

# MMEC SEMINAR SERIES

## MECHANICS: MODELLING, EXPERIMENTATION, COMPUTATION

Tuesdays @ 4:00pm – Room 3-370

September 16, 2014

### Mugaritz; a natural science of cooking: senses, structures, textures, and emotions

Dani Lasa, Ramon Perisé, and Oswaldo Oliva, Chefs. *Creativity & R+D Team of Mugaritz*

There are many mechanisms at play in a memorable gastronomic experience. A chef needs to know the fundamentals that govern the basis of food, in order to design a culinary performance. Conversely, the culture around which we develop our sensorial diet, directs us to have certain culinary preferences. Moreover, our learned experiences drastically nurture our attitude towards novelty.

At the Mugaritz restaurant, we explore the various stresses and strains that give shape to the domain of a diner. Exploring the provocation, play, surprise and sensuality induced by the own identity of an ingredient are all key factors in Mugaritz's experience. The objective of this seminar is to share and analyze some of these experiences with the audience. We shall use simple demos based on the sets of approximately 20 courses that make a typical menu at Mugaritz, to discuss the diversity of our sensorial perception. We will establish a relationship between knowledge, perception and preference. In the process, we shall reflect on the importance of the structure and texture of food in its various forms. How can we cook a pebble in order to make it edible?

Perhaps the most important is to be open to discover creative spaces in order to appreciate creative experiences, etc....



Cod tongues in a bone marrow emulsion

*About the restaurant: Mugaritz is a well-known restaurant in Errenteria, Gipuzkoa (Basque Country, Spain), of Chef Andoni Luis Aduriz. It is considered one of the 50 World's Best Restaurants (since 2006 in the top ten, currently rated at number six) according to Restaurant Magazine and it has two stars of the Michelin's Guide. Mugaritz has prioritized both culinary evolution and an interdisciplinary approach, crossing the established borders, creating a unique gastronomic experience that shocks, surprises and delight the diner, in a style of food that is often referred to as "Techno-emotional Spanish." [www.mugaritz.com](http://www.mugaritz.com)*

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Department of  
**Civil & Environmental Engineering**  
Massachusetts Institute of Technology



Seminar Host: Pedro Reis ([preis@mit.edu](mailto:preis@mit.edu))

Please join us for **refreshments beforehand, outside Room 3-370**

For more information, visit our website at <http://web.mit.edu/mmecc/>

Series Organizers: Ken Kamrin ([kkamrin@mit.edu](mailto:kkamrin@mit.edu)); Pedro Reis ([preis@mit.edu](mailto:preis@mit.edu)); Kostya Turitsyn ([turitsyn@mit.edu](mailto:turitsyn@mit.edu))

Coordinators: Tony Pulsone (x3-2294, [pulsone@mit.edu](mailto:pulsone@mit.edu)), and Rebecca Fowler (x4-7567, [rowler@mit.edu](mailto:rowler@mit.edu))