

## Anti-Master-Pasti

First we must set the scene. Anti-Master-Pasti must be consumed in elegant surroundings. A room of head spinning proportions, walls of exquisitely decorated stucco and panelling and with floor to ceiling windows affording views over shimmering vistas of archaeological splendour. This whole Baroque setting should result in a gargantuan desire for the Anti-Master-Pasti.

### Three small dishes of Anti-Master-Pasti

1. A palette of three earth coloured vegetable purees infused with essential oils of Cassia bark, Bergamot and Myrrh. Each puree is elevated to the mouth by virtue of a sable brush.
2. Doric mould of monkfish in aspic perfumed with saffron atop a setsquare. At right angle to this, a Panopticon gelatinous mould of wild boar and pine nut with android mobile phone in proximity.
3. Cave aged Roquefort twice baked soufflé three times moved over 100 year old egg smear erased from plate and hidden from view.

After consumption, the room is stripped of all decoration, the furniture removed, the shutters closed, the walls painted white. 4 x parallel lines each of 20 x 1000 watt daylight fluorescent tubes installed on the ceiling will illuminate the pristine lines of the pure cuboid space. There lingers only an odour of sumptuousness.

Carl Rowe, 2014