



R A W D E C A D E

FOR CULINARY
ALCHEMISTS

1st EDITION



#1

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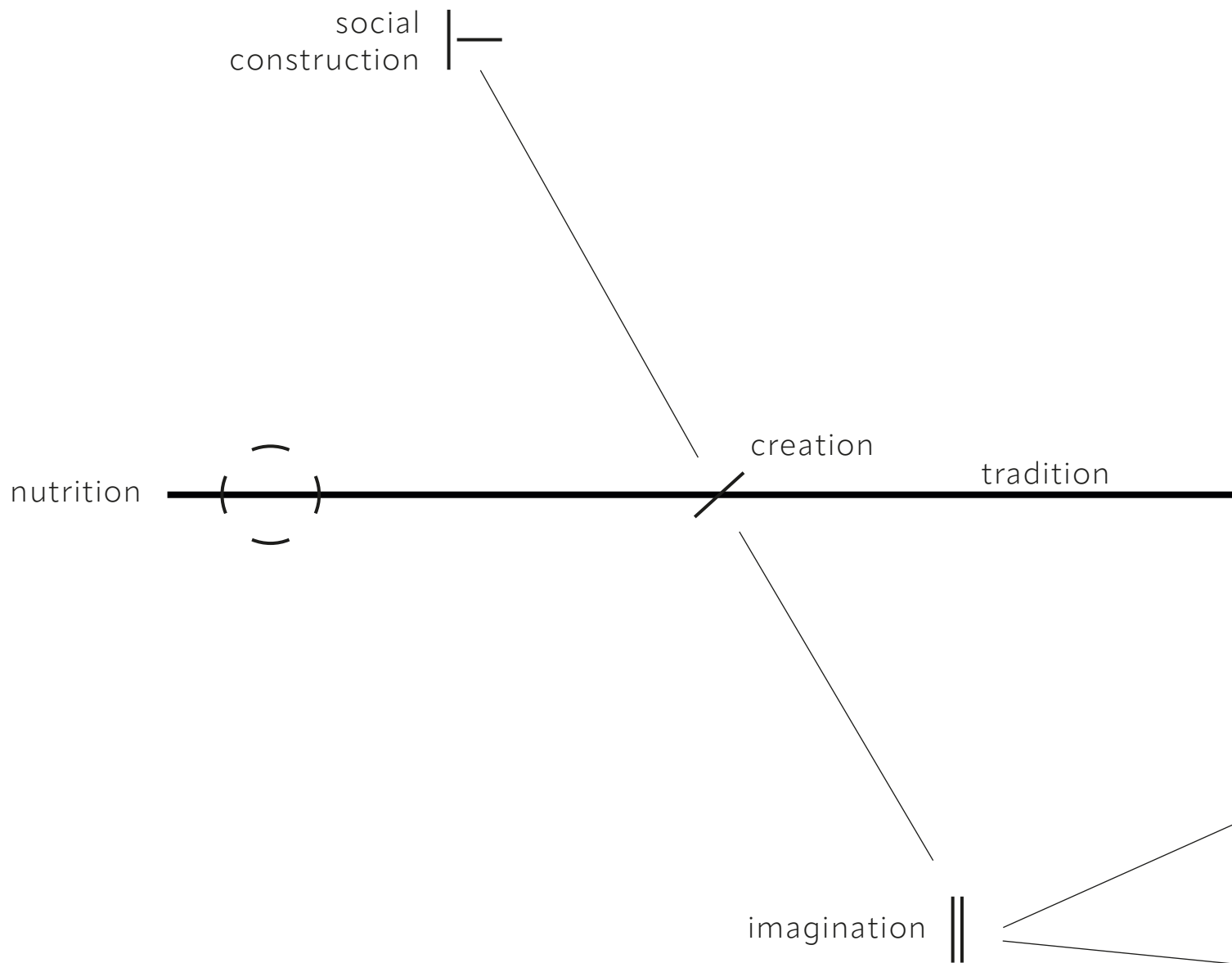
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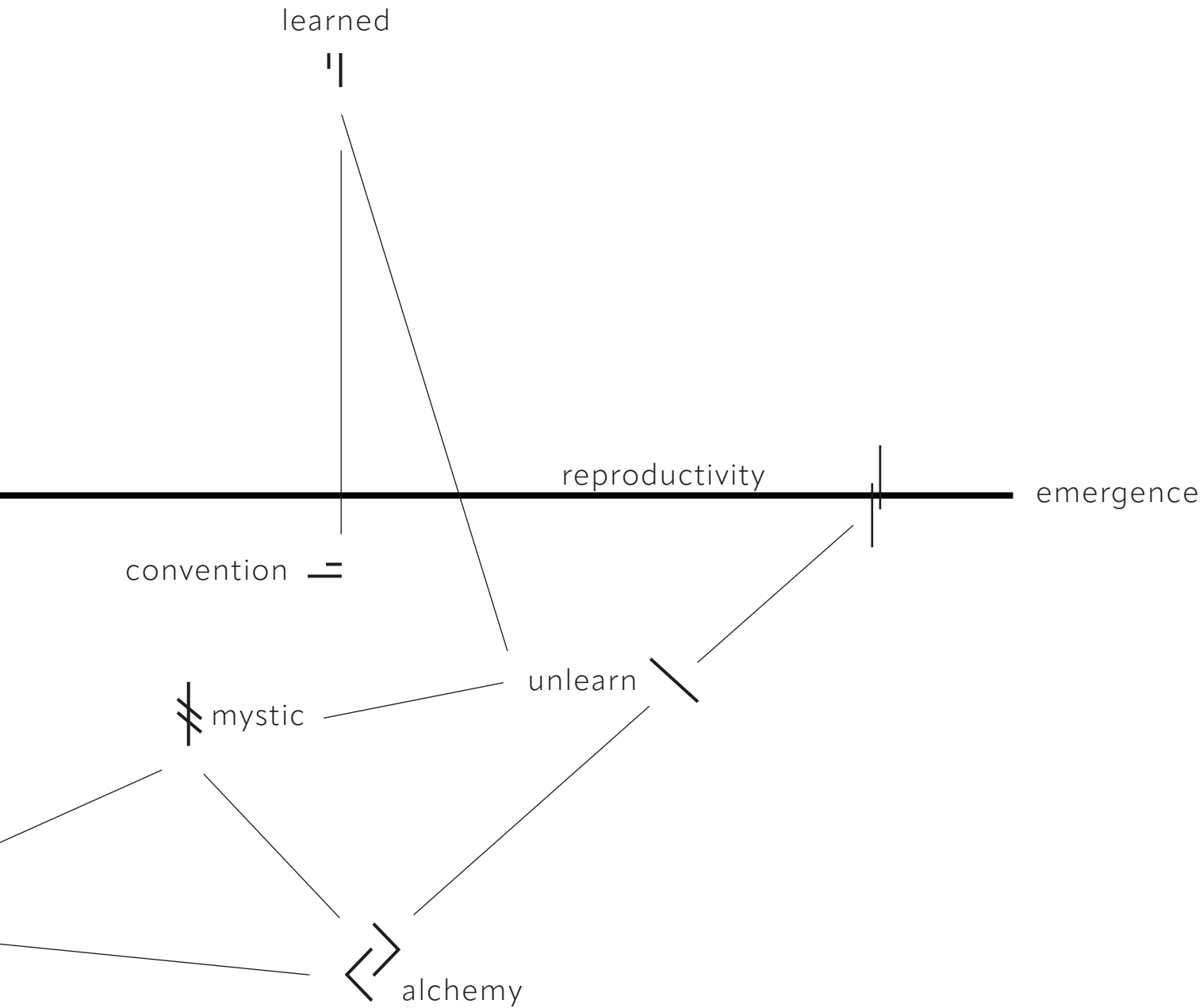


Our relationship to food as well as the inherent pleasures, tastes, and senses, even the narrative of this energetic, functional, magical, emotional practice - are minted by an ocean of ready-made, pre-tasted formulations and dishes.

Offering new perspectives, this creation book aims to reshape the magical connection between you and your culinary experiences. Reflect yourself, unleash your creative powers, and rediscover the poetry and alchemy of nourishment.



* The entire content of this work has
pure aesthetic pretensions and does
not refer to the historical knowledge
of alchemy.





BUTTERFLY PEA BLOSSOM

Your colors awaken galaxies, your clarity soothes my
aches and gives depth to my world.

BUTTERFLY PEA BLOSSOM

What poetry flows through your mind? ☹

What does this ingredient make you feel, think, imagine? 

Research transcript*

*please explore by using the digital ether



ALCHEMISTIC FORMULAS

⊖ What could this ingredient connect or be combined with?

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⚡ What could disrupt, surprise, affect it?

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⚡ How could it be transformed, catalyzed, empowered?

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CHEMORECEPTION

What is your chemoreceptive
experience // expectation // imagination?

TONGUE

sweet	<input type="checkbox"/>	_____
salty	<input type="checkbox"/>	_____
sour	<input type="checkbox"/>	_____
bitter	<input type="checkbox"/>	_____
umami	<input type="checkbox"/>	_____
fat	<input type="checkbox"/>	_____

NOSE

green	<input type="checkbox"/>	_____
spicy	<input type="checkbox"/>	_____
citrus	<input type="checkbox"/>	_____
earthy	<input type="checkbox"/>	_____
fruity	<input type="checkbox"/>	_____
etheric	<input type="checkbox"/>	_____



SENSORY RECEPTION

What is your inner sensory reception
experience // expectation // imagination?

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MOUTH

- ☐ temperature
- ☐ consistency
- ☐ bite
- ☐ texture
- ☐ complexity
- ☐ purity

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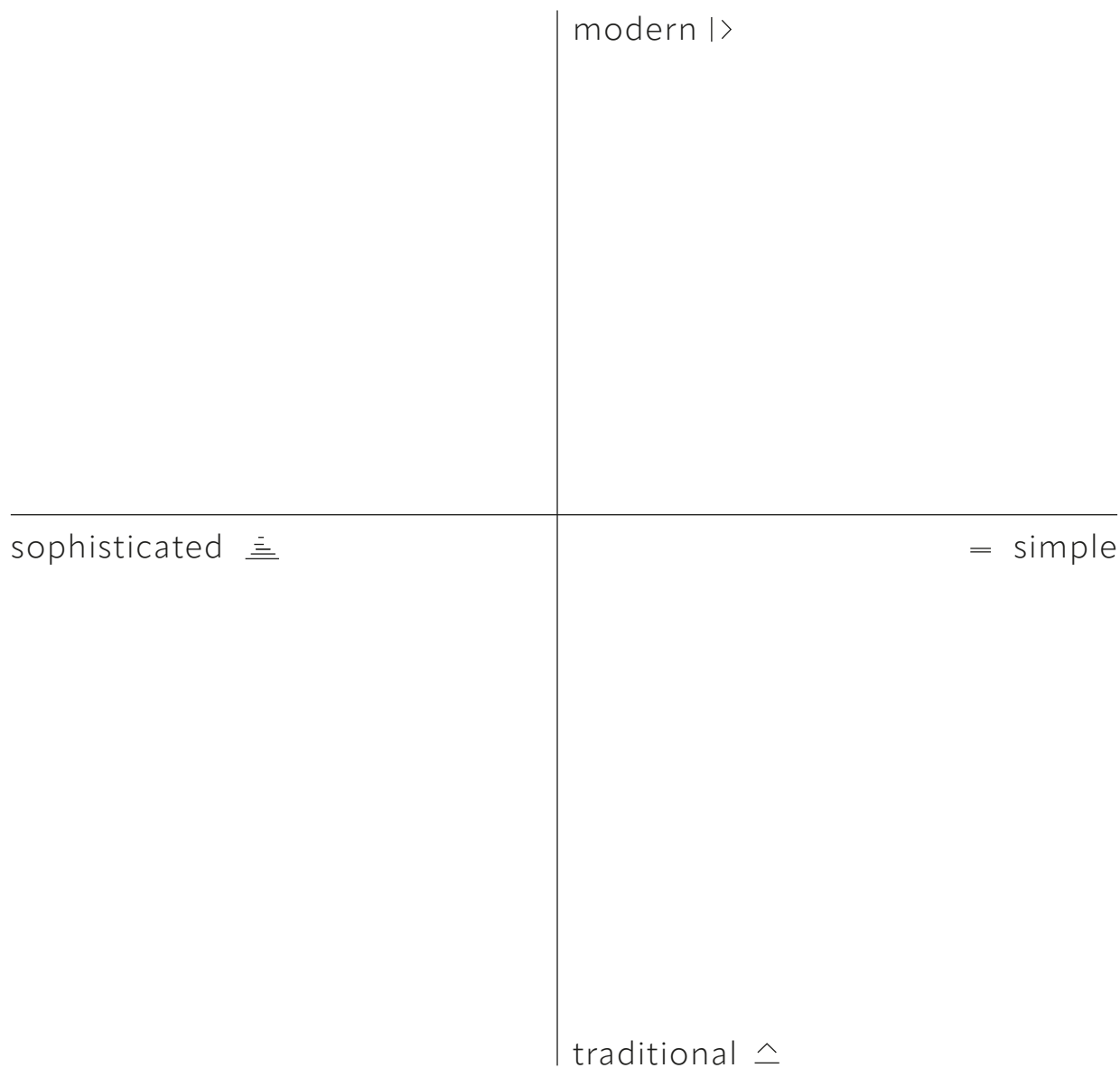
EARS

- ☐ crunchy
- ☐ light
- ☐ mute
- ☐ sizzle
- ☐ rhythmic
- ☐ juicy

LET YOUR IDEAS FLOW



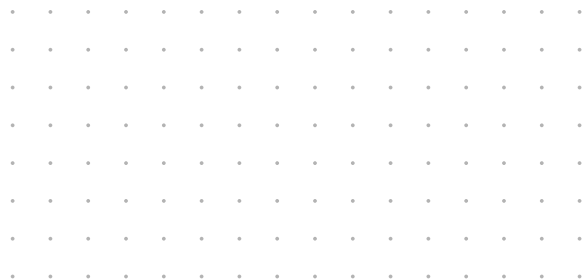
Collect other elements (nutrients, tastes, ingredients, etc.) on this map⁺





VISUAL & ATMOSPHERIC CONCEPTS

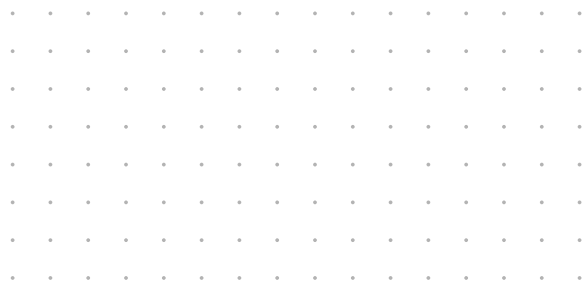
|| || Chromatics & tonality



└ Light & temperature



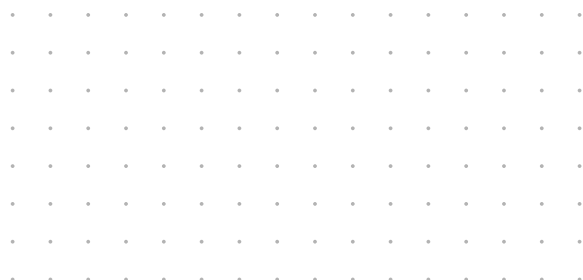
/// Structures & forms



||| Sonority & haptics



||= Arrangement & narrative



≡ Location & interior





CULINARY FORMULA

Fulfillment of your formula | -// - |



Title

Poem
.....

Aromatic compounds
.....
.....
.....

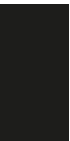
Atmospheric settings
.....
.....
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Link to other pages



Ingredients

Steps



SAFFRON

In warmth, your golden sun shines and delights my
heart infinitely.

SAFFRON

What poetry flows through your mind? ☹

What does this ingredient make you feel, think, imagine? —○



Research transcript*



*please explore by using the digital ether

