









10 Solubilization of sugars

-  Hibiscus flower and mint syrup 12 
-  Fizzy chocolate 14 





16 Emulsion

-  Puffed peanut chicken fries with Pastis mayonnaise 18 
-  Strawberry-pesto-cider gazpacho with strawberry coulis 20 

22 Soy lecithin aerated mousse

-  Frothy coffee 24 
-  Puffed rice maki and soy sauce foam 26 

28 Mousse

-  Crumble of raspberry and lychee mousse 30 
-  Boudin Créole crème with foie gras foam 32 

34 Soft gel

-  Apple and beet tea 36 
-  Pho 38 

40 Marshmallow

Frosty mint and chocolate marshmallow

42



Sabayon mousse and cold ratatouille

44



46 Coagulation of egg proteins

Hard-boiled egg lollipop

48



Vanilla-coated, low-temperature egg yolk pearls

50



52 Meringue

Blue cheese macaroon

54



Licorice and mint meringue

56



58 Caramelization

Caramel apple

60



Goat cheese flan, Dijon mustard caramel

62



64 Maillard reaction

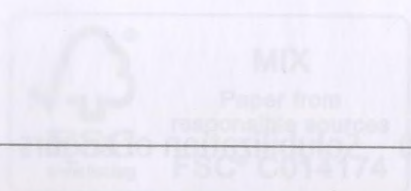
Dulce de leche

66



Irish coffee

68



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70 (Anti)Oxidation

-  Guacamole with banana crisp 72 
-  White sangria 74 





76 Heated dehydration

-  Coriander, lemon zest, black olive, and garlic mix 78 
-  Apricot and cream cheese cones 80 





82 Transfer

-  Minty tapioca pearls in green tea 84 
-  Red cabbage and apple gelée 86 

88 Expansion

-  Popcorn with caramel sauce 90 
-  Puffed rye bread 92 

94 Spherification

-  Vodka shot with apple-caramel sphere 96 
-  Raw oyster and its raspberry vinegar pearl 98 

100 Reverse spherification

Spherical tzatziki

102



Spherical chorizo and cider

104



106 Brittle gel

Dulce de leche and crystal salt

108



Baked camembert and honey pearls

110



112 Elastic gel

Coco flan and Curaçao spaghetti

114



Chocolate-balsamic macaroon

116



118 Effervescence

Beer foam and lemon gelée

120



Fizzy caramel lollipop

122



124 Fermentation

Cilantro-infused yogurt and carrot coulis

126



Fermented grape juice

128

