WINE VOCABULARY ON THE PALATE **FLAVOUR**

1. SENSORY WORKSHOP

smoke, toasty, popcorn, vanilla, caramel, toffee,

OAK:

butterscotch, butter, wood embers, char YEAST: biscuit, pie crust, oatmeal, marshmallow, fresh baked dough

hot rocks, crushed stone, river rock, pebbles, dusty, concrete, graphite, lead pencil, porcini, underbrush, bark, soil, forest floor, leaves

MINERAL/EARTH:

(fresh, dried, decaying), scorched earth, chalk, crushed shell, oyster, salt, barnyard, hay NUT: almond (fresh, toasted), hazelnut, marzipan insecure, fresh, clean, fine nerved, round,

ATTACK, START: **TEXTURE/SWEETNESS:**

smooth, voluptuous, strong meagre, fruity, ripe, fleshy, pronounced, heavy, ACID: mild, fresh, lively, racy, focused, annoying, sour STRUCTURE: hollow, weak, present, mighty

TANNIN (skin, oak, stem): **EXTRACTION:**

velvety, fine grain, integrated, astringent, blunt, bitter, polished thin, slim, minerally, voluminous, extracted, fat light, strong, heavy, gasoline, jet fuel

ALCOHOL: **FINISH**

DURATION: short, medium, long-lasting, never-ending PLACEMENT: front, front heavy, sticks to top, back pleasant, dominant, fruity, floral, wood focused RETURN STATE: closed, tight, youthful, pleasing, perfect,

RIPENESS TO DRINK: HARMONY:

restrained, focused

oxidised,, aged, turned unbalanced, boring, round, harmony, elegant, balanced, hedonistic, seductive, sexy, charming,

2. RECIPIES

FRUIT:

QUALITY: AROMAS: FLORAL:

Savoury:

Other:

Spice:

NOSE

INTENSITY:

DEGREE OF PURITY:

Green: Citrus:

floral, fruity, grassy, spicy, smoky, animalistic, medicinal lavender, dried rose petal, rose blossom, violet, spring flowers, raspberry blossom, orange blossom, jasmine, honeysuckle, elderflower, chamomile green apple, gooseberry, pear, honeydew melon, kiwi

lemon (fresh, zest, oil), lime, grapefruit, pomelo, tangerine, mandarin, Yellow: Red:

currant, cranberry plum, blackcurrant, blackberry, blueberry, boysenberry, fig NON-FRUIT:

faulty, not quite clean, clean, pure

restrained, intense, strong, loud, vibrant, expressive

unpleasant, simple, pleasant, layered, complex

stone fruit, baked apple, peach, apricot, quince, cantaloupe cherry (bing, black, kirsch), cola berry, rhubarb, raspberry, strawberry, Black: **Tropical:** lychee, mango, pineapple, passion fruit, papaya, quava, coconut

Sy Michold S. W. P. Party

<u>Vegetal</u>:

corn, peas (snow, tendril, english), green bean, asparagus, bell pepper, olive, ialapeno Chocolate: chocolate truffle, cocoa, bitter chocolate, mocha, brownie, milk chocolate

meat (roasted, grilled), bacon, soy, leather (worn, new), smokey, gamey coffee bean, cappuccino, sassafras, tar, tobacco, incense, cola, honey, sweet spice box, liquorice/anise, baking spices, clove, nutmeg, peppercorn (black, pink, green, white), cinnamon, ginger, vanilla

Herbs: dill, sage, rosemary, thyme, tarragon, mint, juniper, eucalyptus

WHITE WINE: pale yellow, straw, green, gold, amber **RED WINE:** light, cherry, purple, ruby, deep red, dark red **COLOR DEPTH:** pale, light (on the edges), dense, saturated, opaque

young, youthful, developed, ripe, aged, beyond

CLARITY: blind, cloudy, matt, clear, brilliant CONSISTENCY (TEARS): thin, medium, thick/oily

HUE:

by PATRICK THIELE

The premium version of Tanqueray was launched in 2000 and stands out above all due to its quadruple distilla

tion. It's extremely difficult to come up with a distilled gin that has some complexity. At the same time, the

type of distillation also explains the mildness of the gin, despite the remaining 47.3% Vol. A result that does

The name Tanqueray No. Ten is derived from the number of the distillery that was not destroyed in the German

air raids in 1941. The number 10 fuel cell (,Tiny Ten')

survived the attacks and is still in use today. Closely

connected with these attacks is also the move from Tanquerray and Gordon's to Scotland. Although both brands are synonymous for the epitome of English gin's,

these are actually long been produced in Scotland in

Since the year 2000 it become a symbol of classic but

60 kilometres south of Berlin stretches the idyllic mead-ow landscape of the Spreewald, which resembles a river

delta. The lowlands with their unique microclimate offer the best conditions for the maturation of whiskey and

rum. Here, in the midst of a biosphere reserve, is the

Spreewald Distillery, founded in 2003 and taken over by Spreewood Distillers in 2016, in the picturesque village

of Schlepzig. The Spreewald Distillery is the oldest whiskey distillery in Brandenburg and the first rye whiskey

distillery in Germany.

With the takeover of the distillery in the autumn of 2016, the long-cherished dream of producing its own

spirits factory came true for the three of them. The Spreewood Distillers produce not only the award-win-

ning STORK CLUB whiskey but also Butterbird Rum, as well as a small selection of liqueurs and spirits. "For our aromatic cucumber spirit we use only fresh

Spreewälder cucumbers, neutral alcohol and regions ter. We dispensed with the production of any flavor and sugar additives. That is our quality promise."

TANQUERAY NO. 10

Cameronbridge.

modern bartending.

SWD and the Gurkengeist

not happen with many burners

TOMATO DRINK 20 ml TANQUERAY NO. TEN

SUSTAINABLE EXPERIENCE

20 ml SPREEWOOD GURKENGEIST (cucumber brandy) 70 ml TOMATO WATER (infused with Chinese Oolong

and Barbary fig) FILL UP WITH THOMAS HENRY **TONIC WATER GARNISH: TOMATO PAPER TRILOGY**

BARBARY FIG The nutritional content of Barbary fig is 44 kcal/3.5 oz (100 g). It contains a lot of sugar, fibre, potassium, magnesium, iron, copper and vitamin C. Opuntia robusta - grown in Mexico for its fruits. Opuntia cochenillifera and Opuntia tuna – serve as living fodder for mealy bug farms.

A pigment, ,carmine red', can be extracted from their bodies and has been for over 2,000 years. It's also possible to use the fruits and segments. Even though it's called ,Barbary fig tree', there is absolutely no relationship with the orchard fig tree.

And Barbary – which was meant to designate North Africa – isn't at all its native habitat. Harvesting it is quite difficult. Not so much because of the cactus needles themselves, but because of the fruits; there are

10 STEPS TO MAKING TOMATO WATER & TOMATO PAPER

bunches of needles called ,glochids' that easily break off. Barbary fig can be eaten raw or cooked in jam (toge-

CHEF'S RECOMMENDATION: Barbary fig and vanilla pie and/or Barbary fig sabayon. Those who prefer salty foods can try baking scallops on a bed of Barbary figs. This will help you discover this exotic and intriguing fruit.

ther with quince), but you can also prepare fruit jelly. When fermented, it makes great tequila.

1. PICK the right tomatoes - local & organic tomatoes are the tastiest ones. The more growth time they've had, the more flavour you will find in the result! 2. CHOP all tomatoes into ~16 pieces. Use a sharp knife, like lignum wood knifes, so you can cut the product without putting any pressure on it. FILTER IT. Put the tomato pieces, seeds and all liquid that comes out, into a microbag or cloth strainer.

Opaque materials inside the product will stay in the fruit itself. REST AND CHILL.

COLLECT THE REMAINS of the cloth strainer. SHRED THE REMAINS depending on the expected texture of the paper.

STRAIN THROUGH THE CLOTH AGAIN to get rid of the seeds and unwanted remains. 9. SPREAD IT evenly on a baking sheet.

 $\textbf{10. DEHYDRATE IT} \ \ \text{for 5-15} \text{hours, depending on the crispiness and use.}$

WAIT about 5-10 hours. The time will have its effect. The pressure of the tare weight of the tomatoes is enough to squeeze the liquid out.

COTTON CANDY

Typical machines used to make cotton candy include a spinning head enclosing a small "sugar reserve" bowl into which a mixture of granulated, colored

sugar (or separate sugar and food coloring) is poured. Heaters near the rim

of the head melt the sugar, which is squeezed out through tiny holes by centrifugal force. Colored sugar packaged specially for the process is milled with melting characteristics and a crystal size optimised for the head and heated holes; granulated sugar used in baking contains fine crystals that spin out unmelted, while rock sugar crystals are too large to properly make contact

The molten sugar solidifies in the air and is caught in a larger bowl that totally surrounds the spinning head. Left to operate for a while, the cot-

ton-like product builds up on the inside walls of the larger bowl, at which

point machine operators twirl a stick or cone around the rim of the large catching bowl, gathering the sugar strands into portions that are served

on a stick or cone, or in plastic bags. As the sugar reserve bowl empties, the operator recharges it with more feedstock. The product is sensitive to

humidity, and in humid summer locales, the process can be messy and sticky.

with the heater, slowing the production of cotton candy.

WEISSLING RUM 500 ml **WATERMELON JUICE HOME-MADE WATERMELON SYRUP** 200 ml 50 ml WHITE WINE VINEGAR

Let the batch liquid chill and rest

WATERMELON MAN

500 ml

Step 2

Step 1 Boil all products at ~70°C till liquid is homogeneous

WATERMELON MAN COTTON CANDY

SPREEWOOD BUTTERFLY

Step 3 After reaching room temperature, add about 1,200 g of demerara sugar and give it a good stir Step 4 Add Watermelon Man Sugar into candy floss machine

WATERMELON MAN JELLY Take 250ml Ketel One Vodka, 450 ml Watermelon juice (fresh watermelon juice needs to fil-250 ml **KETEL ONE VODKA** WATERMELON JUICE ter opaque materials) and 200 ml simple syrup 450 ml (orange flower syrup gives the ,jelly' a flowery 200 ml **SIMPLE SYRUP**

touch), and boil the liquid for 10 - 15 minutes at 80°C to 90°C till the alcohol is dissolved. WATERMELON LIQUEUR

When the liquid is chilled to 65°C to 70°C

add 35 g to 38 g of ,elastic' substance. Use

a blender to mix the elastic and the liquid

in under 30 sec. Pour liquid into a bowl

or container of your choice and chill the

homogeneous liquid till it is solid.

WATERMELON MAN FOAM 150 ml 50 ml 100 ml

PRO ESPUMA SUBSTANCE 35-45 g Put all ingredients and substances in to a cream

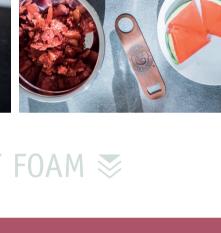
siphon and add 2-3 normed CO² capsules.

LEMON WATER

SIMPLE SYRUP

(CLARIFIED LEMON JUICE)





The first use of culinary foams dates back to the 1700's when both sweet and savory souffles were created. The name souffle literally translates to "puffed up", which is a description of the dish and the soft matter which is neither flowing Foams are one of the techniques most associated nor completely solid. The use of foams evolved to meringues and eventually the with modernist cooking. They are easy to make, cream that is put in many gourmet beverages today.

very versatile, and fun to use and eat. Foams have In the world of molecular gastronomy, foams have evolved into a completely been around traditional cooking for a very long new cooking technique as well. Much of the change in how foams are used and time and include whipped cream, the head on prepared can be credited to Spanish chef Ferran Adrià. In his efforts to enhance beers, and even bread dough. the flavor of food, Adrià combined various ingredients with air instead of using cream or eggs. Culinary foams are often created with usual flavors taken from At the most basic level, foams are a structure that stock, fruit juices, vegetable purees and even soups. These are combined with

traps air in bubbles. Foams are similar in this way to an emulsion, which is when a liquid traps fat in a structure, or fat traps liquid in a structure. The structure can be made from a variety of things

such as proteins, water or fat. The texture of the foam is determined by the size of the bubbles and how much liquid is in the foam. Some foams are considered "set" foams, which means the structure has been solidified, such as when baking bread dough or a soufflé.

ADDING TASTE WITH FOAMS Like many other molecular gastronomy techniques, foam serves a number of purposes to give its audience a better dining experience. Flavor is one of the most important functions that foam carries in the kitchen. It allows chefs to incorporate various tastes into dishes being cooked without changing the physical makeup. Foam can simply be added on top of a completed dish

and it will deliver the desired flavor.

PRESENTATION WITH FOAMS

way a dish looks when it is served. Long before the advent of modern cooking, foams had already been served to make dishes look much more appetising. With the use of new approaches and equipment in creating these airy substances, the options for creating enticing dishes are widened. **CREATIVITY WITH FOAMS** One of the things that can make dining more enjoyable is the experience of new things. Foams make it possible for diners to feel different textures in their mouth. This is especially true when it is combined with other foods that present other textures. It is

also allowed for the use of unorthodox cooking methods such as

Without any doubt, culinary foams also play a large role in the

the formation of sauces and even warm foams

WHISKS, MANUAL AND ELECTRIC

frothers are usually under €20

se the blades are completely submerged.

35 ml MING RIVER BAIJIU

10 ml LIME WATER

THOMAS HENRY ESSENCE

WHAT IS BAIJIU?

HOW TO GET HELIUM VOICE

HOW HELIUM VOICE WORKS

2. RECIPES

of helium and talk.

<u>Immersion Blender</u>

FOAMING EQUIPMENT

There are many tools you can use to create foams and each one results in a slightly different texture. The purpose of all the tools

is to introduce air into the liquid you are foaming. For tools such

as whisks and immersion blenders you want to make sure part

Whisks are a great way to create dense foams as well as some lighter foams. Manual whisks can get the job done but using

of the tool is out of the liquid so it will carry air into the foam.

an electric whisk attachment greatly speeds up the process and tends to make finer foams. The whisk attachment can be on an immersion blender or a standing mixer. WHIPPING SIPHON The whipping siphon is an awesome tool for making foams of all kinds. It is a container you fill with liquid and then pressurise with N^2O or occasionally CO^2 . They are very effective at creating foams and are also helping in the storage of foamed liquids over STANDING OR HAND HELD MIXER Mixers without a whisk attachment can also be used. They can create lighter foams very efficiently. Milk Frother

A milk frother is an inexpensive tool that is used to create foam for cappuccinos or lattes. When used with modernist ingredients it can create similar foams from other liquids. Aerolatte branc

Immersion blenders are good at creating airs and other light foams. Ensuring part of the blade is out of the liquid is critical. A traditional standing blender will not work well for foaming becau-

Aguarium Bubbler An aquarium pump or bubbler is one of the more unusual ways to create foams. It works well for creating large bubbles, similar to soap bubbles. Tetra Whisper brand pumps can typically be found for under €10.

FLYING BALOON

FILL UP WITH THOMAS HENRY TONIC WATER

GARNISH: 2 LITRE HELIUM WITH 10 DROPS

froth similar to that found in cappuccino. On the other hand those made with the use of a special cream whipper called a siphon results in espuma or air,

airs, and the head on light beer.

which is dense foam comparable to mousse. In the same way that traditional foams can be made either sweet or savory, so can modern cuisine foams. They can also be served in a range of temperatures from cold to hot.

stabilizing agents to prevent breakdown later on. Stabilizers range from natural

plant and animal derivatives. Examples of commonly used stabilizers are agar

agar and lecithin. Depending on what is being made, fats and egg whites may

Air is introduced into these through a mechanical force in the form of whipping.

Foams made with the use of a hand held immersion blender results in a delicate

Foams can range from very light, such as airs, to very dense, mousse-like foams similar to whipped cream. The density depends on the texture and wetness of a foam. The finer the bubbles are and the wetter the foam is, the denser it becomes. Froths are usually wet but coarse foams. They are named after the froth that is often on the top of a milkshake Set foams have had their structure solidified, often through heating or dehydrating. A loaf of bread and a baked souffle are examples.

Espuma is the Spanish word for foam and it is usually dense foam. It is always created using a whipping siphon and usually served hot. MERINGUES AND PUFFS Merinques and puffs are lighter foams that are often baked or dehydrated to set their structure. DRY VS WET FOAMS

The texture of a foam ranges from fine to coarse and refers to the size and uniformness of the bubbles.

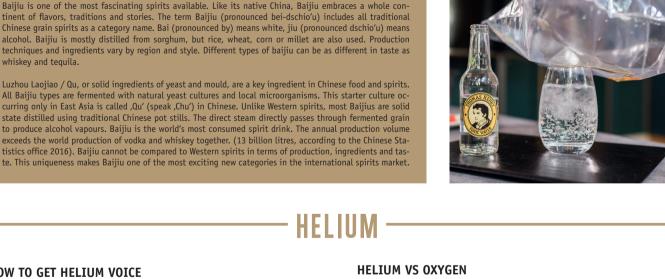
A foam with smaller, very uniform bubbles is considered fine. Whipped cream is an example of a fine foam. A foam with larger and less uniform bubbles is considered coarse. Some examples of coarse foams are latte froth,

The wetness of a foam refers to the amount of liquid that is in the structure of the bubbles. Usually, the coarser a foam the dryer it is. Dry foams are mainly air and can be very light. The bubbles are typically larger and their flavor is diluted due to the lack of liquid. Most very dry foams are referred to as airs. Wet foams have much more liquid in their structure. They can range from light to dense foams. They are usually fine foams, rather than coarse foams. Most commonly known foams are wet foams such as whipped cream and milkshake froth.

results in a coarse, wet foam that is on the lighter side. Xanthan gum is usually added in a 0.2% to 0.8% ratio, depending on the density of foam desired. STABILISED FOAMS Similar to thickened liquid foams, stabilized foams combine a stabilizer such as lecithin or Versawhip with the liquid. The resulting foam tends to be a little finer than thickened liquid foams. These can usually be made with most of the foaming equipment listed in this article.

Using traditional stabilizing agents like egg white, cream and sugar are also effective. Many of the things in the ingredients that stabilise the foam have been isolated and are sold as separate ingredients, such as lecithin. These are also incorporated into other modernist ingredients such as Versawhip. A ratio of 0.5% to 1.0% is commonly used for Versawhip. Lecithin is used at a 0.25% to 1.0% ratio. Xanthan gum can also be added for thickening at a 0.1% to 0.5% ratio.

foams have a range of textures and densities depending on the fluid gel used. Agar fluid gels are usually made with a 0.25% to 1.0% ratio. Gelatin is used with a 0.4% to 1.7% ratio. Xanthan gum can also be added to the above ingredients to thicken the foam, typically in a 0.1% to 0.4% ratio.



When your vocal cords vibrate, as when you talk or sing, the sound waves are propagated through helium instead of air. Helium is about six times lighter than air, so the sound waves travel much more quickly though helium than through air. While the geometry of your vocal cords doesn't change, they vibrate differently in the lighter gas. The actual pitch of your voice does not change very much. However, the resonances associated with your voice are present in different proportions.

You can breathe in helium to change the sound of your voice and illustrate how density

affects the speed of sound. You can pick up a helium-filled balloon at many grocery or

party supply stores. To make your voice higher, you just exhale air, take a deep breath

TRANSFORMATION TECHNIQUES

SPICY GINGER GEL/ GLASS **CAMPARI MANGO** 200 ml THOMAS HENRY MYSTIC MANGO 150 ml 1.7g ALGINATE 400ml THOMAS HENRY SPICY GINGER 1 l WATER **GLUCO SALT** 15g 10 g Mix the Spicy Ginger with the elastic and bring to the boil. Boil up Campari, top up with Thomas Henry Mystic Then pour the liquid onto a warm and straight sheet to Mango and then mix in the alginate with the blender let it cool. Cut the product in the way you need it most without mixing in air. Mix the water with the gluco salt. (circles, rings, squares, strips of pasta, etc.). If you want to prepare a "glass", you simply pack your punched out forms into the dehydrator at 75°C and dry them for about Slowly immerse the Campari mass in the Gluco Salt bath with a scoop and let it cook for about 2-3 minutes. Fill test tubes with Thomas Henry Mystic Mango and put the 24 hours. After dehydrating the "glass" you can roll or spears on top. Serve! bend it for about 1 min as you need it. Serve! SLOW GIN-COFFEE COCONUT

200 ml

300 ml

100 ml

ELASTIC

35 g

90 g

21 g

300 q

THOMAS HENRY ULTIMATE GRAPEFRUIT 100 g Mix the raspberry juice, slow gin and xanthan with a hand SEPIA INK 4 g blender. Slowly add the oil and emulsify. Whisk the Thomas AGAR AGAR Henry Coffee Tonic with the elastic and boil the substan-5.4 g ces. Simmer for 1 min and pour onto a straight sheet. When the substance is chilled, cut it into circles. Mix the raspberry juice with the slow gin and xantan. Fill the mixture in a siphon and spray it slowly, while wearing safety gloves and goggles, into the liquid nitrogen and freeze for 2 min. silicone molds and let the product freeze. Boil the Thomas Put one gel slice onto one half of the infused emulsion Henry grapefruit soda with the condensed milk, the agalita and then fold it like a ravioli. Put the frozen sorbet caviar and the agar agar. Slowly and carefully incorporate the on it. Serve!

80 ml

70 ml

0.6 g

200 ml

200 ml

400 ml

14 q

160 ml

4-5 drops

RASPBERRY JUICE SLOW GIN

XANTHAN

LEMON OIL

VEGETABLE OIL

LEMON JUICE

RASPBERRY JUICE

SLOW GIN NITROGEN

For more information

follow our speakers:

ELASTIC

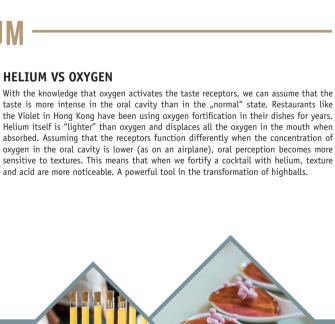
THOMAS HENRY COFFEE TONIC

SWEETENED CONDENSED MILK AGALITA (EDIBLE CLAY) COCONUT GRAPEFRUIT STONES Boil all ingredients except for the couverture. Then add the couverture with the blender. Put the mass into stone

THICKENED LIQUID FOAMS One of the simplest ways to create a foam is to combine a liquid with a thickening ingredient, such as xanthan gum. Then you introduce air into it, usually through whipping, blending or using a whipping siphon. This usually

In order for a foam to last more than a few seconds it needs to be stabilized. There are many ways to stabilize a foam, often by thickening or gelling the liquid. For the best foaming action be sure to pick liquids that are thin and watery and do not contain many particles. If you want to make a foam from a thicker sauce you can try watering it down until it becomes thinner and running it through a chinois if there are larger particles in it. **FLUID GEL FOAMS**

An effective way to create thicker foams is by using gels and fluid gels. First you turn the liquid you want to foam into a gel. Often agar agar, iota carrageenan, gelatin or methylcellulose are used to create the gel, or fluid gel. Depending on the ingredient, the gel can be whipped or put in a whipping siphon to create a foam. These



LEMONS SNOW

Bring all the ingredients together, then pour into a tin and refrigerate for 45 min. Mix the chilled gel in a blender till it turns into a

COFFEE TONIC

EGG WHITES

RISTRETTO COFFEE

Mix all ingredients together in a measuring

cup with a blender. Pour through a sieve into a siphon and seal the bottle. Infuse the si-

THOMAS HENRY COFFEE TONIC

YOLKS

FLOUR

smooth jam-like mass. Serve!

SPONGE

120 g

85 g

70 ml

50 ml

LEMON OIL 60 g 250 g SUGAR MALTODEXTRIN Process all ingredients with a glove in a bowl till you have the texture of your snow. **BLUEBERRY GEL** THOMAS HENRY SPICY GINGER AGAR AGAR

phon with two CO^{2} capsules and shake well. Fill a plastic cup with dough until it is half full. Bake the beaker directly in the microwave at the highest level (800W). End the baking process after 35 seconds and let the sponge chill upside **GRAPEFRUIT** ALOE VERA AIR COCONUT MILK THOMAS HENRY ULTIMATE GRAPEFRUIT LIME CORDIAL 200 ml ALOE VERA DRINK **POWDERED SUGAR** 55 ml LIME JUICE WHITE CHOCOLATE 40 g





sepia ink with the whisk. Cool the mass to about 55°C and then pull the frozen stone through and glaze it. Serve!

FOR THE BEST DRINKS IN THE BEST BARS ⊕ THOMAS-HENRY.COM
☐ /THOMASHENRY
☐ @THOMASHENRYOFFICIAL

TEQUILA **LECITHIN** Blend all ingredients with a hand blender and gently froth it up to the lowest level of the