

**Makes 20 pieces**

**Allergens: soya, wheat, sulphites**

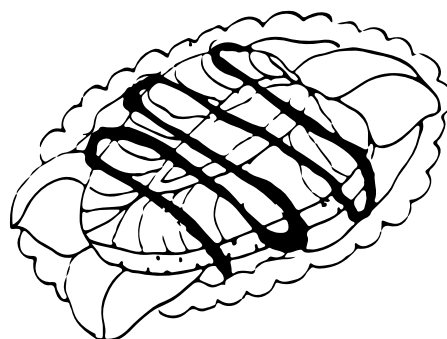
## Ingredients

### Cracker

- (Vegan) cream cheese (e.g. Violife)
- Fresh basil
- Strawberries
- Water crackers (e.g. Carrs)
- Balsamic reduction

### Balsamic vinaigrette

- 50 ml balsamic vinegar
- 50-100 ml basil infused olive oil
- Soya lecithin (1 tsp of unsweetened soya milk)
- 1 tbsp tomato paste or strawberry jam (optional)
- Salt to taste



## Steps

### Balsamic vinaigrette

- Whisk together balsamic vinegar, tomato paste (strawberry jam) and soya lecithin.
- Blend together with immersion blender or by shaking vigorously.

### Assembly

- Slice strawberries in 3-5mm thick slices and brush with the balsamic vinaigrette.
- Spread the cream cheese on the cracker, add two leaves of basil, slice of strawberry and drizzle balsamic glaze for extra tang.

This recipe was designed by Liva Donina and Will Sharratt.

# VEGAN CAVIAR UNDER A FUR COAT

THE GREAT  
**EXHIBITION**  
**ROAD** FESTIVAL

**Make 60 pieces**

**Allergens: soya, wheat**

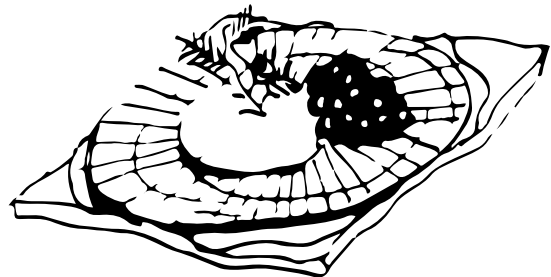
## Ingredients

### Cracker

- Rye cracker (Finn Crisp or Peter's Yard)

### Caviar

- Pipette, plastic syringe, or a glass dropper
- 1 inch of ginger (approx. 7-8g with skin removed)
- 250 mL water
- 1 dried shitake mushroom
- 2 nori sheets
- 2 strips of dried kombu
- 1 tsp Miso paste
- 15 mL soya sauce
- 1 tbsp caper brine
- 2.5 g agar (about 1 tsp)
- 500 mL of chilled sunflower oil
- 1 tsp black food colouring



### Vegan mayonnaise

- 60 mL unsweetened soya milk
- 1 tbsp lemon juice
- 1 tsp white wine vinegar
- 1 tsp lemon zest
- 1 clove of garlic
- 160 mL sunflower oil
- Optional: fresh dill

### Fresh pickled beetroot

- 2 beetroots
- 200 mL vinegar
- 200 mL water
- 1 tsp salt

- 1 tsp black peppercorns
- 1 bay leaf
- (Vegan) cream cheese (e.g. Violife)
- Fresh basil
- Strawberries
- Water crackers (e.g. Carrs)
- Balsamic reduction

## Balsamic vinaigrette

- 50 ml balsamic vinegar
- 50-100 ml basil infused olive oil
- Soya lecithin (1 tsp of unsweetened soya milk)
- 1 tbsp tomato paste or strawberry jam (optional)
- Salt to taste

## Steps

### Vegan caviar

- Place 400 mL of olive oil in a tall container in the freezer and allow to chill for 45-60 minutes.
- (15 minutes before the oil is ready to be removed from the freezer) Add ginger, shiitake mushroom, nori and kombu sheets to a saucepan with water and bring it to a simmer. Turn off the heat and allow to infuse for 10 minutes. Strain the liquid through a cheesecloth and transfer back to the saucepan.
- Add 1 tsp Miso paste, 15 mL soya sauce and 1 tsp of food dye to the broth and bring it back to simmer.
- Dissolve 1 tsp (2.5 g) of agar in the broth, continue to simmer for 2-3 minutes and then remove from the heat.
- Retrieve the oil from the freezer and using the dropper apply small droplets of caviar broth in the oil. You should see spheres gelling and sinking to the bottom of the container.

### Mayonnaise

- In a tall glass, whisk together 60 mL unsweetened soya milk, 1 tbsp lemon juice, 1 tsp white vinegar, 1 minced clove of garlic and 1 tsp of lemon zest.
- With a stick immersion blender, start blending the mixture and slowly stream in sunflower oil until mayonnaise has thickened.

## Pickled beetroot

- Wash, peel, and slice beetroot in 1-2 mm thick slices.
- Prepare pickling brine by combining 1:1 ratio of vinegar and water (200 mL:200 mL), 1 tsp of salt, 1 tsp of black peppercorns and one bay leaf in a saucepan.
- Bring the solution to a simmer and pour over the sliced beetroots.
- Allow to cool to room temperature and then transfer to the fridge.

## Assembly

- Spread a small amount of mayo on the rye cracker and lay over a slice of beetroot.
- Add a small dollop of vegan mayo and vegan caviar over the beetroot and garnish with fresh dill.

This recipe was designed by Liva Donina and Will Sharratt.

# FIG, LIME AND WHITE CHOCOLATE

THE GREAT  
EXHIBITION  
ROAD FESTIVAL

**Makes 20 pieces**

**Allergens: soya, wheat**

## Ingredients

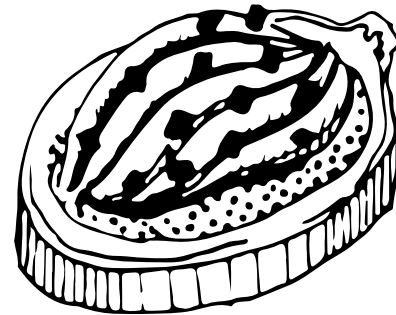
- Freeze dried fig slices (we use [ZingyZoo](#) brand, others from health foods store also good)
- Lotus biscoff biscuits (for garnish)
- Limes (to zest for garnish)

White chocolate ganache (scale recipe as required)

- 125 g Vegan white chocolate (we use [Oat Milk Blonde couverture drops](#))
- 100 g Elmea plant cream

Fig and Lime gel (scale recipe as required)

- 100 g fig jam ([Geodi](#), 85% fruit)
- 50 mL water
- 1 tbsp lime juice
- 2 g Agar Agar (powder, [Special Ingredients](#))



## Steps

White chocolate ganache

- Weigh chocolate into heatproof bowl. Weigh cream into saucepan (or bowl/jug and transfer to pan).
- Heat cream gently until almost boiling
- Pour cream over chocolate and whisk until incorporated
- Cool slightly before transferring into a piping bag and refrigerate until needed

Fig and Lime Gel

- Blend together jam, water, lime juice and agar powder
- Transfer into saucepan and bring to a boil under moderate heat
- Reduce the heat and boil for 2-3 minutes
- Pour into shallow tray and allow to cool
- Optional: blend cooled gel into a pipeable consistency

## Assembly

- Remove white chocolate ganache piping bag from fridge approx. 20-30 minutes before assembly.
- Lay fig slices on tray or serving platter.
- Slice fig and lime gel into small pieces and lay on top of fig slice.
- Alternatively, transfer blended gel into a piping bag and pipe a small amount onto the fig slice.
- Pipe ganache onto the fig slice
- Top with crushed Lotus Biscoff biscuit and lime zest and serve.

This recipe was designed by Liva Donina and Will Sharratt.

Two free online courses from edX and Harvard University (MOOC):

- Science & Cooking: From Haute Cuisine to Soft Matter Science - [Chemistry](#) and [Physics](#)
- Harvard University Public Lectures: Science & Cooking ([YouTube](#))

“A Very Short Introduction” [Book on Soft Matter Science](#)

Notable authors on intersection of food & science:

- Hervé This (Kitchen Mysteries)
- Harold McGee (On Food and Cooking)
- Michael Brenner, David Weitz, Pia Sorenson (Science & Cooking)
- Peter Barnham (The Science of Cooking)
- Nathan Myhrvold (Modernist Cuisine)