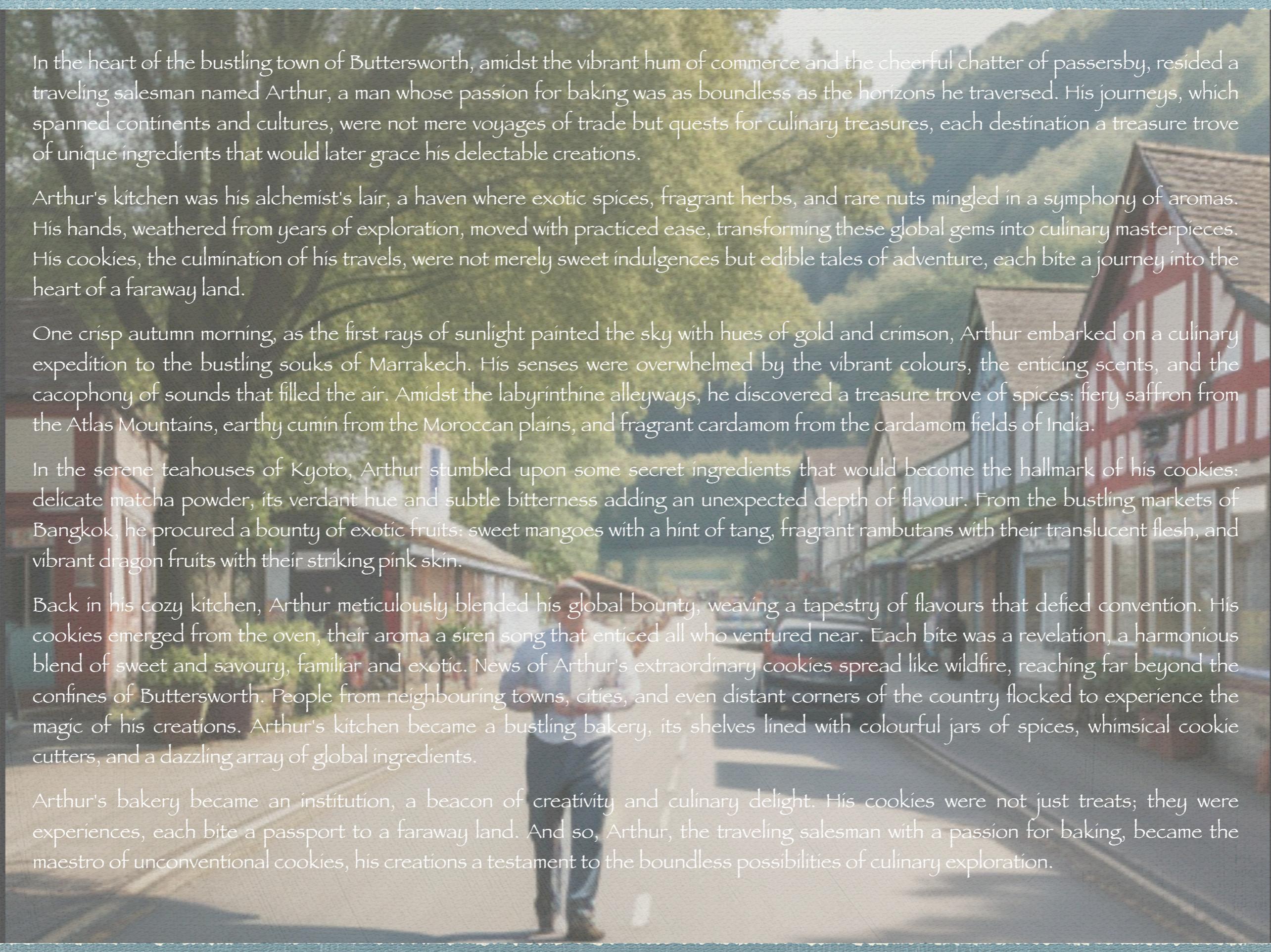


# Grandfather's Cookery



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In the heart of the bustling town of Buttersworth, amidst the vibrant hum of commerce and the cheerful chatter of passersby, resided a traveling salesman named Arthur, a man whose passion for baking was as boundless as the horizons he traversed. His journeys, which spanned continents and cultures, were not mere voyages of trade but quests for culinary treasures, each destination a treasure trove of unique ingredients that would later grace his delectable creations.

Arthur's kitchen was his alchemist's lair, a haven where exotic spices, fragrant herbs, and rare nuts mingled in a symphony of aromas. His hands, weathered from years of exploration, moved with practiced ease, transforming these global gems into culinary masterpieces. His cookies, the culmination of his travels, were not merely sweet indulgences but edible tales of adventure, each bite a journey into the heart of a faraway land.

One crisp autumn morning, as the first rays of sunlight painted the sky with hues of gold and crimson, Arthur embarked on a culinary expedition to the bustling souks of Marrakech. His senses were overwhelmed by the vibrant colours, the enticing scents, and the cacophony of sounds that filled the air. Amidst the labyrinthine alleyways, he discovered a treasure trove of spices: fiery saffron from the Atlas Mountains, earthy cumin from the Moroccan plains, and fragrant cardamom from the cardamom fields of India.

In the serene teahouses of Kyoto, Arthur stumbled upon some secret ingredients that would become the hallmark of his cookies: delicate matcha powder, its verdant hue and subtle bitterness adding an unexpected depth of flavour. From the bustling markets of Bangkok, he procured a bounty of exotic fruits: sweet mangoes with a hint of tang, fragrant rambutans with their translucent flesh, and vibrant dragon fruits with their striking pink skin.

Back in his cozy kitchen, Arthur meticulously blended his global bounty, weaving a tapestry of flavours that defied convention. His cookies emerged from the oven, their aroma a siren song that enticed all who ventured near. Each bite was a revelation, a harmonious blend of sweet and savoury, familiar and exotic. News of Arthur's extraordinary cookies spread like wildfire, reaching far beyond the confines of Buttersworth. People from neighbouring towns, cities, and even distant corners of the country flocked to experience the magic of his creations. Arthur's kitchen became a bustling bakery, its shelves lined with colourful jars of spices, whimsical cookie cutters, and a dazzling array of global ingredients.

Arthur's bakery became an institution, a beacon of creativity and culinary delight. His cookies were not just treats; they were experiences, each bite a passport to a faraway land. And so, Arthur, the traveling salesman with a passion for baking, became the maestro of unconventional cookies, his creations a testament to the boundless possibilities of culinary exploration.

# From Smoothie to Cookie

## Ingredients:

- 4g whole fruit and dairy fruit smoothie
- 2g whipped cream
- 3g white onions
- 15g light butter
- 11g honey butter
- 52g rice flour
- 11g peach nectar
- 1g alfredo sauce

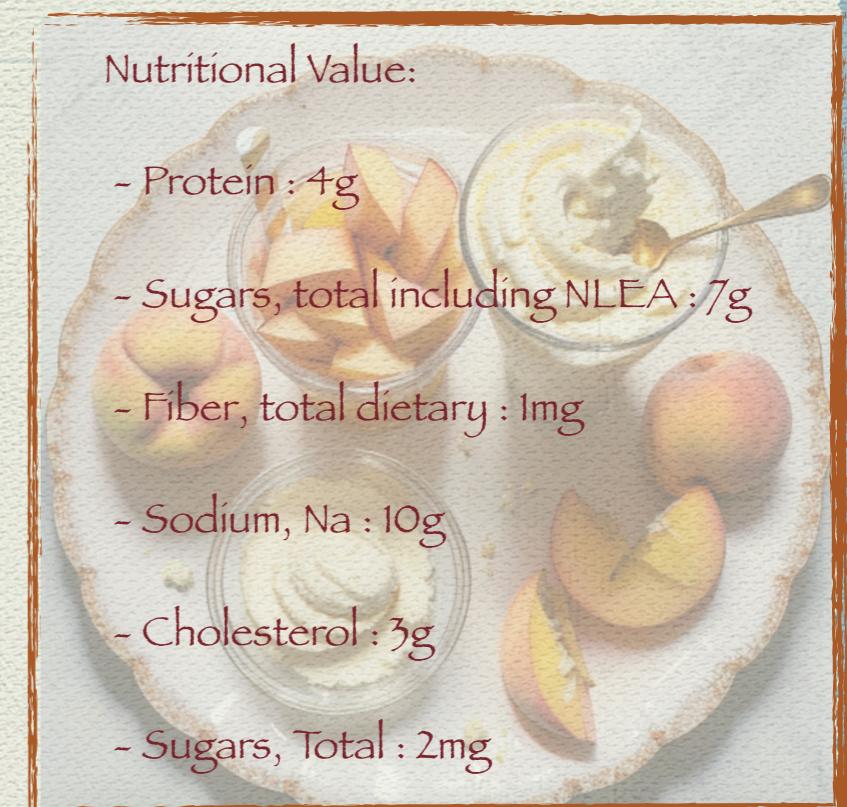
## Baking Roles:

- 52% Base/Flour : rice flour
- 15% Fat/Oil/Butter : light butter
- Sweetener : honey butter, peach nectar
- Binder/Egg/Fruit/Yoghurt : with whole fruit and dairy fruit smoothie
- Leavener/Rising/Soda :
- Flavourings : white onions
- Add-ins : with whole fruit and dairy fruit smoothie, whipped cream, white onions, alfredo sauce
- Seasoning : alfredo sauce
- Texture Enhancers : whipped cream, alfredo sauce
- Decorations/Toppings : whipped cream
- Liquid : with whole fruit and dairy fruit smoothie, whipped cream, alfredo sauce



## Nutritional Value:

- Protein : 4g
- Sugars, total including NLEA : 7g
- Fiber, total dietary : 1mg
- Sodium, Na : 10g
- Cholesterol : 3g
- Sugars, Total : 2mg



Generated cookie no 0 - After 1000 generations with a population size of 500.

Fitness: 245.08973927305811 (roles: 8.489254944321498, prototype: 6.053802259558775, novelty: 4.769)

# Tomatoland: A Culinary Journey to a New Dimension of Cookie Flavours

## Ingredients:

- 8mg grape tomatoes
- 4g whole milk yogurt
- 24g rice flour
- 3g regular cream cheese
- 8g brown sugar
- 2g chocolate flavoured soft drink
- 12g light butter
- 2g vinegar
- 41g evaporated milk
- 2g fresh cauliflower

## Baking Roles:

- Base/Flour : rice flour
- Fat/Oil/Butter : light butter
- Sweetener : regular cream cheese, brown sugar
- Binder/Egg/Fruit/Yoghurt : whole milk yogurt
- Leavener/Rising/Soda : chocolate flavoured soft drink
- Flavourings : grape tomatoes, vinegar, fresh cauliflower
- Add-ins : grape tomatoes, regular cream cheese, fresh cauliflower
- Seasoning : vinegar
- Texture Enhancers : grape tomatoes, regular cream cheese
- Decorations/Toppings : grape tomatoes, fresh cauliflower
- Liquid : grape tomatoes, whole milk yogurt, chocolate flavoured soft drink, vinegar, evaporated milk



## Nutritional Value:

- Sodium, Na : 12g
- Fiber, total dietary : 5.637972971183484µg
- Protein : 5g
- Sugars, total including NLEA : 13g
- Cholesterol : 3g

Generated cookie no 3 - After 2000 generations with a population size of 250 and a mutation rate of 50.

Fitness: 232.9702532613247 (roles: 8.698784873758015, prototype: 5.9781095209378385, novelty: 4.4799999999999995)

# Cornucopia

## Ingredients:

- 3g lemon-butter sauce

- 19g light butter

- 3g creme brulee

- 5g canned corn

- 4g home recipe milk shake

- 31g nuts and syrup topping

- 26g whole wheat bread

- 2g candy shell chocolate candy

- 7g fruit leather candy

## Baking Roles:

- Base/Flour : whole wheat bread

- Fat/Oil/Butter : light butter

- Sweetener : lemon-butter sauce, creme brulee, candy shell chocolate candy, fruit leather candy

- Binder/Egg/Fruit/Yoghurt :

- Leavener/Rising/Soda : home recipe milk shake

- Flavourings : canned corn

- Add-ins : creme brulee, canned corn, candy shell chocolate candy

- Seasoning : lemon-butter sauce

- Texture Enhancers : lemon-butter sauce, candy shell chocolate candy

- Decorations/Toppings : creme brulee, canned corn, nuts and syrup topping, whole wheat bread, candy shell chocolate candy, fruit leather candy

- Liquid : home recipe milk shake



## Nutritional Value:

- Sodium, Na : 12g

- Fiber, total dietary :  
5.637972971183484µg

- Protein : 5g

- Sugars, total including NLEA : 13g

- Cholesterol : 3g

Generated cookie no 4 - After 10000 generations with a population size of 100 and a mutation rate of 100.

Fitness: 238.7832941003318 (roles: 8.837263603071515, prototype: 5.937022448539024, novelty: 4.5511111111111)