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**Implementation: Desserts Studio BAKER STREET KAUNAS (course participant Mrs. Vaida Beginskienė)**

Learning outcomes during training in experimental (molecular) cuisine, which took place in Valencia on 20-26.03.2018 as part of the InnoGastro project.

For example, including elements of the course for your firm. Inclusion of specific contents, solutions or dishes from experimental cuisine in your firm menu (please write the dishes which you use or will use in your offer firm).

List of implemented activities by BAKER STREET KAUNAS after molecular cuisine course in Valencia:

1. **Nutella Powder** was used during training for kids.
2. **Sponge** is often used for desserts' decoration.

Planned activities:

1. Summer camp for kids by using molecular cuisine recipes.

In the attachment, please attach a description of the content (recipes) and photos of experimental cuisine that will be implemented in your firm.

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Signature of persons / persons implementing the implementation



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## Annex 1

### Nutella Powder

- 80 g (2.8 oz) Maltodextrin
- 120 g (4.2 oz) Nutella

1. Whisk manually Nutella and Maltodextrin
2. Place mix in a blender and blend for a few seconds, stop the blender and shake it. Blend again, shake and continue repeating this process until you obtain a fluffy Nutella powder.
3. To make it fluffier pass it through a tamis and reserve in a sealed container until needed.





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## Annex 2

### Sponge

80 gr. Hazelnut compound Pasta  
120 gr. Egg white  
80 gr. Egg yolk 80 gr. sugar 25 gr. Flour

Mix all ingredients with a hand mixer Put in the siphon gun and let in the fridge Charge the siphon with 2 gas caps Make a hole with a knife on the bottom of the glass Fill the plastic glasses until  $\frac{3}{4}$  Bake in the microwave at maximum power for 35 / 40 seconds.







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