

# THINK TANK

*Translating Latin Flavor  
Profiles, Cooking Technique,  
and Combination of Latin  
Ingredients*

MARK MILLER

# LESSONS IN MOLE

- Meritage  
(Combining Flavors)
- Grinding Ingredients  
(Textures)
- Refrying  
(Flavornoids)



# Using Fruits in Savory Applications

- Chiles en Nogada: good example of use of fruit in savory applications



# MOPPING MEATS



- Creates Layers of Flavors
- Smoky Flavors in Marinade Produces More Layers
- Charring Produces More Complex Flavors
- Good Application for Food Manufacturing

# Lessons from Carne de Sol

- Use Smoked Salts to increase Umami
- Use Dry Soy Powder to Increase Umami

CARNE DE SOL



SALTING

# Umami Rich Foods



- Combining 2 Umami Rich Foods like Carne Seca and Dried Smoked Shrimp Produces a Rich Umami Experience



# Use of Fruit in 3 Dimensions



- High (Green, High Levels of Acidity)
- Mid-Tone (American Ripe)
- Over-Ripe (Fermented, Durian)

# MASA



- Used as a Versatile Flavoring Base
- Medium for Delivering Diverse Flavors