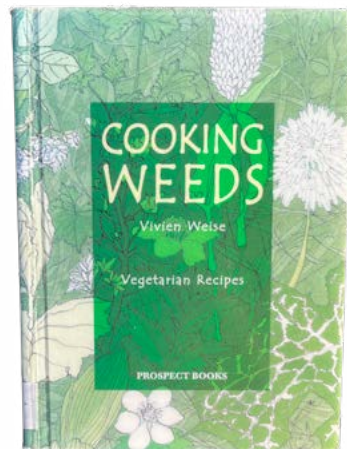
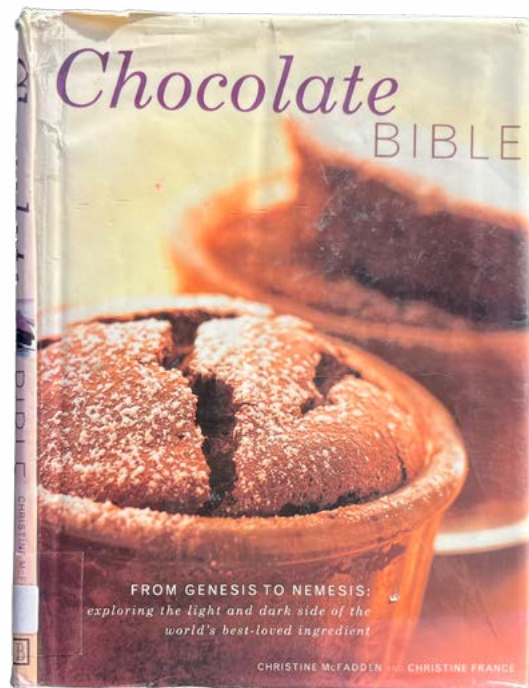
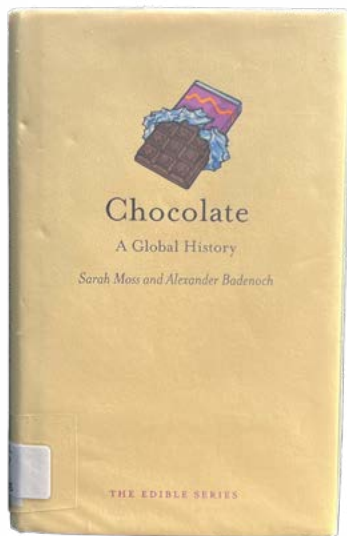
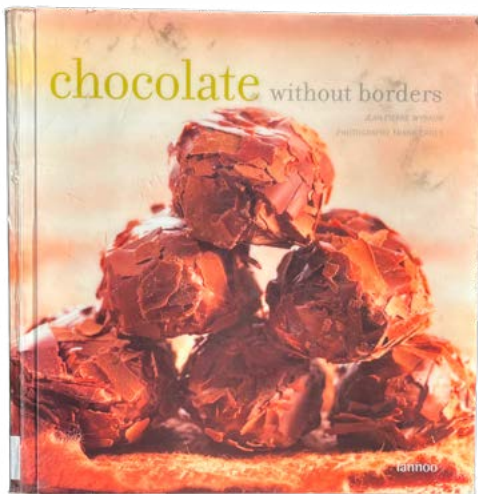
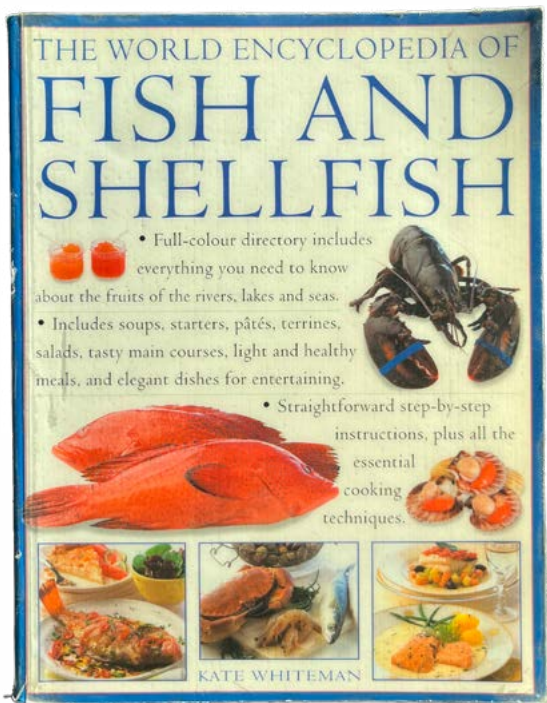
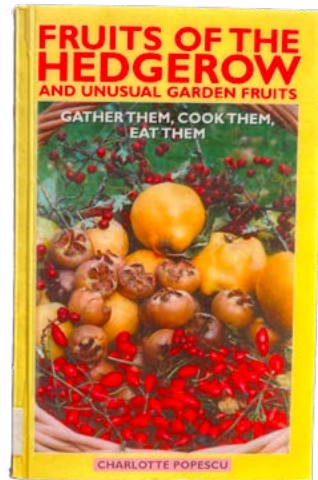
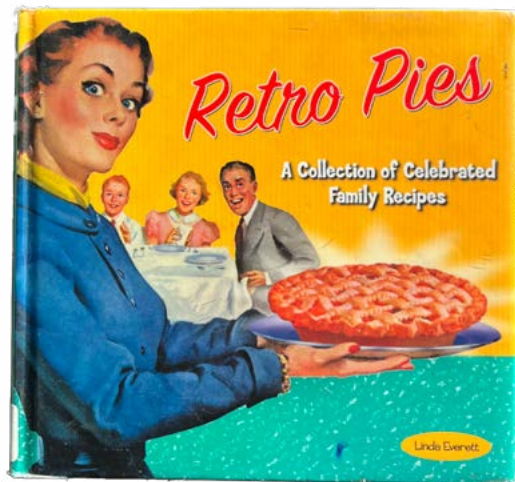
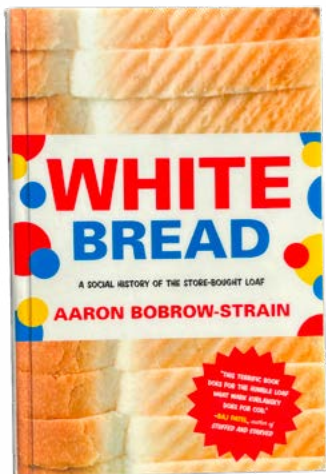
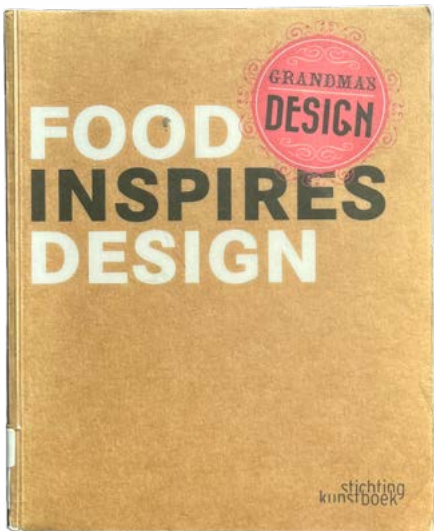
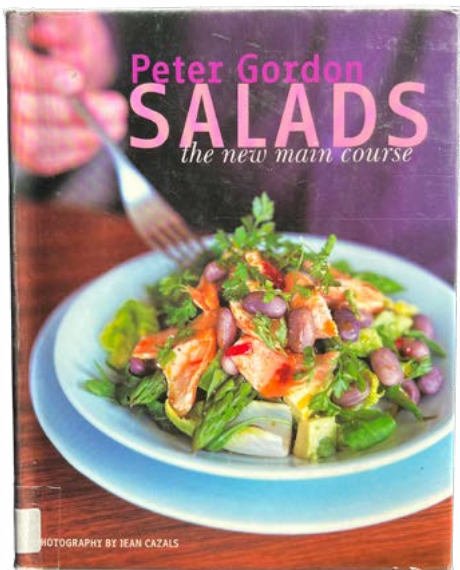


METHODS OF CATALOGUING

SELECTED ITEMS

I chose ten consecutive books on one random CSM library's shelf.

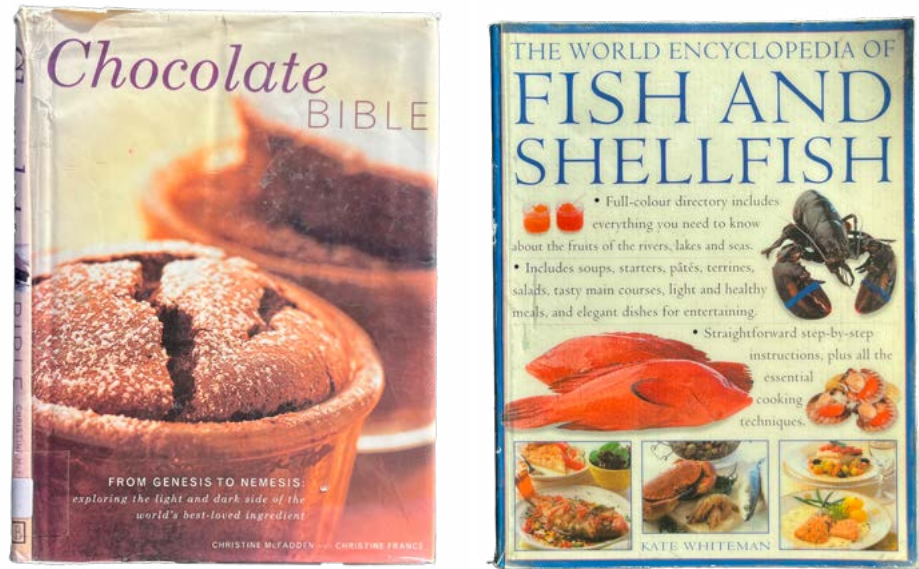


METHODS EXPERIMENTS

METHOD 1: CATEGORIZING

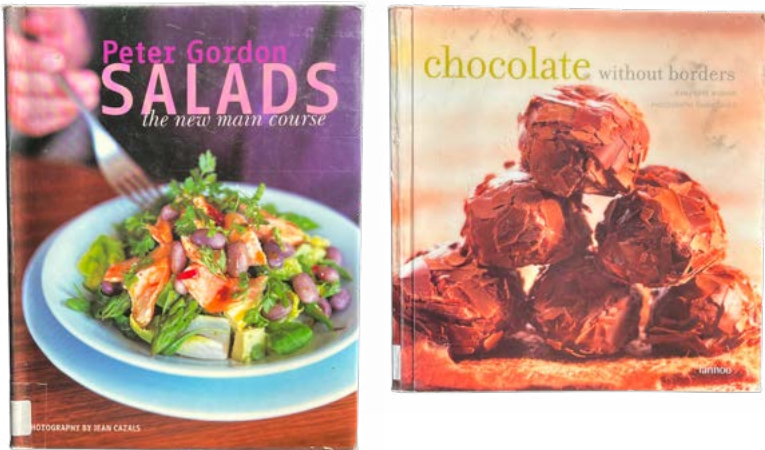
Genres

Encyclopedias



Cookery Books

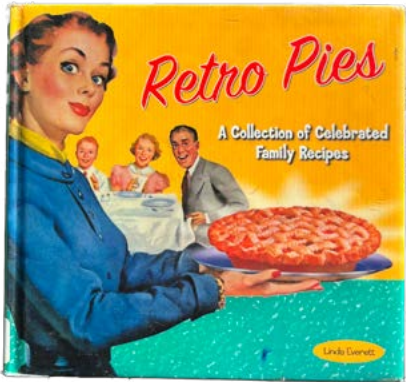
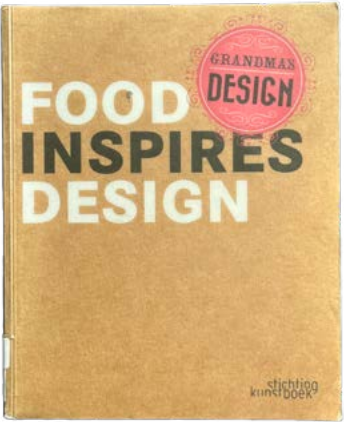
Innovative recipes



Traditionnal recipes



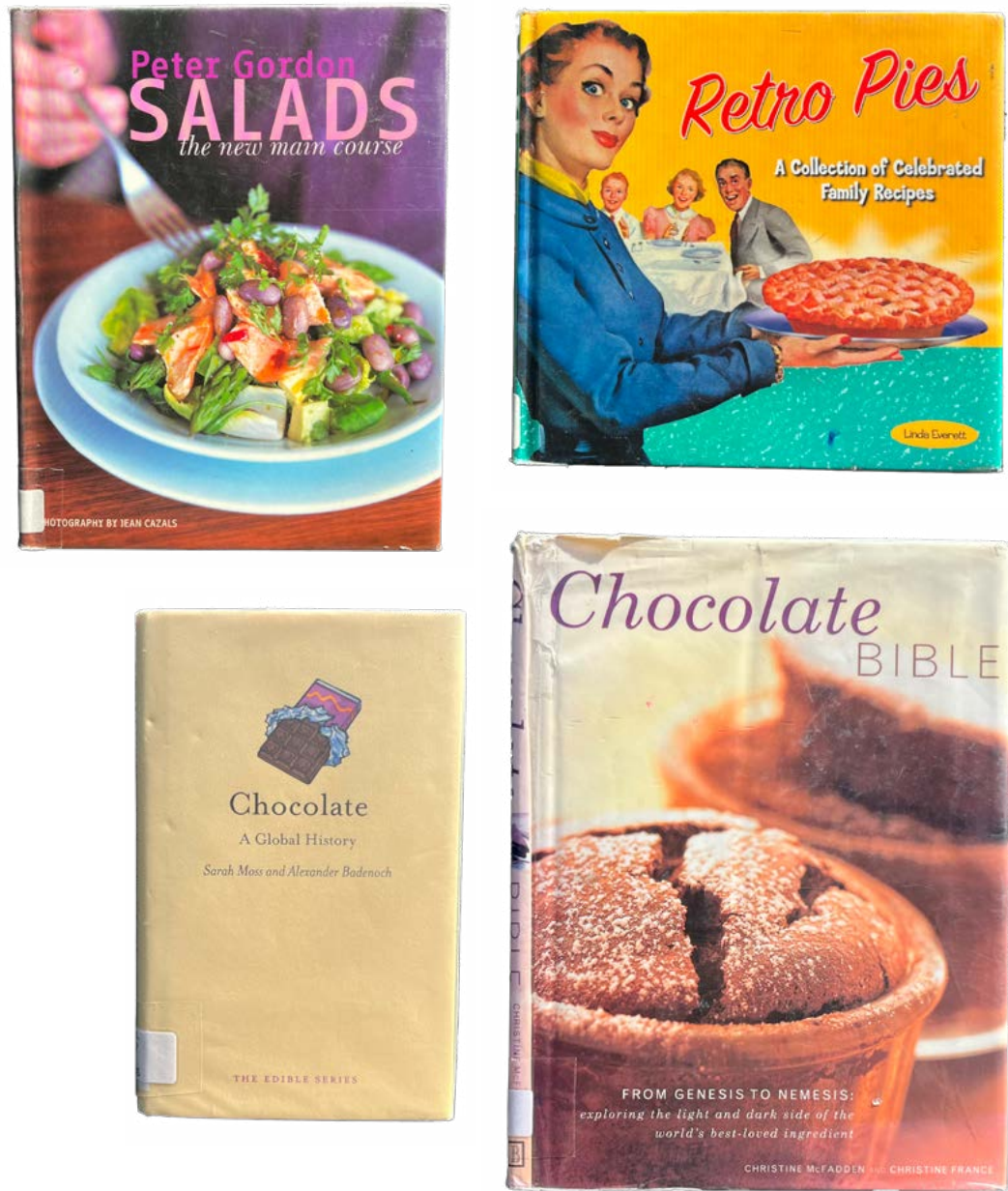
Essays



METHOD 1: CATEGORIZING

Binding

Case bound: hard covers



Perfect bound: soft covers



METHOD 1: CATEGORIZING

Illustrations

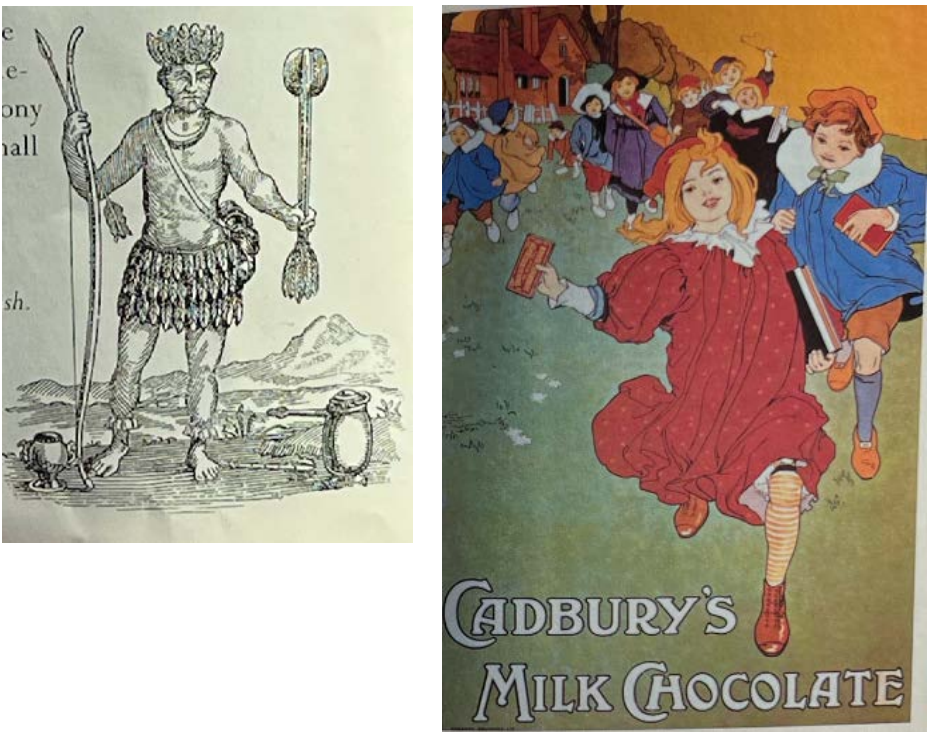
Decorative



Scientific



Historical



METHOD 1: CATEGORIZING

Patterns

Retro



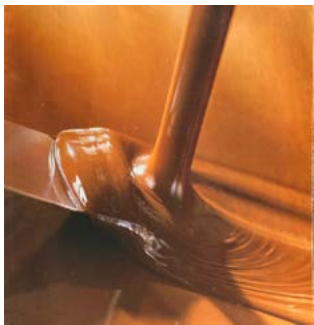
Organic



METHOD 1: CATEGORIZING

Photos

Textures close-up



Immersive dressings

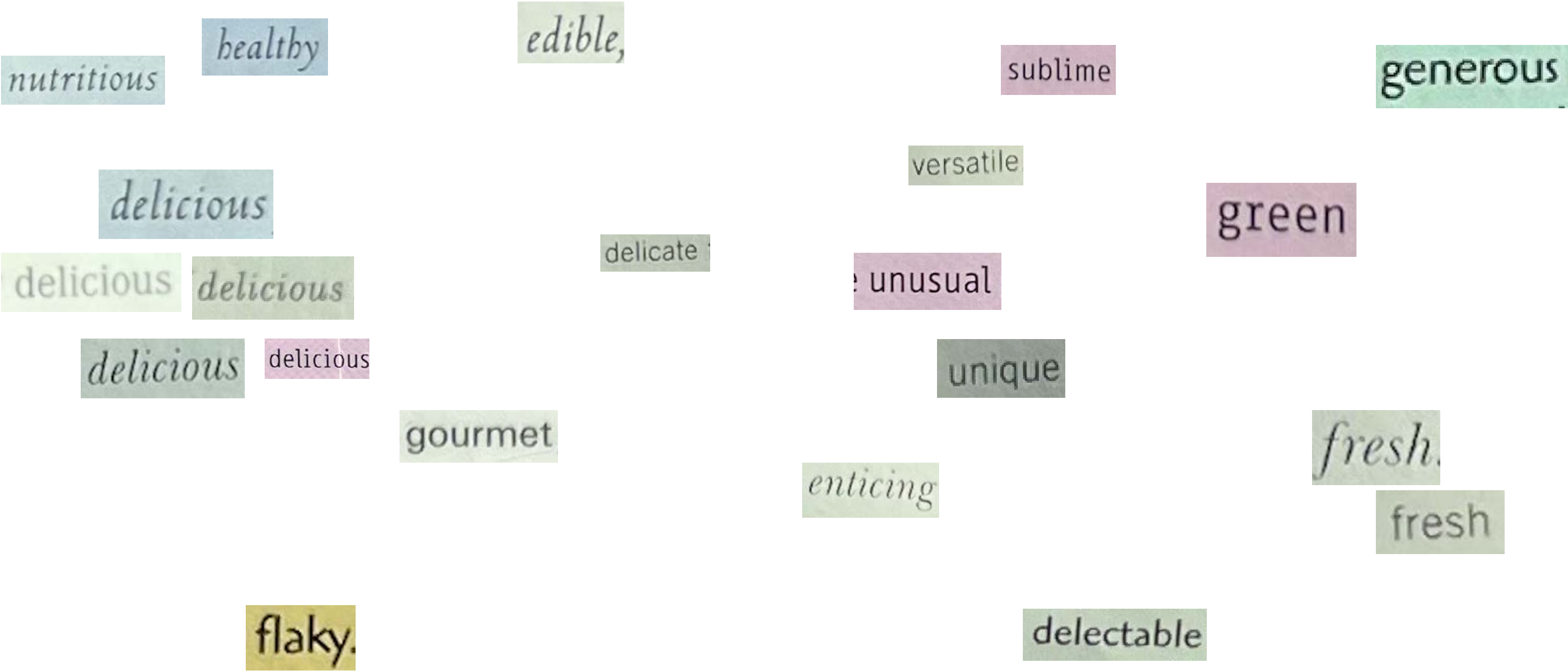


DIY: showing hands



METHOD 2: LISTING

Adjectives



METHOD 2: LISTING

Verbs

[illegible]

METHOD DEVELOPMENT

FINDING

My catalogue is a set of 10 books about cooking, that all contain food recipes.

Although they offer a huge variety of results, recipes usually work in the same way:

- Name of the recipe
- Portions
- List of ingredients
- Instructions
- Pictures

INTENTION

The recipe system seems very codified.
The same rules are applied to obtain diversified outcomes (from the lobster raviolis to the chocolate truffles).

I'd like to test the creative potential of the recipe system.

How to use the recipe system to create/achieve unexpected results?

How can reorganizing recipes generate new information? What type of information?

METHOD REFORMULATION

REORDERING



REMIXING



REGENERATING

Use the existing recipe collection as a database to generate new recipes.

Create unexpected recipes from existing recipes.

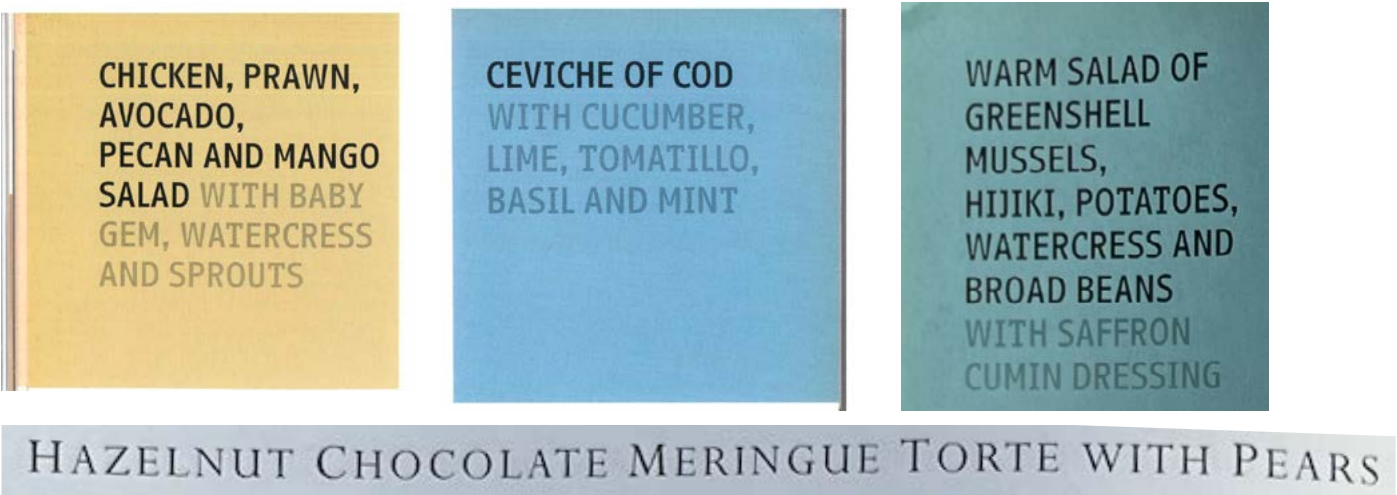
ASSETS IDENTIFICATION

Name of the recipes

Concise and clear



Detailed



Cultural references



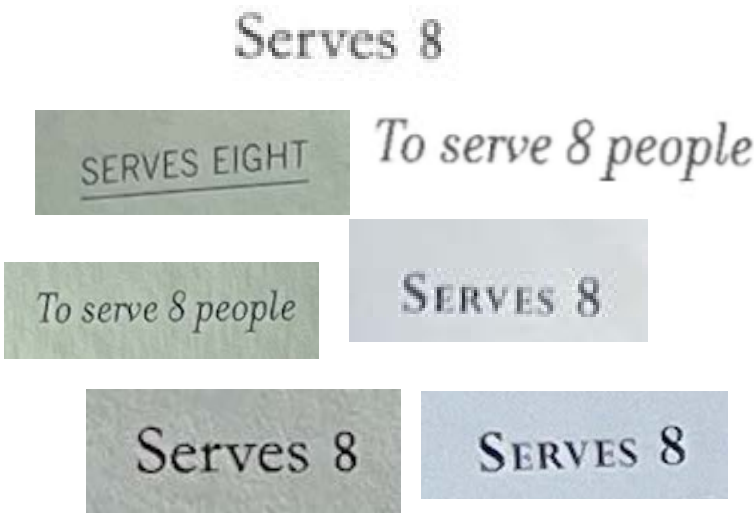
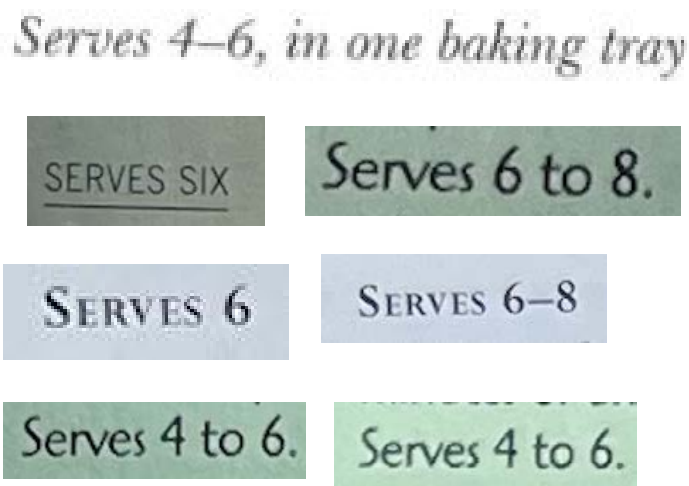
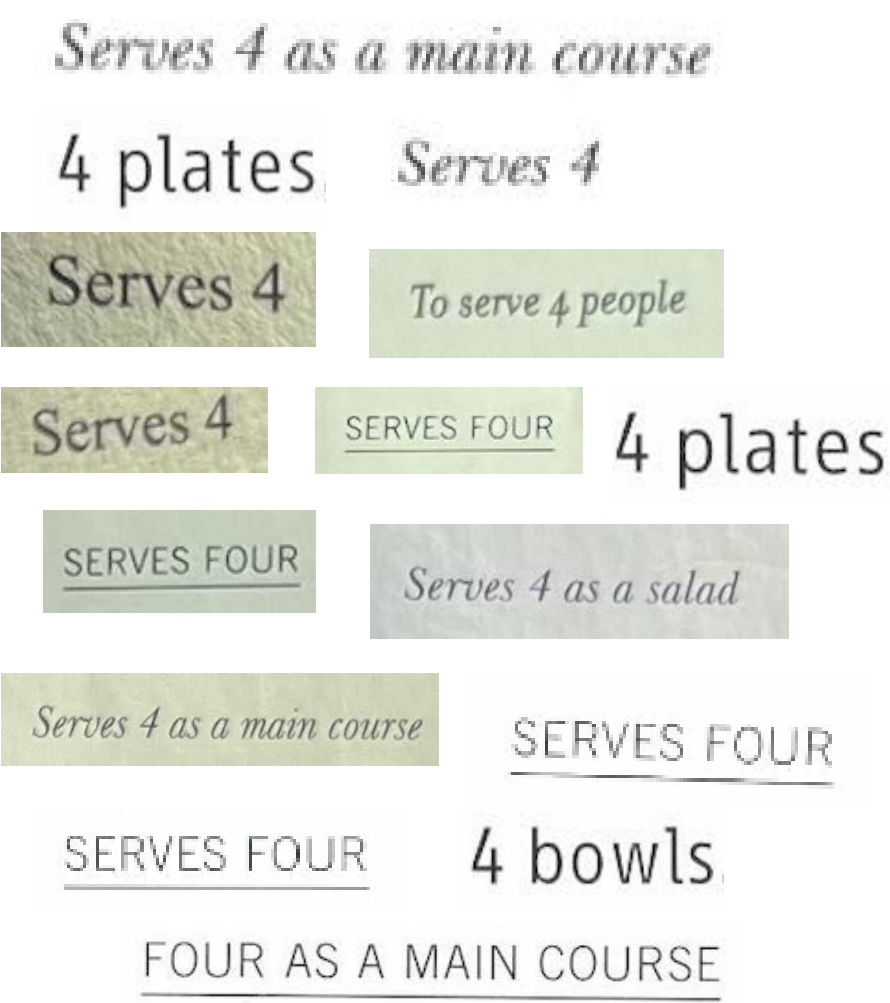
ASSETS IDENTIFICATION

Portions

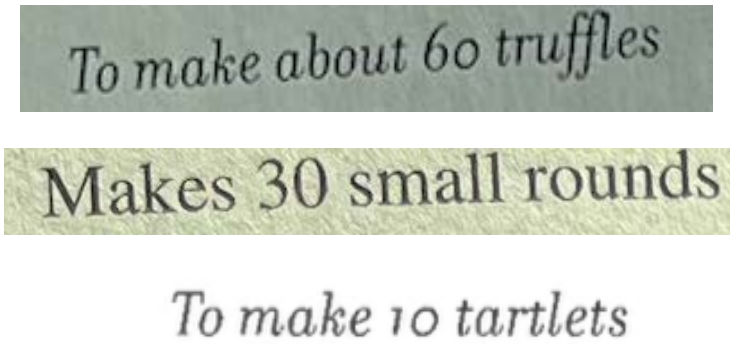
Main courses

Cakes, pies,
main courses

Pies, cakes,
pastries



Pastries



ASSETS IDENTIFICATION

List of ingredients

Numbers (different units of measure)
Carriage returns

250g/9oz/2¼ cups plain flour
150g/5oz/⅔ cup unsalted butter
2 egg yolks
15–30ml/1–2 tbsp iced water
FOR THE FILLING
3 eggs, separated
20ml/4 tsp cornflour
75g/3oz/6 tbsp golden caster sugar
400ml/14fl oz/1⅔ cups milk
150g/5oz plain chocolate, chopped into small pieces
5ml/1 tsp vanilla essence
1 sachet powdered gelatine
45ml/3 tbsp water
30ml/2 tbsp dark rum
FOR THE TOPPING
175ml/6 fl oz/¾ cup double cream or whipping cream
chocolate curls

INGREDIENTS
a 30 cm cake/tart mould
250g self-raising flour
80g sugar
150g butter
1 egg

For the vanilla cream:
750cl milk
4 tsp sugar
60g vanilla powder

For the filling:
6 apples
1 egg yolk

For the apricot coulis:
a 500cl can of apricots in
1 tsp sugar
a little vanilla powder
1 ½ tsp Grand Marnier

1 large cooked chicken
2 avocados
1 large mango
12–20 (depending on size and appetite) peeled cooked prawns
large handful of pecan nuts, toasted
3 Baby Gem lettuces, leaves separated
bunch of watercress, thicker stems removed
2 tablespoons lemon juice or cider vinegar
3 tablespoons avocado oil
salt and freshly ground black pepper
handful of sprouts (see page 16)

20 thin slices of baguette or similar-sized pieces of your preferred bread
2 tablespoons extra-virgin olive oil
10cm piece of cucumber
juice of 1 large juicy lime (or 2 tablespoons lemon juice)
300g fresh salmon fillet, skin, bloodline (see above) and any pin bones removed
1 spring onion, thinly sliced
12 mint leaves, finely shredded
3 good pinches of sea salt
cress for garnish

1 ½ cups all-purpose flour
½ tsp salt
½ cup unsalted butter, chilled
3 to 4 tblsps ice water

900g, 2lb crab apples
600ml, 1pt water
granulated sugar
clear honey
½ tsp ground nutmeg
¼ tsp mixed spice
¼ tsp cinnamon

INGREDIENTS
450g/1lb smoked eel fillets, skinned
2 large heads of chicory, separated
4 radicchio leaves
flat leaf parsley leaves, to garnish
For the citrus dressing
1 lemon
1 orange
5ml/1 tsp sugar
5ml/1 tsp Dijon mustard
90ml/6 tbsp sunflower oil
15ml/1 tbsp chopped fresh parsley
salt and ground black pepper

large handful of pecan nuts
2 tablespoons maple syrup
350ml verjuice
225g caster sugar
1 vanilla bean, halved lengthways and then halved again
500g rhubarb, cut into 6cm lengths
large handful of blueberries
large handful of strawberries
2 passion fruit, cut in half and pulp removed
200g plain thick yoghurt

250 g apricot pulp
(for instance, tinned)
250 g sugar
blender
greaseproof paper or aluminium foil

175g, 6oz plain flour
100g, 4oz butter
50g, 2oz caster sugar
2 tbsp poppy seeds

ASSETS IDENTIFICATION

Numbering



1 Break up the chocolate into small pieces and place it in the top of a double boiler or a heatproof bowl over a saucepan of hot water. Heat gently until just melted.



2 Remove from the heat. Spoon about three-quarters of the melted chocolate on to a marble slab or other cool, smooth, non-porous work surface.



3 With a flexible plastic scraper or palette knife, spread the chocolate thinly, then scoop it up before spreading it again. Repeat the sequence, keeping the chocolate constantly on the move, for about 5 minutes.



1 Grease a 1 litre/1¾ pint/4 cup loaf tin or terrine with the oil. Slice the salmon thinly, cut it and the sole into long strips, 2.5cm/1in wide. Preheat the oven to 200°C/400°F/Gas 6.



2 Line the terrine neatly with alternate slices of salmon and sole leaving the ends overhanging the edge. You should be left with about a third of the salmon and half the sole.

1 Make the filling. Cream the butter with the caster sugar in a mixing bowl until pale and fluffy. Add the unsweetened chestnut purée, about 30ml/2 tbsp at a time, beating well after each addition.

2 Put the chocolate in a heatproof bowl. Place over a saucepan of barely simmering water until the chocolate has melted, stirring occasionally until smooth. Stir the chocolate into the chestnut mixture until combined, then add the brandy.

3 Pour the filling into the cold pastry case. Using a spatula, level the surface. Chill until set. Decorate with whipped cream and chocolate leaves, if desired, or simply add a dusting of sifted cocoa.

5 Using your fingertips, press the top layer of dough down well between the piles of filling, making sure each is well sealed. Cut between the heaps with a 7.5cm/3in fluted pastry cutter or a pasta wheel to make twelve ravioli.

6 Place the ravioli in a single layer on a baking sheet, cover with clear film or a damp cloth, and put in the fridge while you make the sauces.

7 Make the mushroom sauce. Soak the saffron in 15ml/1 tbsp warm water. Melt the butter in a saucepan and cook the shallots over a low heat until they are soft but not coloured.

Instructions

Step-by-step

PREPARATION

Heat the oven to 180°C.

The pastry: Combine the soft butter with the sugar. Mix the baking soda into the rye flour. Add the flour-soda mixture into the butter-sugar mixture and whisk well together in an ovenproof china bowl. Set aside about 1/3 of the pastry for the lid of the pie. Use the rest (about 2/3) of the pastry to line the china bowl.

The filling: Mix the ingredients and spoon into the china bowl lined with the pastry. The bowl must be filled right up to the top as the berries sink a little.

Roll the remaining pastry into a lid, at least the size of the bowl, and place it on top of the blueberries. Use a chopping board to transport the lid without breaking it. Bake for 1-1 ½ hours in the preheated oven. Let the pie cool a while, and serve with vanilla ice cream or vanilla sauce. In winter, instead of fresh bilberries, use frozen.

Place all the ingredients in a food processor and process until the mixture binds together. Chill for about 30 minutes and then press into a greased 23cm, 9in flan tin. Prick all over with a fork, sprinkle with a little more caster sugar and bake in the oven at gas mark 4, 180°C (350°F) for about 20 minutes or until pale brown.

Mix the sugar, wine and lemon juice in a heavy-based pan. Heat gently until the sugar dissolves, stirring occasionally. Stir in the cream and cook over a gentle heat, stirring constantly, until the mixture thickens. Add the lavender and the grated chocolate, and stir until the chocolate dissolves. Bring to the boil and then simmer the mixture for twenty minutes, or until dark and thick. Remove the lavender stems.

Cut the cod fillet into strips about 2cm thick, then cut these into cubes and place in a non-reactive bowl. Add half the lime zest, half the juice and ¼ teaspoon of salt, and mix well. Cover and place in the fridge for 2 hours.

Meanwhile, peel the cucumber and slice lengthways, then scoop out the seeds with a teaspoon and discard. Cut the cucumber into rough 2cm cubes and mix in a bowl with ½ teaspoon of salt. Toss well, cover and place in the fridge.

About 20 minutes before serving, take the fish and cucumber from the fridge. Carefully tip the fish into a colander and discard the juices that run from it. Drain the liquid from the cucumber, rinse it briefly under cold water and then tip on top of the fish and leave them both to drain for 5 minutes.

Cut the tomatillos into slices about ½cm thick, then toss with a teaspoon of the lime juice, a few pinches of salt and the chilli.

Put the fish mixture into a clean bowl, add the remaining lime zest and juice, together with the chillies and tomatillos, and mix together. Cover again and put in the fridge for 10 minutes.

Just before serving, add the grapefruit, basil, Thai basil, spring onions and olive oil, and mix gently. Taste and adjust the seasoning as necessary, then divide between 4 bowls.

Preheat oven to 425 degrees.

With your mixer, beat together egg whites, baking powder, and vanilla until stiff. Gradually add in sugar a tablespoon at a time. Fold in cracker crumbs and pecans. Pour into a well-greased pie pan. Bake for 30 minutes. Cool. Top with whipped cream. Serves 8 to 10.

ASSETS IDENTIFICATION

Pictures

Outcomes: immersive, plain images



Process: showing hands



LAYOUT RESEARCH

#1

Concept

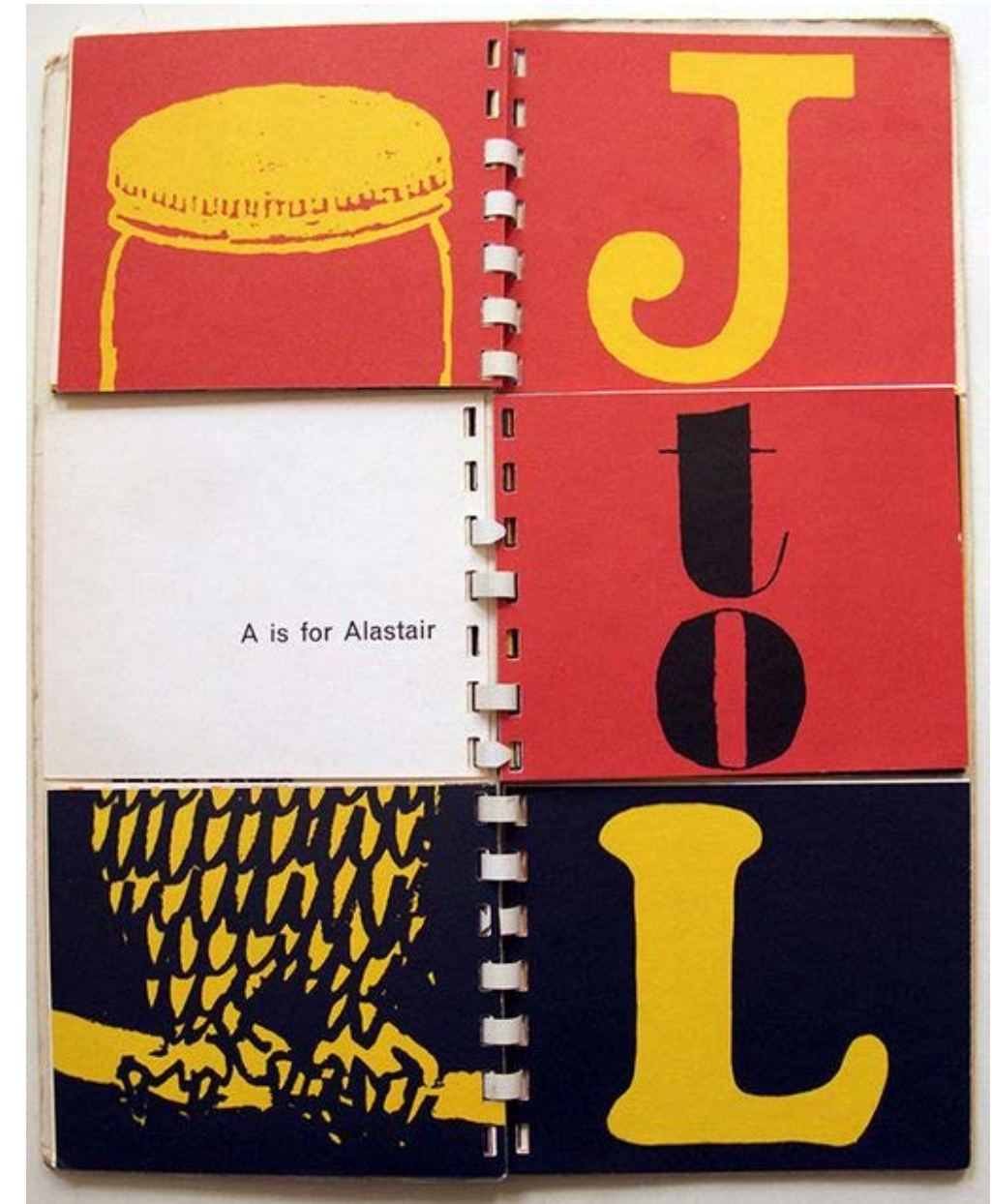
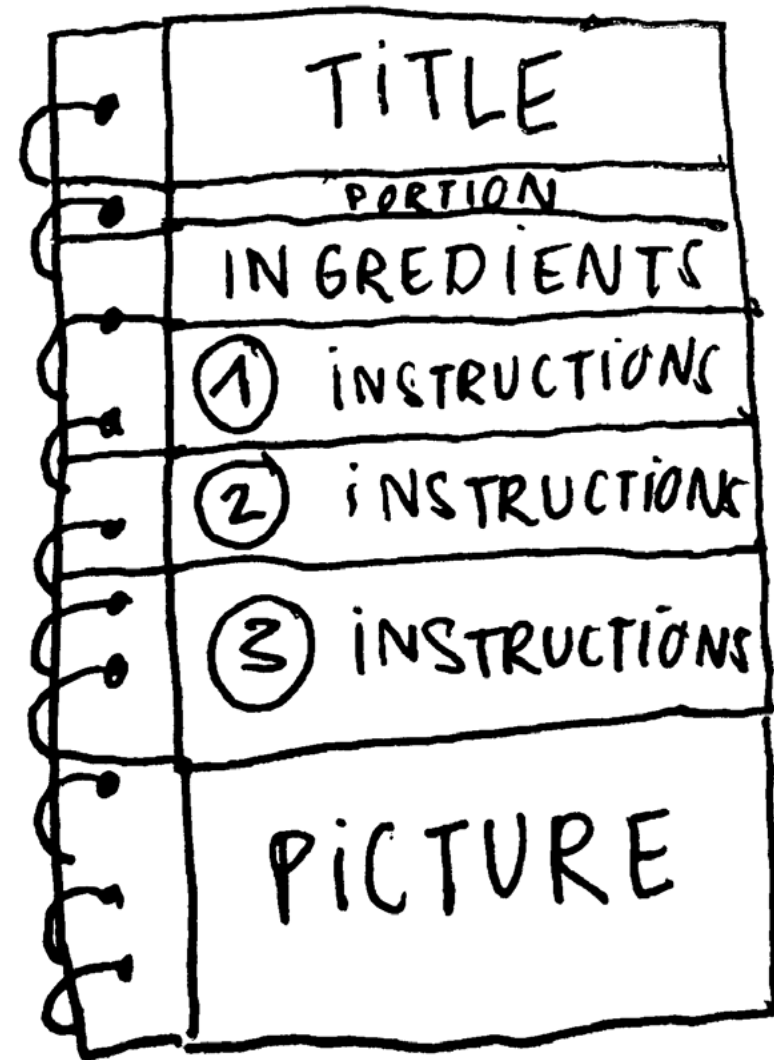
- A book divided into multiple sections
- Spiral bound and no cover to allow the most random combinations

Pros

Interchangeability
Convenience & tangibility
Clarity

Cons

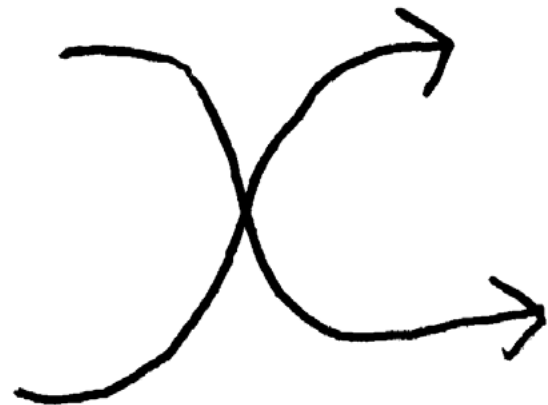
Logic: Title and picture don't relate to the content
Limited number of instructions
Still very deliberate



Bob Gill, A to Z, 1962

Concept

- Digital template with 5 categories of items (name of the recipe, list of ingredients, portions, instructions and picture).
- Form of an app with a "random button" that would shuffle the items when played in order to create totally unexpected recipes
- Use of AI to generate credible images from the mix of recipes



TITLE	
PHOTO	
PORTION	=====
LIST INGRE	=====

PITLE	4	23
INGRE	=====	
INSTRUC TION	=====	
PHOTO		

OUTCOMES

Pros

Variability
Interchangeability
Randomness
Credibility, projection

Cons

Accuracy
Harmony
AI limits

Creole Pork
with
chocolate

SERVES
4 plates

Preheat oven to 350 degrees.

Melt the chocolate or grate the chocolate finely.

Line bottom and sides of deep dish pie pan with pastry. Line dish with apple slices and layer over with pork.

Butter a cake mould with an upright edge of about 3 to 4 cm

In a small bowl, combine brown sugar, thyme, salt, and pepper and sprinkle over all. Continue layering.

Beat the eggs with both sugars and the honey till light and airy.

Dot the top with butter and cover with pastry. Pinch edges and slash top. Brush top generously with beaten egg. Bake for 1½ to 2 hours until bubbly and golden brown.

Add the chocolate, then the flour and finally the partly whipped cream. Pour the mixture into the mould and bake at 190 °C for about 40 minutes. Leave to cool before turning out.

INGREDIENTS

2 pounds lean pork, cubed

200 g icing sugar

2 tbsps brown sugar

350 g chocolate

¼ tsp coarsely ground black pepper

100 g ground cinnamon

1 egg, well beaten

1 piping bag

1 tbslp butter



LOBSTER
RAVIOLI
with
PASSION
FRUIT YOGHURT

SERVES
4 plates

1 Make the pasta dough. Sift the flour with a good pinch of salt. Put into a food processor with the eggs and extra yolks; whizz until the mixture resembles coarse breadcrumbs. Turn out on to a floured surface; knead to make a smooth, dryish dough. Wrap in clear film and leave to rest in the fridge for an hour.

Preheat the oven to 180°C, gas 3. Toss the pecans with the maple syrup and lay on a tray lined with non-stick baking parchment, then bake for 12–20 minutes, tossing twice to make sure they cook evenly. (They're done when they are golden on the inside – just cut one open after 10 minutes with a knife.) As they cook, the maple syrup evaporates and forms a sweet crust on the outside.

2 Meanwhile, make the lobster filling. Cut the lobster meat into large chunks and place in a bowl. Tear the white bread into small pieces and soak them in 45ml/3 flbsp of the fish stock. Place in a food processor with half the egg and 30–45ml/2–3 tbsp of the double cream and whizz until smooth. Stir the mixture into the lobster meat, then add the fresh chives and chervil and season to taste with salt and white pepper.

After 5 minutes, add the blueberries and strawberries, and mix the passion fruit pulp into the yoghurt.

To serve, divide the ravioli between 4 plates, then spoon over the berries and some of the cooking juices. Dollop on the yoghurt and place a few pecans on top.

INGREDIENTS

1 lobster, about 450g/1lb, cooked and taken out of the shell

200g plain thick yoghurt

250ml/8fl oz/1 cup double cream

2 passion fruit, cut in half

15ml/1 tbsp snipped fresh chives, plus extra to garnish

1 vanilla bean, halved lengthways and then halved again

225g/8oz/2 cups strong plain flour (Italian tipo 00 if possible)

large handful of pecan nuts



Bistort
PIZZA

SERVES
4 plates

Mix the walnuts broken up into small pieces, the chopped almonds, the candied orange, the spices and the sugar in a bowl. Then add the liquor. Leave to rest for at least a quarter of an hour.

Stir the green spelt into the vegetable stock, bring to the boil and let simmer gently for 20 minutes.

The dough:
Pour the flour onto a flat surface; add the sugar, eggs, oil and Vermouth. Knead the ingredients. Cut the dough in half.

Grate the carrots, slice the leeks and add both to the onions. Then chop the beetroot coarsely, cut the tomatoes into cubes and add to the vegetable mixture. Chop the fennel very finely, crush the garlic and stir them into the vegetable sauce. Season with nutmeg and pepper to taste.

Place the bottom layer into a greased baking tin, add the filling and arrange the strips of dough on top. These can be rolled to produce a rose effect. Bake in the oven at 150°C for 50 minutes. Once cooked, drizzle with honey that has been melted in a bain-marie.

Drain the green spelt and mix it into the vegetables. Then stir in the tomato purée. Let the sauce simmer for another 10 to 15 minutes until it is thick enough. If it is too thick, add some water. Serve with whole wheat spaghetti and a little grated cheese.

INGREDIENTS

1kg flour

120 g green spelt grains

2 eggs

1 litre of vegetable stock

200g sugar

3 handfuls bistort

a glass of olive

2–3 leaves fresh lovage

candied orange pieces

3 cloves garlic

200g almonds

3 tablespoons tomato purée

chopped cinnamon



METHOD RETROSPECTIVE

From a set of 10 cookery books of all times, types, authors and tones, I identified a recurring recipe pattern.

I mixed my archives into one huge database organised by assets of recipes (name of the recipe, portions, list of ingredients, instructions and picture).

The mixing method I experimented referred to the cooking practice.

It aimed to generate new flavors from the existing ones shared in the books.

To me, the generator system I ended up with pays homage to the authentic recipes of the books, while proving the creative potential of the recipe system that can lead to the most surprising results.

However, I struggled finding a balance between authenticity and innovation in the graphic choices. Also, the proportions, stages of the recipes still lack of accuracy and I wonder if it could be an actual tool for adventurous cooks or no.

METHOD 3: REORDERING

Recipes



METHOD 3: REORDERING

Old Faithful Dough

3 tablespoons fresh rosemary leaves
1 teaspoon coarse salt
10 black peppercorns
3 tablespoons extra-virgin olive oil
800g lamb loin fillet, trimmed of sinew and fat
2 large handfuls of watercress, leaves and only a little of the stem
2 large handfuls of sugar snap peas, blanched and refreshed in iced water
1 lemon, cut into 4 wedges

for the confit garlic
16 garlic cloves, separated but still in the skin
250ml extra-virgin olive oil

for the roast tomatoes
8 medium tomatoes
2 teaspoons extra-virgin olive oil
salt and freshly ground black pepper

for the olive and mint dressing
handful of stoned olives
handful of mint leaves
4 tablespoons lemon juice

It also gives a pleasant and gently melting sensation with, because it consists of microscopic, fine fat, it becomes liquid at the critical low method.)

CHOCOLATE

1 Working quickly, scrub and peel the Jerusalem artichokes, cut them into 2cm/3/4in chunks and drop them into a bowl of cold water, which has been acidulated with the lemon juice. This will prevent the artichokes from discolouring.

2 Remove from the heat. Spoon about three-quarters of the melted chocolate on to a marble slab or other cool, smooth, non-porous work surface.



METHOD 3: REORDERING

ROSEMARY-CRUSTED
LAMB LOIN,
CONFIT GARLIC,
ROAST TOMATO,
SUGAR SNAP AND
WATERCRESS SALAD
WITH OLIVE AND
MINT DRESSING

Very popular with children.



120 g green spelt grains
1 litre of vegetable stock
2 large onions
butter
4 carrots (about 250 g)
200 g leeks
3 handfuls bistort
3 tomatoes
2–3 leaves fresh lovage
3 cloves garlic
nutmeg, pepper
3 tablespoons tomato purée

MAKES 6



In a deep casserole, fry the onions and garlic with the pancetta or bacon until soft and golden. Meanwhile, wash and slice the mushrooms and carrots. Remove the onions to a plate, turn up the heat and sear the venison with the flour in the pan until it is browned. Reduce the heat, return the onions, garlic and bacon to the pan and add the mushrooms and carrots. Sauté until the mushrooms begin to shed their liquor and then add the wine and enough stock to cover the meat and vegetables. Add the cocoa powder, cinnamon bark and cloves. Bring to the boil and then either simmer or place in a slow oven (around 130° C) for two or three hours, until the meat is soft but not falling apart. Serve with rice or baked potatoes and winter vegetables.

