

Gustatory Documentation

At the conclusion of the Established Round Performance, a homemade coconut milk pudding was shared among participants. This act served to ground the preceding musical experience and gently open the space for informal conversation and reflection.

The following is the recipe used on June 19, allowing others to recreate the gustatory experience of that day:

Ingredients

- 450ml coconut milk

(Note: Use coconut milk intended for Asian cuisine, not the diluted drinking version found in many European supermarkets. The key difference lies in fat content and coconut concentration.)

- 12g gelatin sheets

(Recommended: fish-based or vegan gelatin; pork-based versions are not advised.)

- 6g salt

- 15g sugar

- A pinch of coffee beans or coarse-ground coffee powder

Preparation

1. Soak the gelatin sheets in cold water.
2. Pour the coconut milk into a saucepan and slowly heat over low heat. (Optional: For a non-vegan version, use 250ml coconut milk + 200ml whole milk.)
3. Once the liquid reaches approximately 60–70°C, turn off the heat.
4. Add salt and sugar, stirring until fully dissolved.
5. Remove the gelatin sheets from the water, squeeze out excess water, and add them in batches to the warm coconut milk, stirring to dissolve completely before adding the next.
6. Pour the mixture into serving containers. Let sit for 5 minutes, then skim off any surface bubbles or foam.
7. Refrigerate for at least 4 hours or overnight, until fully set into a soft solid.
8. Grind the coffee beans into a coarse powder, keeping a slightly gritty texture.
9. Serve the pudding by spooning it into individual dishes, then top with a small amount of ground coffee.