreads, foie gras, pork loin
• Pork belly with pineapple-jalapeno cloud
• Foie gras with marachino cherry mostarda
• Baked stuffed eel
• Eel in madiera sauce tamarillo, and cardamom
• How light can we make peanut butter?
• Miso butter brioche: foie, sea urchin,
• Chicken with sea urchin, brown bread, jalapeno, yuzu
• Foie gras ganache then coated in powders to make rocks: green tea, almond, pistachio, cocoa, ginger, smoked paprika, orange, black pepper, truffle
• Brown bread risotto of sea urchin: perhaps use pumpkin seeds
• Pumpernickel broth to make brown bread risotto or soup
• Gratin of sea urchin with brown bread crumbs and yogurt
• Kaffir lime Charleston chew
• Yuzu caramel: sauce, candy, salted, chewy
• Roast rib eye with nori or other seaweed butter
• Hot pear terrine layered with eel and duck
• Smoked salmon brined salmon made with salmon skin or smoked salmon bones
• Roast salmon with salmon skin beignets
• Smoked tuna white bean: salad, ravioli, ragout
• Roast foie gras with honey-lime endive, pistachio crumble and cranberry gumdrops
• Sweet béarnaise seasoned with X and let set then glacage
• Scallop with cock’s comb vinaigrette
• Cocks comb and pumpkin seed stew
• Ham hock stew with braised pumpkin seeds
• Vegetables encased in burrata with MC and burrata
• Black truffle béarnaise
• White truffle sabayon
• Onion pop rocks with onion oil
• Rhubarb sponge cake
• Green sponge cake
• Vanilla vadouvan sauce
• Black pepper madiera chicken jus, consomme, braise for turbot
• Lime pickle marmalade marinated langoustines then broiled
• Gum drop ice cream
• Savory gum drops
• Balsamic, cherry, spruce, onion gumdrops
• Peking soup dumplings
• Radicchio-zucchini-crab-basil-feta risotto
• Artichoke-caper-parsley-prosciutto: pasta, risotto, fish tartare
• Sauternes-lobster sabayon played against a roast chicken jus infused with roast lemon, kaffir lime, lime pickle
• Lime pickle marmalade
• Feijoa conserve
• Smoked green tomato conserve
• Dulce de leche bon bon
• What flavor infusions can we make with dulce de leche
• Dulche de leche paired against cheese
• Green olives with boquerones
• Vanilla bean verjus, rice vinegar, champagne vinegar
• Duck breast with marsala style ravioli
• Light, atmosphere, color

• Tender starburst
• Tentacle stuffing
• Clear chowder consomme: bacon, onion, jalapeno, kelp
• Kola nut butter sauce
• Cap of ribeye with snail ravioli
• Methocel in soufflé for unfallen soufflé
• Tangelo and campari jelly, sauce, with pork ribs, belly, sweetbreads

• Black lime curd
• Air dried beef as sauce, condiment, flavoring agent for roasted or braised beef, perhaps folded into a salad
• Bacon-jalapeno cream cheese stuffed cucumber
• Ham salad made with artisinal ham
• Ham water to braise pineapple
• Candied ginger-espresso sauce blended with pork-jalapeno foam as a two textured sauce
• Short ribs with kaffir lime and tomato
• Sauerkraut gnocchi purple or white
• Orange marmalade-ginger-kaffir lime-miso soy
• Uni sabayon with MC F50
• Green olive brine and orange marmalade as marinade or sauce
• Ginger marmalade and kaffir lime: puree, sauce, consomme
• Kaffir lime-coffee sauce to braise shortribs
• Curry leaf-black peppercorn brown butter: pudding, consomme, sauce
  with crab dumplings, foie gras, lobster
• Lime pickle pulled pork or pork belly
• Prosciutto and pork meatballs
• Bacon and jalapeno meatballs with false noodles: squid, cuttlefish,
• Shrimp-bacon-jalapeno meatballs
• Sauerkraut mashed potatoes
• Smoked sauerkraut
• Pancetta-tuscan kale
• Whip MC F50 at 1.25% then dry in low oven or dehydrator
• Smoked corn sabayon
• Cherries-asparagus
• True ginger beer
• Apples with cardamom ice cream
• Condensed milk and cocoa nib puree
• Chocolate crumb
• Miso and condensed milk
• Brown butter and corn consomme whipped as a sabayon—flavor with ginger, charred jalapeno, bacon; MC, VW
• Brown butter pudding
• Crispy brown butter
• Lardo sheets layered with herbs then draped over hamachi tartare like a free form ravioli
• Young pork pressed as a square with a croquette of pulled pork on a rib bone on the side
• Whipped oyster stew as a topping for oysters
• Whipped pumpernickel with salmon
• Sun dried tomato miso
• Smoked salmon sabayon
• Sabayon of sun dried tomatoes
• Smoked sun dried tomatoes
• Smoked oyster or mussel sabayon
• Use kelp granules like clay for baking: potatoes, fish, meats
• Bubbles of lime pickle
• Oysters with casino-romaneso topping
• Bacon-almond crumb
• Bacon-mahleb crumb
• Stinging nettle macaroon
• Celery leaf macaroon
• Lovage macaroon
• Add a bit of xanthan gum to onion syrup to hold its liquid state
• Carbonated jellies made in a variety of molds and carbonated in the isi
• Cacio pepe with papaya seeds
• Miso butterscotch poached squab with sunchokes
• Cherry-miso with steak and short ribs served with a shiso condiment
• Shiso and corn
• Shiso and chicken skin beignets
• Jasmine-apricot consomme, jelly, sheet
• Pistachio crusted squab
• Squab baked in coconut meringue with a hibiscus marinade
• Lime-rose jelly to glaze foie gras
• Rhubarb-orange blossom
• Black licorice pea: soup, mosaic
• Black lime-trunip
• Ginger-litchi or elderflower
• Hot sherry jellies with smoked paprika salt
• Cinnamon pepper
• Cacio pepe of turnip, pear, jicama
• Unusually farmilar
• Frog leg or chicken wing soup dumplings
• Fig-coffee puree with squab: make to deep fry with gellan or MC
• Make a crisp with cheese and papaya seeds
• Make cherry miso with freeze dried cherries
• An easel of food to serve
• Fragments of food
• Sofrito: jalapeno, bacon, lime, soy to braise beef ribs
• Clear coconut brine: pork, lobster, beef, shrimp
• Crumb topping for long shallots: mahleb, pistachio
• Fish skin puffs
• Pistachio streusel
• Garlic-anchovy-lemon-crp cavatelli
• Pistachio: orichetti, tagliatelle, udon, ramen, ala chittarra, papardelle
• Cumin-cayenne cavatelli
• Pumpkin seeds like white bean soup or salad
• White anchovies with fresh sheep’s milk cheese, dark fruits: fig, prunes, raisins and armagnac
• Oysters in a chowder blanket
• Yuzu-jalapeno vinaigrette with honshimeji mushrooms and oysters
• Vacuum seal duck and chicken skin in isomalt-glucose solution then crisp in low oven
• Vinegar consommés: sherry, balsamic, port, sauternes,
• Red wine marine vinegar
• Black sesame and herb puree
• Pressure cook then puree black sesame seeds
• Smoked fried calamari
• Whipped olive brine caramel to serve with roast foie gras
• Mustard clear gel
• Papaya seed sorbet: savory or sweet
• Camembert gnocchi or sheets with MC
• Torchon of camembert
• Yogurt and avocado marble
• Marble of mozzarella and: tomato, dried strawberry, avocado, fresh berry
• Mosaic with goat cheese and
• Squash and … mosaic
• Oysters with lime pickle bubbles and beaufort
• Bacon-mahleb broth
• Mahleb cavatelli
• Use a homogenizer to make bacon puree
• Mozzarella orbs or squares with new molds
• Foie gras orbs
• Round shrimp orbs
• Crab balls with liquid center
• Round chicken orbs with brown butter hollandaise sauce filling, black truffle, roast chicken jus, egg yolk
• Set egg yolks in molds and slow cook at 67 degrees C for one hour
• Mahleb spice blend
• Arugula and apricot
• Papaya seed gomasio
• Papaya-hamachi
• Cauliflower leaves with MC A15C
• Almond-mahleb crumble with espelette powder
• Cauliflower pearls with oysters
• Roast foie gras with mahleb ice cream and a cherry variation
• Tart cherry-soy
• Fish cooked on or wrapped in salumi
• Round orbs of passionfruit curd
• An edible field of grass and daisies
• What can be a rocky shore?
• The dish within a dish
• A perfect pond: lily pads, frog legs, flowers, fish, sunshine
• Papaya and frog legs
• Green herb granita
• Imitate a brick path surrounded by flowers
• Hibiscus orb in cauliflower soup
• Foie gras orb in green herb soup
• False tofu
• Persimmon Sheets
• Soubise made with gellan
• Persimmon flavored with pie spices
• Poppyseed brittle, crumble: foie gras, lemon cake, squab
• Roast lemon sheets, bubbles
• Poppy seeds and seaweed
• Roast lemon and seaweed
• Dried papaya seed dusted oysters
• Corn-coffee ragout with pearls of coffee
• Swirl coffee and corn puree together and make sheets: hot or cold
• Smoked crabmeat or smoked mayonnaise for crab salad
• Lemon-horseradish-oysters
• Horseradish bubbles
• Methocel mayonnaise at .5% to bind fritters
• Grilled onion relish with banyuls vinegar and black pepper
• What is beyond smoked?
• Lobster inside gellan based cauliflower puree
• Egg nog noodles with gellan
• Rockefeller ravioli bound with hot hollandaise sauce
• Mastic-tamarind
• Game and mastic
• Tamarind crumble
• Rose hip spaetzle
• Bacon sheets
• Yuzu-jalapeno butter
• Scallops with pistachio brittle and cranberry
• Foie gras with pistachio crust
• Pistachio flour to crust sweetbreads
- Wasabi-pistachio
- Squash polenta with gelatin and MC A15C
- Sunchoke cake
- Sunchokes and madiera: sauce, pudding, crème caramel, veloute
- Lentils cooked in foie gras broth
- Pesto flavored lentils: true or false
- Pearls of pesto
- Kaffir lime and salsity, sunchoke
- A pile of shattered glass
- Oyster and avocado mosaic: steak tartare, by itself
- Chasing Tails
- Smoked maple-lime sauce with hot chili for pork belly
- Lime-shallot-jalapeno dressing: fish, pork
- How to make octopus sausage
- Large multi flavored streusel chunks
- Hamachi tartare wrapped in lardo
- Sea urchin and zucchini soups: layered, swirled
- Spruce-persimmon
- Pillows of grits
- Coffeee-fennel-lemon or yuzu: braised/marinated cheeks, tuna
- Smoked paprika onions
- Salted butter ice cream
- Tournedos of skate
• Smoked skate torchon
• Cognac and woodrose
• The Bottle Shop
• Smoked dried papaya seeds
• Mozzarella pave served hot
• Whipped tamarind-maple consomme
• Whipped chorizo topped with lime zest candies
• Boudin blanc of scallop
• Celery-horseradish veloute with scallop and smoked peanut ravioli
• Foie gras and scallop ravioli
• Scallop-bacon ravioli
• Brown butter stuffing
• Goat cheese mozzarella
• Tomatoes and seasonings in a pressure chamber
• Sheep or goat curd sorbet
• What is the difference between curd and cheese?
• Shrimp and feta
• Shrimp cooked in feta water
• Feta tempura
• What makes feta special
• Smoked scallop sausage or ravioli
• Blue cheese stuffed scallop ravioli in celery-horseradish soup
• Smoked salmon sabayon
• Whipped blue cheese
• Miso sabayon
• Brown butter-miso consomme
• Marachion cherry: puree, mustards, sheet
• Celery soup made with meat waters
• Mosaic of mostarda
• What would clam puree be like? Baked stuffed clam puree
• Foie gras and avocado torchon swirled together
• Sweetbreads in an avocado crust
• Flexible foie gras, terrine, sheets etc
• Roast foie gras with miniature shrimp ravioli
• Miniature scallop ravioli with TG and a bacon stuffing: use tuile shapes to set size
• Oyster pudding with in bacon ravioli
• Roast chicken with shrimp-corn ravioli
• Seafood with whisky-corn puree
• Squab with foie gras gnocchi
• Crème brulee ravioli with caramel filling
• Baked stuffed clams with pumpernickel
• Scallops with a diced pumpernickel crust
• Caper-pumpernickel puree
• Sherry sorbet
• Goat curd and herbs
• Young coconut tagliatelle
• Confit potatoes in bone marrow fat
• Draped in bone marrow
• Bone marrow cavatelli, spaetzle etc
• Salsa consomme
• Bush tomato cured fish
• Avocado-cappucion
• Tear drop shaped terrine with filling in the eye
• Whipped Rockefeller
• Gellan cauliflower puree
• Acetic acid in sourdough and and vinegar: how to utilize its properties
• Beyond sous vide
• How to make meat flours? Enzyme to break down cured meats like prosciutto, salumi etc and then use in gnocchi, crusts, batters
• Drambouie ice cream
• Calvados and freeze dried apple ice cream
• Round French fries
• Lardo beignets made with herbs sandwiched between lardo sheets held together with activa GB
• Horseradish consomme: apple, tomato, horseradish-miso
• Sake or kasu and horseradish
• Make smoked eel rillette balls which are set in the center of square foie gras terrine
• Oil pearls: 1% agar in base then dropped in 40F oil mix of 50% grape seed
  50% canola
• Salmon with pumpernickel spaetzle
• Smoked salmon butter
• Young coconut threads
• Garlic bread puree
• Salt water crayfish
• Trevalla: deep water fish from Australia
• Wrapped slices of Duck, beef, lamb, squab around a baton: daikon, cucumber, apple, tender celery
• How tender can we make salsify batons? What can we flavor them with
• Molten port cake
• Fruit pulp folded into a tartare: pomelo, grapefruit, smoked pomelo, lime, lemon
• Chicory whipped cream
• Lobster terrine pounded together
• Whipped olive brine with versawhip and xanthan
• Minced dried black olives folded into olive caramel
• Baked bread air
• Whipped garlic bread
• Garlic bread consomme
• Chocolate chip cookie aroma
• Pressure cooke octopus, razor clams, calamari
• Foie gras in a gastrovac or pressure cooker
• Whipped dramboughie
• Salt water-taffy ice cream
• Hot cappuccino terrine: savory—milk espresso, aromatics, with roast squab, short ribs, gellan .2% low acyl, .3% high acyl, 1% gelatin and .25% xanthan
• Black cod cheeks
• Smoked apple terrine
• Shortribs with pistachio gnocchi or cavatelli
• Balsamic and other vinegar consomme: add cheese essence/rind for flavoring—gastrique based
• Lamb or cod in XO sauce
• More intense vibrant purees as a pinpoint to a dish
• Pinpoint accents
• Eel and duck terrine with balsamic vinegar consomme
• Carrots pickled in their own juices
• Bacon-carrot puree
• Basil-chicken skin beignets
• Coconut with white or green asparagus
• Bacon-potato puree made with gellan, xanthan and gelatin
• Kaffir lime-tomato salad with foie gras and balsamic consomme
• Draped in foie gras sheets
• Foie gras yuba
• Pickled marshmallow
• Mustard powder-powdered sugar dusted marshmallow
• Lime pickle marshmallow
• Oysters in cheddar-horseradish bubbles
• Curry leaf-ricotta dumplings
• Star anise ricotta
• Five spice gnocchi
• Sea urchin with yogurt orb
• Tamarillo marmalade
• Rhubarb-lime pickle
• Beames de venise and curry
• Bacon-lemon-caraway
• Flat pretzel
• How to make shareable foie gras truffle?
• Cheese cured fish
• Sunchokes or artichokes with beaumes de venise
• Puree balls: cauliflower, parsnip, potato made with MC dropped in warm oil
• Fried baked potato balls
• Fried squid balls
• Balsamic consomme: 120g isomalt, 135g glucose, 75g soy sauce, 25g yuzu juice, 200g balsamic vinegar, 50g cherry syrup, 1000g water—then clarified with .5% gelatin

• Clear horchata

• Clear pistachio consomme

• Papaya cooked or served like pork belly

• Green tea-elderflower syrup flavored sheep’s milk yogurt

• Can we make a flexible terrine

• Remember accent points

• Terrine that is one inch thick with multiple layers

• Lime-sake sorbet

• Sauternes marshmallow

• Squab poached in sauternes

• How to make crunchy: port, madiera, sauternes

• Pistachio-seaweed crust served with hot cranberry jelly

• Black sesame oil

• Green pea and toasted almond veloute

• Pumpkin seed casserole, gratin, mac and cheese style,

• Passion fruit sauce: rum, cumin, clove, CRP. Mustard, honey, wine vinegar, passion fruit juice

• Key lime pie panna cotta with streusel set in orb or square

• Bavarois of fish: salt cod, smoked eel, smoked salmon—gelatin, whipped cream
• Carrot curd
• Balsamic madiera sauce
• Horseradish-beet gnocchi
• Potato and shiso gratind
• Sauterne and sunchoke puree

• Crab in a smoked blanket
• Rice and tuna tartare
• Marsala-charred jalapeno sauce
• Hibiscus glazed eel with ramps
• Apricot-harrisa
• Hoisin braised: duck, oxtail, short ribs, foie gras
• Japanese eel peking duck style
• Try using neoprene sheets for cutting stencils
• Puree kimchee and UT 3 to make crisps
• Cream curd ingredients together first before cooking to make a lighter curds
• Chilled oyster with calamari, sudachi lime, sheep milk yogurt and kimchee
• Clear tartare sauce
• Clear Russian dressing
• Green goddess consomme
• Rounds of panna cotta
• Smoked squid with shiso, pistachio and papaya
• Squid stuffed with whitebait
• Papaya seed streusel topping
• Whipped lemonade flavored with elderflower
• Kimchee braised: shortribs, porkcheek
• Bubbles of kimchee with .5% lecithin
• Scallops with sunchokes, tarragon and kimchee
• Kimchee-tarragon
• Shiso-kimchee
• Peking duck: puffed activa duck skin
• Peking duck and kimchee
• Choy sum is Chinese flowering cabbage
• Country ham/mortadella bubbles made with .5% lecithin
• Can we candy ground coffee?
• Linguini with frog leg sauce: try with cucumber noodles, parsley, garlic, crp, lemon zest
• Dill spaetzle with slow cooked fish
• Basil gnocchi, spaetzle, cavatelli
• Pesto cavatelli
• Shiso-anchovy cavatelli
• Mushroom sauce with cucumber rigatoni
• Lotus root crisps
• Pickled lotus root
• Blanquette of cucumber
• Roasted chicken jus exploding ravioli
• Sourdough spaetzle
• Jalapeno pickles
• What would MC do to a cheesecake, flans and the like
• Rye bread spaetzle
• Fluke with yuzu, shiso and prosciutto sauce
• Cucumber rigatoni with Chinese sausage
• Passionfruit curd spheres
• What else could be polenta?
• Canned tuna consomme with chile water
• Lime zest seasoned yogurt
• Smoked apple MC or UT crisp
• Cranberry pate fruit
• The rapid infusion of aroma: show versus quality
• Lobster tails or grouper cheeks vacuum sealed with basil, lime leaves or curry leaves
• Horseradish gnocchi
• Miso gnocchi
• Pistachio tagliatelle
• Sea trout with warm cauliflower panna cotta, cauliflower crisp, oregano and puffed sea trout skin
• MC chips using A15C base in a 180 degree oven
• Crispy skin puffs: blanch fish skin and pat dry and clean, arrange leaves of herbs evenly spaced, dust with activa GB, fold over and press then cryovac. Let set overnight, then freeze slightly to make portioning easier. Deep fry allowing oil to hit top and bottom of the skin for puffing to happen
• Scallop tartare with chunks of piave vecchio, lemon zest, olive oil, lemon jus, tomato powder aged balsamic vinegar
• What else drapes nicely like gold leaf
• Hot jelly squares and rectangles
• Foie gras with minced snails
• Pickled and or smoked snails
• Oysters with solid or jelled toppings
• Brandade with curry leaves
• Freeze then tempura and fry thin cauliflower shavings
• Mahleb butter sauce with lobster
• Mahleb horchata
• Sphere of lobster bisque, chowder, onion soup
• Whiskey-corn ragout with bacon
• What else could be bacon?
• Sunchokes and sauternes
• Cauliflower panna cotta with A15C at 1% and gelatin at 1%
• Onion-anchovy spheres with gellan .3% of kelcogel f and kelcogel lt 100 was too much, also needs some gelatin and some xanthan for water retention
• Truffled miniature egg yolk cooked for one hour at 67 degrees
• Balsamic dashi or consomme infuse with piave vecchio: use with tomato
  salad, foie gras, scallops, lobster
• Pipe marshmallow into flavored cornstarch, then freeze and cut into
  miniature marshmallows, make extra small and use as a crust
• Whipped smoked maple syrup with 1.5% versawhip 600 and .25%
  xanthan
• Smoked foie gras sheets
• Shallots poached in walnut oil
• Cranberry-horseradish crisp with UT, try also apple-miso or pear kasu
• Pear juice and kasu-soy marinated fish
• Scallop bisque made with a puree of scallops
• Bacon bisque with sautéed scallops, what else could be pureed as a
  bisque base?
• Use cracked dried papaya seeds in gastrique sauce base
• Shiso-cocoa nib
• Introduce wakame and kombu into vinegar for marine vinegar
• Seaweed infused soy sauce
• Redwine-papaya seed sauce
• What is not normally thin and crispy that should or could be?
• Square and round vegetables together
• Lobster with violiet sauce
• Cloth swatch notebook: for ideas, dishes, menus
• Gin or juniper flavored sea urchin
• Smoked raisins
• Smoked sun dried tomatoes: salad, pasta, seasoning for raw fish
• Grilled sea urchin
• Grilled toast with sea urchin
• Sea urchin lightly smoked
• Ginger bran flakes
• Sunflower seed and sweet maine shrimp risotto
• Walnut-caraway: dressing for raw fish, crust, spaetzle, air, vinaigrette
• Walnut and caraway bubbles
• Violet butter poached fish
• Does UT help a sorbet base?
• Pumpernickel bread pudding or French toast
• Yogurt pearls
• Tomato salad with xo sauce dressing
• Use agar in yuzu or meyer lemon torchon
• Green apple marshmallow
• Elastic coffee
• Torchon of citrus with foie gras like condiments
• Compressed papaya squares and roasted scallop slices with candied papaya seeds, tarragon and olive oil
• Bacon film
• Crispy nasturtium leaves
• Foie gras tapioca
• Maple vinegar puree with UT 3
• Lime-mint vinaigrette
• Onion juice thickened with UT 3
• Spheres of soup: romaine, truffle, foie gras with gluco and alginate
• Foie gras with gluco and sauternes alginate
• Glue two pork bellies together for extra thick strips of bacon
• Large chips of elf mushrooms
• Shiso pesto bubbles with sea urchin
• Yuzu-caper sauce
• Scallop tartare on papaya squares
• Toasted candied almond crust on sunchokes
• Mahleb crumbs to crust
• Anchovy water
• Yogurt sausage like boudin blanc
• Kudzu starch based gnocchi with intense consomme as the flavoring agent
• Use vegetable solution to soak pineapple for pineapple crisps
• Nut oil mayo from pistachio to pecan
• Smoked spelts
• Squid stuffed with smelts
• Pistachio crusted squid with papaya-jalapeno salad
• Smoked squid for salad
• Thousand island sheets
• Anchovy-garlic-crp-capers-lemon zest cavatelli
• Cumin cavatelli
• Cheddar cheese brined pork belly
• Skin: 1% xanthan, 1.3% LBG, 2-3% maltodextrin—disperse in solution, heat and then pour thin—test variations
• Puffed fish skin: blanch from cold in water, pat dry and scrape clean, arrange oregano or other herbs spaced out on skin, dust with activa GB, fold over, press and cryovac overnight, portion into individual pieces the next day: Try freezing to make cuts cleaner, also scissors may be better
• Vadouvan: garlic, cumin, mustard seeds, curry leaves, fenugreek
• Prosciutto hamachi: brine, wrap hamachi in prosciutto
• Smithfield ham cured fish
• Hamachi brined like bacon
• Hamachi ham
• Chestnut and star anise
• Whipped granola water
• Melon barigoule
• Melon marinated in prosciutto brine
• Yuzu-pressure cooked hazelnut puree
• Fluke roulade loin topped with hot mosaic strips
• What would taste great that is not currently an oil and could be?
• Roast seafood then roll in savory ground candied nuts: lobster, scallops,
• Mango-gin sauce
• Mango spruce bubbles
• Thai flavored mushroom bouillon
• Pumpkin seed chili or baked bean style, red beans and rice, beans cooked in a flask—garlic, sage, salt, olive oil, aroma of fire—fagioli al fiasco, (ribolita)
• Dr pepper baked beans
• Potato and clam ragout
• Sashimi in brown butter consomme
• How to make powdered madiera
• Pressure cook pumpkin seeds for 40 minutes to an hour
• 1000g Water, 75glucose,150g isomalt (75g envision) bath for vegetable sheets then cooked on sil pat for 15 minutes at 180 degrees covered then 10 more at 200, pat dry first (soak veg in bath for several hours) note, adjusted to 150g glucose 150g isomalt 1000g water (also try vaccum sealing to expedite the penetration process) –season with spices in the drying process (the liquids temp may effect the crisp result, more research needed)
• Warm sunchoke panna cotta with sake roe
• Sake poached sunchoke: sheet, puree, spaetzle
• Prosciutto gnocchi
• Meyer lemon puree: 162g meyer lemon sliced, 62g glucose, 30g isomalt, 3g salt—cook together, puree, strain—make crisps, sheets, fold into potatoes
• Kola nut butter poached shallots for 1 hour at 83 degrees
• Maple vinegar poached sunchokes for 1 hour at 83 degrees
• Lady apples poached in port vinegar for 1 hour at 83 degrees
• Marsala-radish
• Clear herbs
• Brandy braised almonds
• Bee pollen and honey powder condiment
• Membrillo and pickled jalapeno puree
• Use pipes to shape acetate sheets for cylinders and frozen molds
• Pineapple granola
• Anchovy crumbs
• Pistachio pesto
• Vanilla jelly
• Fry, dry and grind shrimp heads for seasoning
• Oyster sorbet
• Pressure cook mahleb like beans
• How to make whole fried crispy fish flavors and textures on an individual level with slow cooked fish
• Hamachi and lentils
• Squab poached in chorizo butter, try shellfish and crustaceans as well
• Lentils cooked in coffee
• Banana planks
• Skate with kaffir lime-coffee puree
• Ostrich neck braised like oxtail
• Black pepper honey
• Meyer lemon curd sheets with methocel A15C at 1%
• Cornbread sable
• Molten French toast
• Try making a frozen base and dipping in a mixture of 1% pectin LM 35
  then dropping in 1% calcium lactate in water solution
• Clear sheep’s milk yogurt
• Duck confit topped with sheet of crispy skin like peking duck
• Mahleb flour in crusts or streusel toppings
• Seaweed Salt
• Potatoes cooked in seaweed mask: nori, hijiki etc—puree dried seaweed
  with water then coat potato or other vegetable then bake in the oven add
  some citrus
• Nantucket bay scallops draped with tarragon and meyer lemon
• Spicy poprocks: five spice, tandoori, kaffir lime, habanero
• Kabocha squash curd
• Papaya seed yogurt: sorbet, jelly
• Elf mushrooms cooked with mastic
• Sunchoke poached in maple vinegar
• Lady apples poached in port vinegar
• Shallots poached in kola nut butter
• Papaya poached with salt
• Can we whip UT3 puree?
• Pressure cook mahleb as risotto
• Sake braised pork belly
• Pumpkin seeds in the style of baked beans
• Cucumber-yuzu kosho relish
• Musk melon and yuzu kosho
• Pressure cook pigs ears
• Appropriate jerky sauces
• Pumpkin soup enriched with smoked nut water
• Maple syrup streusel
• Membrillo cake
• Pressure cook peppercorns in simple syrup and then puree
• Candied peppercorns
• Try and pressure cook dried pasta for a style of fideos
• Banana-oyster
• Smoked rutabega
• Fried rutabega puree, try turnip as well like fish sticks
• Low methyl ester pectins and amidated pectins set in the presence of calcium rather than sugar
• Raisin onion fondue with turbot
• Bacon cavatelli with clam fondue and shiso pesto
• Lovage-roast chicken jus
• Could you use mallow root to make flexible ice cream
• Use Salep (ground root of wild orchid) in ice cream to make it flexible
• Malted milk powder and its many uses or just mix malt powder with other flavors
• Black truffle spaetzle
• Cuttlefish crusted: lamb, squab
• Lentils braised in hoisin sauce
• Lardo cake
• Bacon fat shortbread
• Ginger-bacon fat cake
• Kasu-cider-whiskey
• Lime pickle and honey: consomme, bubbles, sheet
• Port caramel
• Miso-madiera: sauce, consomme, marinade
• Miso membrillo
• What can be shaped, and then shaved like truffles: cranberry, orange ginger
• Sweetbread orichetti
• Pickling juices: how to utilize--olive, onion, sauerkraut, kimchee
• Fried rice risotto
• Inject chicken etc with nut oils—pistachio, pecan, argan
• Use nut oils as a poaching medium balanced with butter or olive oil
• Cheese butter as a poaching medium: Roquefort, piave vecchio, mozzarella for fish, meat, game
• Mastic resin as a thickening agent
• Sheet or mosaic of frog legs
• Hazelnut-cinnamon streusel
• Cedar planked ice cream
• Try semi freezing high fat cavatelli before running through the machine
• Tahini meringue
• Frog leg fish sticks
• Seared foie gras with membrillo-tomolive puree
• How to make seaweed sauce?
• Spruce curd with pectin and condensed milk
• Foie gras with escarole and huckleberries
• Fold butter into focaccia or baguette dough
• Make broccoli puree with cheese or bacon consomme
• How to make brioche with a baguette crust
• Can you wrap one bread around another and bake it?
• Cranberry horseradish consomme
• Granola: truffle-hazelnut, squash jus infused, cheese broth, foie broth
• Coffee granola
• Freeze dried fruits and vegetables in granola or to flavor
• Powdered mushrooms as a seasoning in a savory mushroom granola
• Black truffle oatmeal with hazelnut granola
• Jerked lobster: cannelloni, ravioli, sandwiches
• Squab in a savory granola crust
• Popcorn panisse
• Onion soup consomme, block, granola, dumpling
• Consomme of butter and wine mussels
• Tender vanilla beans
• Whipped batter with methocel in isi
• Oatmeal spaetzle or cavatelli
• Golden raisin-anchovy puree
• Tender cocoa nibs: spaetzle, cavatelli
• Horseradish spaetzle or cavatelli
• Lamb loin roasted in squid tubes
• Coconut-red wine sauce: make an infusion with toasted coconut
• Salsify in coconut cream
• Brown butter consomme
• Whole meat loins cooked in squid
• Saffron-white chocolate
• Red wine-chocolate cake
• New creams: celery, cauliflower
• What is the opposite of maple syrup
• Foie gras pate choux with foie fat
• Raisin-vadouvan sauce
• White truffle consomme: 220g truffle oil, 236g brown butter, 360g white soy, 140g vermouth, 3800g water, lemon zest then clarified with .5% gelatin
• Passionfruit raisin sauce
• Foie gras shabu in foie gras consomme
• Churros in isi canister
• Raisin-bacon sauce
• Pancake batter in isi canister
• Isi methocel batters
• French toast puree bound with MCuse MC F50 for frozen then hot bruleed sheets
• Make crème brullee sheets with F50 then sprinkle with sugar and caramelize over fruits
• Parsnips and prunes
• Miniature pressure chambers
• Smoked maldon salt
• Black walnut spaetzle
• White truffle shabu shabu
• Crème caramel pudding sheets
• Veal cheeks and arugula
• Veal cheeks and tuna sauce
• Smoked farro and piave vecchio ragout
• Sushi with green olives
• Chorizo gomasio as a garnish for fish
• Chorizo apple sauce
• Bacon-pear sauce
• Freeze dried cherry mole
• Thin sheets of nuts as crusts
• Paella crème brulee
• Vanilla and navy beans
• Make purees with ultratex 3 then spread thin and freeze to drape over ingredients
• Dulce de leche cavatelli
• Granola brittle
• Prune cavatelli
• Powdered cream cheese
• Macadamia nut consomme
• Pistachio consomme
• Black olive granola: soak granola in olive brine then dry and make
• Peppermint cavatelli or spaetzle try other sweet flavors using freeze dried fruits
• Rice puree
• Pecan cavatelli
• Banana cavatelli
• Fermented black bean spaetzle or cavatelli
• Olive cavatelli or spaetzle
• Smoked cashew cavatelli
• Peppermint stick granola
• Use white truffle consomme for making risotto
• Rosehip pop rocks with sweetbreads
• Bee pollen sauce or froth
• Bran and milk chocolate
• Goat shoulder with putanesca relish
• Tapioca carbonara
• Cured fish with raspberry vinegar
• Pie consomme: pumpkin, pecan,
• Hot buttercream
• Flexible curds with pectin, condensed milk and juice
• Apples-green olives-jalapeno-beafort-olive brine relish, gratin, with chicken, foie, game
• Mastic infused duck fat: poach prawns, turbot
• Eel and filet
• Pine nut brittle crust
• Cook sunflower seeds for risotto in the pressure cooker for 40 minutes
• Apple taglietelle poached in saffron-ginger-raisin broth
• Try and pressure cook green coffee beans
• Pistachio-grapefruit
• Blood orange gelato with roasted foie gras and arugula
• Pancetta or prosciutto fat in ice cream
• Granola powder
• Sausage sheets
• Lamb neck and eel
• Mastic and melon
• Tonka bean yogurt
• Hot foie gras: 70-30 try with foie gras consomme, 1.25% E4M, 1% gelatin
• Cook eggs for one hour at 65 degrees C for sheets etc
• Turbot with eggplant and passionfruit
• Smoked passionfruit cocktail
• Grilled onion oil or consomme
• Glue duck skins together and slice thin for crusts
• Bacon-cream cheese puree for cavatelli
• Sour dough consomme
• Bacon-broccoli-cheddar
• Rethink beef Wellington
• Asian pear flavored with spruce
• Foie gras bavarois
• Thinner candy shell on nuts like Jordan almonds: how to flavor
• Cranberry oil
• Cranberry polenta
• Jalapeno-cranberry
• Morel coffee sauce
• Tequila pound cake
• Seaweed and pork
• Hay roasted cheese
• Ginger-sauerkraut: pudding, crisp, cloud
• Cranberry-horseradish mosaic
• Lenils with smoked apple puree with beef tongue
• Japanese eel with horseradish spaetzle
• To flavor and color rice paper: saffron water, paprika water, tea, green tea
• Truffle-cashew
• Chickpea-caper condiment, sheet
• Chickpea-truffle condiment
• Chickpea-tempura
• Chickpea and shrimp brandade
• Deep fry chickpea to make ice cream base
• Yuzu-chickpea puree: sheet, sauce, terrine, scramble
• Smooth squid soup
• Chorizo-squid soup
• Chorizo braised squid
• Lychee-juniper
• Sheets of eggnog: use UT3
• Pearls of eggnog
• Passionfruit pudding with UT#
• Passionfruit with sesame and soy
• Honey-jalapeno jus sauce
• Foie gras bavarois
• Flexible Chocolate: 650g araguani 72% chocolate, 250g tanariva 33% chocolate, 670g milk, 340g cream, 5g salt, 28.7g pectin: bring liquid to simmer, stir in pectin, let thicken, pour over chocolate, sheer together, let chill in a form of your choice
• Caramelized powdered yogurt
• Brandade of trout
• Mastic butter with shellfish
• What is the essence or key part of: mussel, melon, potato, what is the trim and how can that be utilized?
• Potato confit with grilled potato sauce
• Somen noodles in tempura batter for additional crunch and texture
• Pistachio nut tempura
• What else could be in a tempura batter?
• Maple tequila sauce
• Ginger-celery
• Sea urchin bread then make toast
• Sesame seed consomme
• Rye bread ice cream
• Scallop with persimmon pudding
• Marcona almond ice cream
• Braise meat and fish in sourdough consomme
• Clear buttermilk caramel
• Shortribs with madiera-membrillo sauce or sheet
• Drape filet with coffee-kaffir lime sheet (floral coffee)
• Sweetbreads and persimmon
• Raisin-sage
• Sweetbread-sage
• Source pressurized paint cans with lids
• What could you flavor sage leaves with?
• Cocoa crust for game: mole sous vide
• Game poached in squid ink
• Game poached in blackberry or grape chipotle
• Creamcicle yuba with lobster
• Kaffir lime coffee puree: agave, lime leaves, espresso, water, ultra tex 3 or sperse
• Cherry mustard
• Maple mustard
• Mastic and olives
• Corn on the cob cooked in sea water
• Passionfruit starburst
• Pine starburst
• Melon with siracha-condensed milk sauce: add salmon, nut and allium
• Rectangular dumplings
• Lamb roulade with melon square and violet
• What does violet taste like
• Kaffir lime yogurt
• Figs and chamomile
• Spruce eggnog
• Marsala and eggnog
• Matsutake mushrooms braised in mastic infused veal jus
• Sunchokes-kola nut puree
• Miso duck confit
• Five spice fig
• Spicy tuna made with condensed milk siracha sauce
• Yuzu-condensed milk: curd, sauce, sheet
• Roe with pistachio ice cream
• Red wine agave puree with beet salad
• Cocoa nib enriched cauliflower puree
• Argan oil enriched potato puree
• Try to use UT3 to mix with liquids and then dry to make clear films
• Make mousse with condensed milk and protein: foie, scallop, chicken
• Oatmeal flavors: truffles, cheese, smoked, lemongrass, kaffir lime, curry leaf, mushroom stew, cakes
• Calamari with watermelon, chufa nuts and horchata
• Sorrel-maple
• Cream of rhubarb
• Avocado and hazelnuts
• Slow cooked egg served in green sauce
• Horseradish yogurt
• Pickle super blueberries and serve with yogurt and beef
• Smoked butter shortbread
• Glaze 2.5% agar, 1.5% gelatin, flavor base—test and adjust
• Foie gras malomar
• Argan oil cake
• Pistachio oil cake
• Use oils to make cakes: pepper, truffle, onion
• Roast chicken butter as a seasoning or poaching medium for steaks, fish, lobster, scallops
• Mastic vinegar
• Foie gras baba
• Use tape and acetate strips to shape frozen based preparations: spirals, cups, --try frozen spirals of eggnog
• Pistachio spaetzle
• Paella in bric dough wrapper: try other farces of rice based dishes from dirty rice to brandade
• Kaffir lime leaf smoked salt
• The process for clarification involves making a broth, straining it, adding .5% gelatin by weight to it, freezing it and then thawing it in a refrigerator for 24-48 hours in a cheese cloth lined perforated hotel pan. The clear broth drips free, the mass on top holds the impurities.
• Peppermint flavored candy cane beets
• Draped in pistachios
• Eggplant sous vide or just compressed
• Pimento cheese marble
• Grilled eggplant marinated with passionfruit juice, salt and agave
• Marjoram and smoked apple sheets
• Sous vide abalone in seaweed broth or truffle broth
• Use methocel in doughnut batter for hot firm texture
• Make instant doughnuts with methocel
• Anything can be a cake with methocel, a puree and flour
• How thin a shell can we make for a doughnut
• Put ice cream in the center of doughnut batter
• Disperse alginate in honey mixture first then add liquid
• Cauliflower cake made with cauliflower puree, flour and methocel
• Cold boiling by using ice cold air under vacuum
• Use carrageechn in a puree to make thin sheets: beet, horseradish, caramel
• Glue together kobe and grass fed strip loin terrine style for the ultimate in decadence and flavor
• Spruce sorbet
• Sous vide kombu
• Squid scallion condiment
• Veal and peat moss
• Agave smoked
• Peat smoked: foie gras, sweetbreads, chicken, squab
• Mole cake
• Almond cake: savory or sweet
• Foie gras cooked in peat moss
• Crab-piave vecchio sauce
• How does ultatex work with eggyolks
• Sherry-mostarda sauce
• Clear yogurt as a medium for cooking lamb
• Sherry-celery
• Eel rice stuffing
• Cheese mayonaiise
• Lentils enriched with bacon puree
• Almond-buttermilk sauce, puree, braise
• Bake tortilla/frittata in muffin tins
• Muffin tin poached eggs in plastic mold
• Light and rich mushroom soup
• Apple-caper relish enriched with mayonaiise
• Sweetbread sausage
• Smoked butter pate choux
• Pressure cook romesco sauce
• Macadamia nut mole
- Smoked oil confit: octopus, scallop, cuttlefish
- Foie gras in smoked milk, try sweetbreads as well
- Lemon confit in an isi canister
- Octopus and olives
- Can you cook in an isi canister
- Poached squid or octopus in green olive brine
- Lemon-smoked paprika: sheet, sauce (yuzu-paprika-ultratex 3)
- Smoked almond sauce
- Marcona almond cavatelli
- Jalapeno-date-bacon
- Use cheese in the oven to perfume food for the slow cooking process
- Tuna-potato gratin
- Sherry-poached veal
- Brown bread consomme made with oyster liquor and then into a pudding
- Beef tongue with sea urchin and pear apple
- Dorade with ginger, long pepper and a ravioli
- Alkaline=baking soda=chewiness in pasta
- Tea as a sterilizing agent
- Smoked apple sheets
- Smoked apple spaetzle
- Chorizo cavatelli
- Bacon cavatelli
- Proscuitto cavatelli
• All cavatelli can be spaetzle or orichetti
• Chicken skin spaetzle or cavatelli
• Japanese eel-herb-ricotta cavatelli
• Tofu-sea urchin sheets
• Smoked soy brine
• Vanilla-smoked maldon salt
• Green tea: cavatelli, spaetzle, noodles,
• Pastis sheets
• Smoked coconut milk
• Tempura: crisp, crumble etc
• Steak and egg salad as tartare
• Poached in coconut milk: squab, lamb, beef
• Steamed apple pudding
• Apple eggnog
• Sesame oil jelly
• Maple-soy: squab, cuttlefish, scallop, sweetbreads
• Gingerbread cavatelli
• Pressure cook ginger to make a tender smooth puree
• Chicken osso bucco
• Cranberry-gremolata
• Cranberry berre monte for squab poaching
• Cranberry brown butter: spaetzle, cavatelli, ravioli
• Lobster-turnip-curry leaf-honey
• Bacon cheeseburger broth
• What fats are not being utilized?: bacon, foie, almond, pistachio
• What can be a flour
• Duck poached in parsnip milk
• Cabbage juice caramel
• Coconut pesto: toasted coconut used like cheese: basil, cilantro—serve with foie gras, scallops, game
• Rice vinegar infused with black or white truffles
• Caramel-olive popcorn
• Sweetbread with vanilla bean skewer
• Heat isomalt to 120 degrees C to use to make liquid centers
• Vanilla smoked
• Jasmine-cherry
• Caper-violet-raspberry
• Freeze dried brines
• Honey mustard consomme
• French toast consomme
• Fresh anchovies and sweetbreads
• French toast ice cream with fresh bacon—what direction savory or sweet?
• Horseradish-ketchup-mayonnaise
• Sheets of cranberry-horseradish
• T bone of duck or turbot with sherry-fig condiment
• Whipped or clear chai tea
- Oysters with rye bread: whipped, consomme, jelly
- Spanikopita consomme
- Smoked eel fish pie
- Fish pie of Japanese eel
- Smoked paprika crumble: fruit, scallops
- Pecan oil ice cream
- How to make perfect ginger oil
- Eucalyptus-pine smoke: game, duck,
- What kind of foam could you serve in a flour: rose, jasmine, violet
- Calcium phosphate use for fizzy drink
- Cook honey to 300 degrees then brush thin to form paper
- Banana-clove
- Frozen yuzu curd made into textures
- Foie gras: molten, sauce, jelly
- Banana-horseradish
- Clear doughnuts
- Potato chip consomme
- Almond pastry cream
- Curry-leaf pastry cream: the pure taste of ingredients
- BBQ sauce brine made clear
- BBQ yogurt
- Ham-egg and cheese broth
- Tomato-mozzarella broth
• Clear caesar dressing
• How to infuse dulce de leche: basil, bay leaf, curry leaf, kaffir lime, rose
• Cook glucose and isomalt together then add chocolate and grind
• Enrich dulce de leche with butter for truffle filling ganache like
• Pate bomb made with cheese
• Pumpkin seed nougatine
• Sunflower seed porridge
• Tea streusel: aromatic with foie gras, scallop: make base then dehydrate
  then cook for 24 hours and bake
• Miso-passionfruit: sauce, consomme, marshmallow, whipped
• Fritter made with racks of rabbit
• Rethink shrimp toast
• Mushroom salad with nori, jalepeno, allium
• Salmon with potato-coffee gnocchi
• Fish or meat with broccoli and cheese chowder
• Nori cake
• Cognac-honey-nutmeg to flavor turnips, crustaceans, foie gras
• Mussels-white chocolate consomme
• Asian-pear apple
• Brown butter risotto with brown butter consomme
• Freeze dried risotto: corn puree
• How tall a soufflé can one make in an eggshell
• Beets poached in horseradish water or consomme
• Thai pea aubergine
• Foie gras caramel sauce with foie gras consomme and foie gras fat
• Saffron-brandy
• Beans in anchovy garlic dressing
• Butterscotch bread
• Harrisa bread
• Onion-salami bread
• Bacon and pancetta bread
• Ramp kimchee bread
• Black olive gomasio bread
• Argan oil ice cream: try other oils—pistachio, walnut, hazelnut
• Raisin-gin-juniper sauce
• Morel mushroom pesto
• Mustard fruit cakes
• Use raisin puree to make ice cream
• Toasted coconut infused milk to make hot chocolate
• Mascarpone and essential oil pudding
• Mascarpone and maple
• Malted rice pudding
• Spruce macaroons
• Use essential oils to flavor macaroons
• Pineapple-pepper jelly
• Blend hot mozzarella base and ricotta cheese for ravioli filling
• Butternut or other squash pudding
• Zucchini crumble topping add parmesan
• Tart tatin apples cooked separately then use to assemble to order
• Port melon tart tatin assembled to order
• Port melon ice cream
• Game cooked in pecan crust sous vide: chicken, duck, squab
• Powdered nut dusted rice krispies
• Balsamic pound cake
• Red hot candy pound cake
• Cinnamon-cardamom sugar dusted fried lotus root
• Use powdered balsamic vinegar in cake base
• Lime-vanilla yogurt, ice cream
• Raspberry vinegar sorbet, cake, glaze
• Nut consomme base for false sabayon: pistachio, almond, peanut butter, walnut, pinenut
• Blis elixir and strawberries
• Nut consomme clarified and whipped with either methocel F50 or E15
• Cranberry-horseradish two whipped gels together
• Pistachio waffle
• Black olive waffle with strawberries
• Cut strawberry planks and use to cover game: try fig and lemon planks
• What is the crispest starch for frying
• Rum-pineapple sauce to lacquer game
• Walnut-black walnut liquor ice cream
• Clam clafoutis
• Beet-horseradish swirl
• Black truffle crumble
• Black olive crumble
• Artichoke macaroon
• Mole ribbon: spices, dark chocolate, isomalt, glucose
• Sour dough starter ice cream
• Seasoned with powdered sour dough
• Oil gel, dissolve glice in oil at 60 degrees C then mix with gelatin and sucro to form an emulsion .5g of sucro and glice to 100g of base (currently theory only)
• Hot bone marrow dumplings
• Use smoked salmon skin oil to make tootsie rolls
• Draped in smoked soy sauce using UT3
• Potato cous cous flavored in a variety of ways from mashed potato to potato salad
• Potato salad flavored Israeli cous cous
• Crab dip soufflé with artichokes and cous cous
• Bacon cheeseburger to poach foie gras or beef filet
• Saffron-brandy: sauce
• Beans dressed in anchovy-garlic sauce with espelette
• Two batter cheesecake: coffee and milk, creamsicle with blood orange
• Pork ribs stuffed apple
• Onion salt
• Sausage stuffed apple with game etc
• What is not normally stuffed that could be? What is the process?
• Ratatouille sheets with agar and sauce, sprinkled with ratatouille
• Hot foie gras doughnut
• Clam sauce in a ravioli
• Sweet cream ganache with cream reduction, butter, agave: use to fill molten cakes
• Bubble tea as coffee
• Soak candied ginger etc in a salt solution then chop and dry to resemble salt
• Grilled leek sheets
• Grilled potato gnocchi
• Pork chop consomme
• Petrale sole with smoked potato flake crust
• Miniature brie and truffle ravioli
• Yuba of soup: ajo blanco, ham and pea, black bean,
• Squab poached in coconut lime broth
• More intense rootbeer used to make ice cream
• How to make ocean butter?
• Yuzu kosho as a kimchee base: ramp, cabbage
• Fish poached in brown butter consomme
• Banana-eggplant-chocolate dessert
• What can be light and delicate flakes as a crust
• Use UT3 and oyster liquor or other shellfish to make puree and then dry and serve with oysters
• Bacon puree with UT3 then dry as a crisp
• Grilled leek crisp with UT3, try sheet as well
• Tandori-yogurt: marinade, consomme, froth
• Maple-mango-lime
• Soy-bacon-jalapeno consomme
• Grilled mango-yogurt sauce with sweetbreads
• Charred mango-onion consomme (perhaps with yogurt as well)
• Raw bay scallops with brown butter consomme and lime pickle oil and ginger salt
• Thin sheets of lemon curd
• Hot terrine of curd
• Zucchini-coconut
• Fluid balsamic
• Roe and sherry: mango-yogurt ice cream
• Fish with coconut lime consomme and manni olive oil
• Raw fish with jalapeno-truffle relish
• Hot whipped truffle
• Hot chocolate marquise
• Smoked mozzarella dumplings
• The flavor of flowing river water
• Elk and spruce: polenta, yuba, potato, try also with squab and other game
• Spruce brown butter
• Spruce hollandaise sauce
• Spruce and melon
• Pineapple salt with game or raw fish
• What is moss? How to serve a version of it
• Grilled mango-sheep milk yogurt sorbet
• Pliable mayo rods as support on a plate
• Sherry crab apple or just apple
• Silky sauce of fermented black beans and huckleberries
• Creamy spicy sauce inside falafel
• Can cream be a ganache by itself?
• Pork with grits and lime pickle sauce
• Chewy bon bon
• Whipped choucroute garni
• Shrimp and white or black truffle sausage
• Gellan blends, try using .5-.3% of both low and high acyl
• Fennel braised in tomato-olive relish
• Miso-lime bars
• Goat shoulder with tomato-green olive-jalapeno-charred onion and tamarind relish
• Grilled eggplant marinated in lychee juice
• Crustacean-pear bisque
• Beets in rosewater
• Maple-brown butter consomme poached black radish
• Black radish chow fun
• Green curry of broccoli
• Scallops with bacon sauce and lime pickle
• Yuzu crumbs made with almond flour
• Shiso granola
• Curry leaf granola
• Scallion and vanilla butter
• Bacon and kidney bean stew for fish
• Langoustine with squash, vanilla salt and arugula
• Lovage cake with grapefruit condiment
• Can glucose based ice cream have chew?
• Spruce-yuzu kosho
• Blend fromage blanc and other dairy with carrageeegnan to make a base, then spread thin and freeze as sheets
• Candied pineapple salt with cheese
• Apples and hard cider with: oyster, raw fish, cooked fish, walnut-maitake, marcona almond
• Marcona almond: sheets, cavitelli, spaetzle, gnocchi
• Mole tete de moine
• Peppermint poprocks
• Chocolate mint tete de moine
• Hot black truffle burrata with mozzarella methocel on the outside
• Scrambled egg consomme
• Seared foie gras with caviar and apple vinaigrette with chives
• Brown butter vinegar
• Fried rice krispy
• Cuttlefish sticks use TG Rm at 1%
• Togarishi candy corn
• Yuzu kosho almond crumble
• Truffle-cuttlefish sheets, try with shrimp
• Roast squash in a bag with squash juice and smoked maple syrup at 200 degrees for 1.5 hours
• Cotton candy transformed into gum? How to make it happen
• White chocolate air made with white chocolate consomme
• White chocolate martini
• Corn soup with caviar
• Apple-tamarind: soup, sorbet, broth, puree, consomme
• Smoked goat cheese spaetzle
• Brine goat shoulders for three days in soy-maple brine
• Sweetbread terrine with 1% TG RM: 926g sweetbreads, 10.8g salt, 9.36g TG RM, then set in mold under vacuum overnight and then cook for 2 hours at 65 degrees C
• Sweet potato glass
• Green tea and sweet potatoes
• Squab and green tea
• Goat in cabbage leaves or with kimchee
• Radish sheets with vegetable sheeter
• Transparent pumpkin
• Bacon cream poached inside egg white
• Scallops in brown butter aspic
• Parsnip squares like lemon squares
• How to make pullable strings of sauce
• Grilled baby eggplant prepared like foie grtas
• Frog legs in pecan pie consomme
• Cheese cupcake
• What kind of cheesecake?
• Raspberry vinegar cosmo
• Clear cheesecake
• Pumpkin pie consomme with lobster, sweetbreads, ravioli, scallop
• Egg white with black truffle hollandaise sauce center
• Whipped coffee-fennel broth with .25% xanthan and 1.5% versawhip
• Sous vide goat shoulder for 24 hours at 67 degreesC
• Pancetta consomme clarified with .5% gelatin
• Apple cider oil with freeze dried apples and spice
• Sweetbreads with asian pear
• White chocolate-buttermilk-curry leaf consomme: 976g white chocolate, 1452g water, 14g salt, 1940g buttermilk, 174g brown butter was then cooked and strained and clarified with .5% gelatin though it is clear when cold it is cloudy when warm, try and use .7% gelatin
• Galliano cake, perhaps use freeze dried strawberries to enhance
• Use tapioca corn puff medallions as crust for fish
• Corn-coffee
• Pressure cook beans for just under one hour
• Make crab sheets with one percent TG rm, set overnight then cook in a 200 degree oven for twenty minute
• Huckleberry ribbon: 400g huckleberry conserve, 200g glucose, pinch of salt: cook together, puree, strain and dry in low oven
• Does the freezing and thawing of meat actually eliminate extra water and concentrate flavor?
• Roast chicken skin mayonnaise to make chicken salad
• Pressure cook cocoa nibs for two hours to make tender
• Use between 8 and 9% UT3 to make liquids into puddings, change amount if starting with a puree
• Sauerkraut stock
• Smoke with grains of paradise or smoked grains of paradise
• Puree oyster liquor with ultratex 3
• ISI canister nougat with flavors to make savory three musketeer bars
• Bacon-cream cheese puree after cooking bacon and wine in the pressure cooker
• Pressure cook salumi and other meats to make tender puree
• How to make softer more tender stable gels?
• Lobster with prune-armangac ice cream
• Freeze dried prunes soaked in armagnac
• Tasso ham brine for sweetbreads
• Alkaline water (also the use of baking soda) makes more elastic noodles
• Grilled or roasted potato brine
• Scallops pressurized in bacon or pancetta consomme
• Shallow inserts in dishes
• A better scallop? How to season, what to make
• Hot pear jellies
• Pears poached in pear juice then use the broth to make a consomme
• Use whey: to make grits, poach pototaoes, poach fish, poach meat, whip
• Make sunflower seed risotto and then fold in other flavored puree from piave vecchio to pumpkin
• Smoked soy sauce and ultra tex 3 as a sheet
• Avocado and ut3 as a sheet—try guacamole
• Parsnip juice and ut3
• Truffle granola with piave vecchio milk (more like a sauce made with piave vecchio and milk)
• Pressure cook mahleb
• Truffle crisp topping
• Puree foie gras fat with freeze dried cherries
• Try pressure cooking toasted coconut in coconut broth for a puree
• Onion cavatelli
• Bread cavatelli or spaetzle: pumpernickel, rye, sourdough
• Smoked granola with smoked butter
• Black truffle granola made with truffle honey
• Nut cavatelli: pressure cook nuts—hazelnut, Sicilian pistachio, macadamia nut
• Caramel jelly pudding
• Molding clay as food
• Lobster with coffee-chestnut ravioli
• Savory eggnog sauce: lobster or other fish
• Lobster with jerk spices, perhaps a jerk lobster ravioli—explore these other flavors and aromas
• Lemon krispies
• Does ravioli have to be hot?

• Broccoli and tender cocoa nibs
• Pressure cook cocoa nibs to release aroma in the kitchen
• Clear buttermilk tapioca
• Tender cocoa nibs made by pressure cooking; what kind of broth is best?—foie, buttermilk
• Freeze cotton candy in LN2 then use as base for chilled soups
• Vegetable false cooking process: marinate, vacuum pack, freeze, thaw
• How to concentrate the flavor of protein through freezing?
• Yeast in potatoes
• Chestnut-grapefruit
• Rum roe: how to make perfect
• Powdered yuzu oil
• Jerusalem artichoke juice: sauce, cocktail
• Marcona almond ice cream with natural char roe
• Foie gras waffles
• Sweetbread waffles
• White chocolate mayonnaise
• Artichoke-asian pear
• Mosaic of sweetbreads and anything from squash to artichoke
• Sweetbread spaetzle with TG at 1%: also try sheets, gnocchi of sweetbreads or a block like terrine: it works
• White chocolate braised banana
• Clear White chocolate martini
• What if we began using agar in ganache and other chocolate applications for thin glazed sheets?
• If you made a clear broth of any cheese and then thickened it with carrageeegnan or ultra tex 3 to make a pudding could you then use that for a cheese cake
• Clear sourdough toast: use to make sorbet: how to add butter
• Duck and sardines or anchovies
• Stuff game with sauerkraut and bacon
• How to make brown butter vinegar
• Port melon condiment spiked with jalapeno
• Mint smoked white chocolate: sorbet, pudding, consomme
• Clear eggnog
• Clear steak sauce as a brine for meat or a poaching medium
• Roast chicken skin mayonnaise
• Rethink spare ribs of halibut
• Infuse brandy with roast chicken skin to make an essence
• Sherry glazed black cod
• Draped in sherry: use carrageegan to make a puree then role thin and freeze; or just use a template
• Chewy frozen chocolate
• Hot chewable caramels
• White chocolate and cumin
• Candied seaweed with crab meat
• Cook oatmeal in oatmeal stout
• Oatmeal stout ice cream with oatmeal dessert
• Sheep or goat milk based ice cream
• Mosaic of mollusks
• Can we make ice cream like a marshmallow
• What could be streusel? What could be topped
• Ginger and crab
• Can dried meats, seafoods, legumes, vegetables be streusel toppings
• Foie gras poached in banana lime consomme
• Banana streusel made with freeze dried banana: try also with apple, onion, cherry
• Banana-lime: bread, beurre blanc, sorbet, cake, jelly, consomme
• What should not be ice cream but can?
• Honey-brown butter-bisquit ice cream
• Rutabega ice cream with roe?
• Smoked paprika and pecorino
• Chicken liver agnolotti
• Tangerine-watercress: salad, soup, essence, powder
• Clams and noodles with herb ricotta
• Clear eggnog
• Apple-whiskey
• Clear brie
• Cheese ponzu
• Pineapple-fermented black bean
• Poached in stuffing
• Celery-sesame
• Foie gras with black olive gomasio: use freeze dried fruits in gomasio—cherry, banana, apricot, blueberry
• Strawberry shortcake ice cream with biscuits and strawberry conserve
• Lamb with pistachio cotton candy and yogurt-tamarind
• Tamarind and black radish
• Tamarind-egg yolk-black radish
• Truffle butter poached beef filet
• Duck ham with basque pepper sauce
• Liquid ganache encased in coffee with aromatic spices
• Miso tea poached artichokes as a salad
• Bacon butter as sauce for lobster
• Potato sabayon
• Ethereal gnocchi with yong watercress and truffle or kola nut
• Saffron soba
• Pesto soba
• Confit egg topped with whipped baked potato and truffle shavings
• Make churros of squid or cuttlefish with the incorporation of whipped egg whites
• Squid doughnuts
• Matcha and orange: yogurt, salt, dressing, ponzu
• Salad of artichokes with matsutake, basque pepper sauce, and passionfruit
• Roll pizza dough thin then overlap and press to make hollow bread
• Bulghur cooked like risotto milagnese
• Roll out flavored cotton candy as sheets
• Rice crispy and milk ice cream
• Corn flake ice cream
• Brie marcaroon with truffle and quince
• X almondine: salsicfy, zucchini, beans, asparagus
• Bay scallop with melon
• Brown butter broth used to make polenta
• Liquid chorizo scrambled eggs, or use sheet over eggs
• Financier: tamarind, tart cherry, blueberry, banana, yogurt, apricot, artichoke
• Chai-squash jus to serve with squab
• Almonds poached in smoked maple in the pressure cooker
• Lemon vinegar potatoes
• Egg topped with whipped raclette
• Uni with apple-jalapeno relish
• What could be draped on roe
• Raspberry or Lemon Vinegar: sorbet, sauce, balanced with nut oils: serve with raw fish, lobster
• How to make potato cracklings
• Persimmon, squash, apple, cranberry: hot or cold sheet
• Clams topped with zucchini sheet
• Artichokes and crusts
• Corned or pastrami beef cheeks, short ribs
• Celery root sheets
• Almond sheets
• Mayonaisse sheets
• What can be draped in crème brulee?
• Corn bread consomme
• Clear green sauce
• Sheep milk mozzarella
• Pork bely with eel sauce glaze
• Cook sunflower seeds just like risotto with onions, vermouth, brown butter consomme and then pressure cook for 45 minutes
• Hot banana puree with methocel to bind rillette
• Cowboy coffee potatoes/puree
• How to make warm jelly sheets of cheese like parmesan? Agar or gellan in consomme at .6% agar powder, gellan might have a better mouth feel
• Onion dumplings with methocel A15C
• Lobster and pig ear noodles
• Lamb belly or neck ravioli to serve with lamb loin: could use thin sliced black radish as pasta skin—now how to make the sliced radish as decadent as pasta? Begin cooking in raisin-scotch consomme, then lacquer with a combination of liquid and roasting jus
• Miso powder on buttered popcorn
• Barley gratin
• Sea urchin sheets, gnocchi etc
• Coffee cream or butter for making potato puree to serve with beef; then use this puree to make gnocchi
• Coffee spaetzle, gnocchi or noodles
• Muscade oil is nutmeg oil
• Dehydrate purees bound with agar or gellan to create false ravioli
• How to refine a pork chop
• Marinate pear apple in maple vinegar
• Tempura squid sheets
• Mashed potato sheets with A15C 1.25%
• Enrich egg yolk with walnut oil and cook at 63.8 degrees for 1 hour
• Sous vide asian pear
• Butternut squash terrine: 1140g roast squash, 500g water, 100g smoked maple syrup, 6g salt, 8.73g TIC Agar (.5%)
• Hot marshmallow sheets with A15C at 1.25%
• Can you tourne asparagus
• Unravel and press strawberries
• Unravel a strawberry like a tomato or other fruit to make a plank
• Kirsch or cassis preserved onions
• Rhubarb crumble
• Dried fruit petit beurre and make savory
• Morel mushroom biscuit
• Mushroom shortbread
• Balanced coffee crumbs
• Honeydew melon and sherry wine then cryovac or glaze
• Broccoli and pistachio
• Jalapeno and parsnip
• Baked potato glazed potato
• River stone with indents for crisp
• Pistachio Caramel for cotton candy: 200g isomalt, 50g glucose, 3g sucro, 5g salt cooked to 160 degreesC then add slowly 90g pistachio oil which is combined with 3g glice that was heated to 50 degrees C
• Potato gnocchi in baked potato broth
• Bind sunflower seeds with their own puree to better simulate risotto
• Charred marshmallow broth
• Terrine of banana with agar at .5%
• Scallop with whipped baked potato
• Use hot mozzarella or yogurt or goat cheese etc to bind rillettes for frying: fish, meat, game
• Dark roasted nuts to infuse milk
• How to make grilled cotton candy?
• Potato sheets and also ethereal potato gnocchi: 200g potato puree, 145g sour cream, yields 345g base to which 86.25g water and 5.4g A15C (1.255%)
• Sherry poached dates, perhaps then infuse with spruce
• Spruce and sherry
• Grilled mayonaisse
• Grilled nut brittle
• Enrich sunflower seed risotto with fond jus
• Pork belly with baked potato consomme
• Rose water panna cotta with smoked roe
• Roast chicken cotton candy
• Stuff shaved pears with shrimp salad
• Steak tartare with eggplant-goat cheese puree
• Tomolive-membrillo puree with: foie gras, scallops, petrale sole
• Cherry-kola nut sauce: wine, tart cherries, agave, salt, kola nut
• Cook ground brittle at 350 degrees for 5 minutes to bring back together
• Slow cook duck ham for 3 hours at 52.5 degreesC
• Bubble tea in a bubble
• Stud cotton candy with herbs and spices
• Parsnip flan
• Savory ginger steamed pudding, we could even use ginger altoids
• Biscotti and and coffee bubble tea
• Espelette pepper cotton candy with espelette oil
• To whip broths: .25% xanthan gum, 1.5% versa whip 600
• Grilled oil: potato,
• Spruce-date puree
• Sorrel-Italian and salted plum
• Char roe—cucumber-ramp
• Steamed pudding in hoja santa leaves: like a wrapped cheese or figgy pudding
• Figs roasted in hoja santa leaves
• Poached in hoja santa leaves with complimentary or contrasting broth
• Raclette consomme: whipped
• Clear goat cheese
• Clear buttermilk of goat, sheep or cow
• Kaffir lime with eggs and rice
• Dress watercress with lemon vinegar
• Raclette consomme: 240g pickle juice, 160g pickle, 80g mustard, 410g raclette, 400g baked potato, 40g soy sauce, 3000g water
• Brie crustacean veloute
• Apple crisp ice cream with roe, watercress and spiced walnut brittle
• Lobster or langoustines with whipped raclette
• Sunflower seed risotto with white truffles
• Horseradish-walnut condiment
• Chicken with liver ravioli or gnocchi
• Oysters in clear buttermilk or topped with whipped buttermilk
• Ice cream filaments, how would you make them?
• Whipped mulled cider
• Whipped apple sauce: how light can you make applesauce?
• How light can you make a crustacean sabayon?
• Can we make a whipped smoked mayonaisse based on a consomme?
  
  If so, is it worth the effort, is it better

• Ramp kimchee wrapped loin of lamb

• Black lime and roasted tomato

• Return to spruce yogurt, this time with game

• Paella consomme

• Wild rice and truffle dashi

• Foie gras in apple crisp consomme

• Liquid biscuit: what would that be, how could we make it better, is it a soup, a consomme, a whipped product

• Can we make clear biscuits?

• Clarified streusel

• Clarified granola

• Clear parsnips

• Biscuit and gravy consomme=whipped biscuits and gravy

• Spruce tip cake made with spruce, butter, milk

• Passionfruit cake

• Squash broth

• Baked potato consomme: 3000g of water plus additional 1000g water to add at the end, 740g baked potato, 250g extra sharp cheddar cheese, 220g butter then browned, 130g soy, 100g sliced scallions, 420g sour cream, 80g bacon yields 3888g base clarified with .5% gelatin 19.44g

• Artichoke financier
• Pears poached in chorizo water
• Hamachi with baked potato broth
• How would you make grilled mayonaisee?
• The difference between smoked and grilled
• Foie gras beurre blanc made with foie gras consomme and foie gras
• What other forms can an apple or other crisp be?
• What else could be katafai? Black radish dusted in cornstarch
• The call for inexpensive ingredients
• Caramelized chicken liver consomme
• Cook potatoes for mashing in buttermilk or flavored buttermilk
• Rabbit stuffed squid cannelloni
• How large a sheet of cheese can we make? Think comte or beaufort
• Whipped baked potato topped with shaved white truffles
• Make salt cod broth and then whip with .25% xanthan gum and 1.5% versa whip 600
• Curried cashew: shortbread, sable, pudding, milk
• 5g low acyl 5g high acyl gellan per litre of water to form pearls with pectin base
• 10g alginate per litre of liquid with .7% calcium lactate incorporation into base for spheres, pearls and tubes
• Smoked maple jelly topped with egg yolk confit
• Mix 1% alginate with liquid then dry in oven to make sheets
• Try adding sugar to flavored cotton candy to make finer