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## *Aladín<sup>®</sup> aromático*

The new **Aladín Aromatic<sup>®</sup>**, is the only **multi-aromatizer** in the world. Based on the technique of instant smoking, our aromatizer allows generation of aromatic vapors in an instant and controlled way using essentials oils, essences, extracts, alcohols, etc

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See our **Aladín<sup>®</sup>**  
**+ Aladín Cover<sup>®</sup>**



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## **Aladín aromatic®**

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## AROMAS IN THE KITCHEN

The sense of smell is one of the senses least used and explored in gastronomy. Besides taste the other senses have been explored with more depth, touch (texture), sight (color and presentation), hearing (crackling) and recently we talked about dishes built under basic concepts, esthetics, textures but smell still does not appear among their qualities.

Some renowned chefs have done interesting works with aroma, such as Heston Blumenthal and his proposal of the smell memory. Jordi Roca with the masterly open path in the perfume field, first dishes that imitate perfumes and now perfumes that imitate dishes.

Foods more or less aromatic provide sensations and special chromatisms to the dishes. Unfortunately, it is an impossible mission to maintain some aromas intact.

The existing more or less natural essences and the new tools used in the kitchen like vaporizers (Type Vulcano) or vacuum Distillers (rotovapor) have allowed distillation and recuperation of aromatic essences in a high level of purity and effectiveness, although the contribution of these aromas to the dish is still an important challenge.

### ¿AND WHY NOT?

We can all understand, like before drinking a glass of wine or any alcohol we must first volatilize the aromas through the movement of the glass or tempering of temperatures to be able to smell with more effectiveness.

A nice glass or an appropriate container improves this technique. Today we can see this action repeated many times during the meal. This gives us the idea that this reflected action and somehow “snob” has become pleasant and obsessed. This daily act provides us with information

about the quality and characteristics of the particular drink. The most interesting part is the preparation moment prior to the tasting.

This first sensitive contact prepares other senses and alerts us of sensations that will appear and that we would like to taste with greater intensity. It can even soften in a major way the strongest sensations, like the alcohol, tasting it with more balance and harmony.

A nice olfactory session prepares us for a better swallowing since it increases the saliva secretion and the gastric juices that will benefit the transportation of flavors through the whole tongue finding a better balance and sense of pleasure. With food it happens the same. A dish with a mild smell can provide to us pleasant sensations and will prepare us to find subtle flavors combined within the dish.

The aromas play a very important and outstanding role in the presentation of the dish and usually we expect certain products to have their smell, indicating to us in a profound way the quality and freshness level.

### THE ALCHEMY OF THE PERFUMIST

The alchemy of the kitchen mixes flavors, textures, change and alters the components that form the food structure through numerous culinary techniques like cooking, pickling, etc.

The combination of flavors and textures is perhaps one of the most difficult challenges for a chef.

The discovery of a new association that at the beginning was not evident allows almost all the time to consider it like the creation of a new dish. A good or excellent combination or contrast of flavors, colors and textures can give us an incredible pleasant sensation. But what happens to the aromas?

A dish where colors, temperatures, textures and flavors are combined leaves aside one of the most vital senses, the sense of smell. Like it was mentioned before that drinks have monopolized the nasal functions during eating. On the contrary, we do not use much our sense of smell when we work on food combinations.

Nowadays the appearance of new complements and tools allow chefs to explore a new fusion and harmony path in gastronomy. Different companies supply on a small scale essences, essentials oils with hundreds of different aromas. These ones should be applied in very low doses due to its high concentration and if overused they can confuse our smelling ability, transmitting a feeling of “not natural.”

These aromas are, in most of the cases, the chemical synthesis of natural aromas (identical aromas) that use oils (glicerol) as transportation or dissolution means.

The use of these aromas in an intelligent way produces to the customer surprising sensations and intense desires of trying that particular dish. The contribution and potency of aromas can open different paths or goals. These are some examples:

- complementary contribution and reinforcement
- remembering feeling, smell memory
- association, falsification
- paring

**Contribution of aromas** with the goal of reinforcing aromas that already exist in the plate and that we would like to stand out above all the others to give protagonism to a product, a determine sensation or recuperate the aroma lost in the preparation.

**Memory sensations**, are those that through the perception of a specific aroma incites the brain immediately to provide an image or memory of a past feeling or moment lived. This usually happens because the sensorial perception makes associations with the global memory.

If at the moment of smelling some other information is received through sight and hearing, all the sensations will be kept together. The smelling sensation can include, in itself, what the sight and the hearing registers, since these two senses have been memorized in combination.

Sometimes when smelling one has the feeling of knowing the smell but it cannot be remembered. However, when suddenly we see the image or obtain any other clue, right away we exclaim: I knew it! Of course, it is this or that!

In each culture there are smells that give a value or concept of proximity. An specific smell can transport anyone in a second to childhood, to a trip, an experience, an instant, etc. It is really magical. What other sense can do that? Smelling the sea while eating seafood, or smelling a forest while eating a mushroom carpaccio.

**Association.** When eating a product we associate, many times, another flavor or aroma that usually would be in the dish. For example, a Cointreau + orange served in chocolate: this association can be generated by mixing different aromas-like the alchemist makes with perfume-with the goal of associating aromas, generating new, unique and non repeatable aromas. When smelling them they are unique, if they are well done, very few will be able to decipher them.

**Falsification.** Provide an aroma that it is going to be part of a dish but only as aroma and not as a food component. This trick should be done carefully and with certain humor since this game can surprise and confuse the customer. It should only be used as provocation or instigation.

**Paring.** Combining aromas in a consecutive way to guide the customer to the dish. A tricky game and a test to place the customer in the right place to eat the dish. Example, smelling a lemon before eating an oyster or smelling a tomato before eating ham



## AROMATIZING TECHNIQUES

In this small manual we are trying to show some of the paths as an example and put into anyone's reach some new techniques to start a dialogue about the use of aromas.

The application of aromas to the plates can be perhaps one of the most amusing and surprisingly creative jobs of this moment and will be, without any doubt, a challenge for the innovative chef.

Using aromas like a color pallet is in certain way a good way of understanding the infinite possibilities that aromas can provide. Now, it is the chef's job to choose the technique and the thickness of the brush to be used on each plate.

Due to the high volatility of some essences and alcohols, we remind you that adding aromas should be done right before serving the plate. Essentials oils are less volatile because they are greasy. Perhaps they are not as strong and they need more temperature to be effective.

Adding an aroma directly to a sauce, ice cream or dough is a specific way, the simplest way, of providing an extra dose of aroma to a product; although it can happen that due to the food composition, the aroma does not integrate all the way into the product. Therefore, it de-

pends on the occasion to know which is the more appropriate moment or form for it to be used.

An idea that came from the dishes of the Brothers Roca, the smoking bell, has served as inspiration for this new version. It consists on choosing a nice bowl or glass of fine crystal and place in its interior a piece of the original product of the chosen aroma. For example, using coffee beans, cork, citric zest, small leaves then covering the bowl with a plastic film, tensing it like the skin of a drum. Place the product on top of the plastic. Introduce the aroma with an electric vaporizer (Aladín Aromatic®). Heat the bowl for a few minutes and make imperceptible holes with a needle. Serve immediately.

The customer when eating will smell aroma nuances dispersed in and around the plate. Place a small piece of the product in the bowl to reinforce the smelling experience, predisposing and familiarizing the customer to the aroma.

### The Aladín Cover® Bell

These bells, and thanks to their valve, allow to inject aromas into their interior through the side valve, without lifting them, avoiding evaporation and concentrating the aromas into the interior. In order to achieve a stonger effect, we recommend using essentials oils that have previously been heated. By using these bells in the presentation the aromas are transported individually to the table. When uncovering the bell in front of the customer, the aroma will be perceived during a few instants predisposing the sense of taste.

This is a chart where some good ideas are exposed and that we will expand on later.

Method	Application	Tool	Goal
Dripping	Salt	Oven	Cooking
	Sugar	Snack Cotton	Sugar Cotton
	Sawdust	Súper Aladín	Smoking
	CO2	Cryo Glass	Cold Smoke
	Alcohol	Small Towel	Hand Towel
	Water	Vaporizer	Cooking
	Oil	Dropper	Seasoning
	Emulsified airs	Turmix	Recipe
Immersion	Cotton	Aladín Aromatic	Ambience
	Towel	Vaporizer	Cooking
	Paper Towel	Spoon Faces	Meal Service
	Brush	Paper	Papillotte
Spray	Sticks/Skewers	Plastic Bag	Meal Service
	Direct	Containers	Cocktail
	Paper	Papillotte	Cooking

The steam allows an expansion of the aromas through the air. Adding a few drops of essence to our vaporizer at the last minute, the classic papillottes or made with Fata Paper can also bring a good surprise to the customer when opening them.



**SEE OUR CATALOG  
ALADÍN COVER®**

The *Alinea* Restaurant presented a while ago its "Pillow", an aromatic pillow. The filling of the vacuum bag was made through a Vulcano vaporizer and sealed with a thermal stamp. Then it was pricked repeatedly with a thin needle. It was covered with a napkin, and on top the plate to be served was placed. Due to the plate's weight, the "pillow" was liberating, little by little, the aroma contained inside of the bag. With the Aladin Aromatic the filling of the pillows is also possible, in a fast and continuous way, being able to use a variety of aromas.

The spray or perfume vaporizer can be another element when presenting a dish and generate the ideal ambience before tasting and creating the perfect atmosphere. On occasions some aromas should be reduced to decrease their potent effect.

Perfume or impregnate skewers, toothpicks, sticks, ice cream sticks, is another way of taking aromas to the nose in an almost imperceptible way. To do this place inside of a bag or container that seals the woods or barks, spray with the selected aroma; close until the wood is impregnated with this aroma. Some toothpicks with mint or cinnamon flavor can be a refreshing touch after eating.

Salt of a certain size can absorb without getting wet some quantity of liquid. This hygroscopic quality allows to aromatize using a good dose of aroma and storing it in a air tight container until its use. At the moment of its dosage it should only be lightly heated to initiate the evaporation of the contained aromas. This warming can be done with a hot plate or slate.

The dissolution of alcohol in a controlled proportion can give pleasant surprises at the moment of liberating the aromas slowly.

The siphons, due to the air that is insufflated, can also be a good aroma difusser.

The CO2 or dry ice, in "pellets" or ice, allows through the thermic reaction produced by the hot liquid and the passage of the carbonic gas from solid to gas state, a very attractive smell and visual diffusion.

An aromatized broth, a few drops of essential oil, or simply a liqueur whisky, anised, etc., lightly warmed will difuse a very interesting aroma. ■





OUR FILTERS SUPPORT DIFFERENT LOADS AND KEEP THE AROMA VERY EFFECTIVELY



ALADÍN AROMATIC® | Accessories

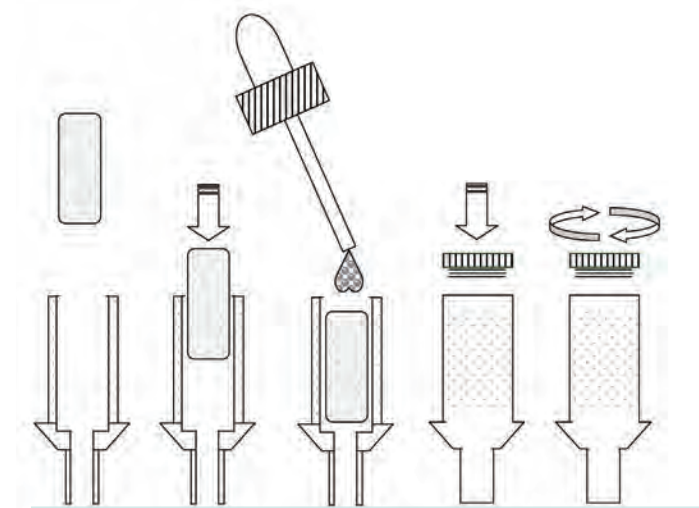
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Aladín filters [60 units]

Super-compressed 100% compact cotton filters. Reusables and resistant. They support different loads and keep the aroma very effectively. It can be immersed into a liquid without dropping. They don't show any residues nor lint.



100% COMPACT COTTON, REUSABLES AND RESISTANTS.

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