The 8th International Contest for Note by Note Cooking

Playing with Pectins

Note by Note “Bitoque”

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Note by Note “Bitoque”
Elements of the Note by Note “Bitoque”:

- Note by Note “Hamburger”
- Note by Note “French Fries”
- Note by Note “Sunny Side Up Egg”
- Note By Note “Demi-Glace Sauce”
Note by Note “Hamburger”
Note by Note “French Fries”
Note by Note “Egg Yolk”
Texture Analyses of the Note by Note “Egg Yolk”

- 325 NH 95 pectin concentration
- Time on the pectin bath
- Real egg yolk vs. Note by Note “egg yolk”
Color Analysis of the Note by Note “Egg Yolk”
Note by Note “Egg White”
Texture Analyses of the Note by Note “Egg White”

- Compression test – effect of the methylcellulose concentration (hot)
- Compression test – effect of the Acid Free pectin concentration (cold)
Note by Note “Demi-Glace Sauce”
Extracts and dyes produced