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Would you eat a 3D-printed cheesecake?
你会吃 3D 打印的奶酪蛋糕吗？

本集内容

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文字稿

You may have seen a 3D-printed rocket, a house, and even meat. But have you seen a 3D printed cheesecake?

你可能见过 3D 打印的火箭、房屋，甚至肉。但你见过 3D 打印的奶酪蛋糕吗？

Researchers in New York have 3D-printed a seven-layer cheesecake.

纽约的研究人员们用 3D 打印机制作出了一块七层奶酪蛋糕。

The Columbia University team is pushing the limits of food printing by using many different ingredients like Nutella and graham crackers.

哥伦比亚大学的这支团队正在突破 3D 食物打印技术的极限，使用了多种原料，如能多益巧克力榛子酱和全麦薄脆饼干。

The ingredients were first turned into paste, and then squeezed out of a syringe in thin lines, forming layers.

先把这些原料制成糊状，然后用注射器挤出细线，构成蛋糕的层次。

The researchers say it could help people personalise their meals.

研究人员们表示，这可以帮助人们定制符合自身需求的餐点。

Jonathan Blutinger, Columbia University
"When you're able to kind of add each ingredient layer by layer, you can have a lot more control over what actually goes into the food. In that way, you can do a lot in terms of nutrition control by dialling in, 'OK, I want this much potassium, this much calcium, this much Vitamin A.' You know, and it will kind of learn from your habits too over time, recommend meals for you."

乔纳森·布鲁汀格　　哥伦比亚大学
"当你能够一层一层地加原料时，你就可以更好地控制食物中的成分。这样，你可以靠输入成分的数值来控制营养摄入。比如，'我想添加多少钾，多少钙，多少维生素A。'这个系统还会慢慢了解你的饮食习惯，为你推荐食物。"

The team says it's invented the use of lasers to cook food as it prints.

该团队称他们发明了在 3D 打印的同时用激光烹制食物的方法。

Jonathan Blutinger, Columbia University
"On the roof, we shine a blue laser to cook and just texturise the top surface. We wanted to show how laser cooking can be used to texturise the food and also just to give you more flavour expression for certain parts of it. And you can control this type of heat to get browning versus broiling and baking. So, it's a great way to kind of bring the whole story together, I think, to create one digital cooking platform that can do everything."

乔纳森·布鲁廷格　　哥伦比亚大学
"我们从食物上方向下照射蓝色激光，来烹饪蛋糕，并把表层烤出质感。我们想借此展现怎样用激光烹饪来增加食物的质感，同时也让食物的特定部分有更丰富的味道。这种方式可以让你控制温度，烤出焦黄色，而从上方烤制和烘烤则做不到这一点。因此，我认为这是一种很好的方式，将各类烹饪方式集于一身，以打造一个无所不能的数字烹饪平台。"

So, what does this cheesecake taste like?

那这块奶酪蛋糕的味道如何呢？

Jonathan Blutinger, Columbia University
"It was pretty cool. I would definitely have it again, and I'll say in terms of the general tasting experience, it's different because each of the ingredients [is] layered on a really close level. So, when you bite into it, you get these waves of flavours that hit your palette at different times. So, it kind of made us realise you can localise the flavour in a really cool way."

乔纳森·布鲁汀格　　哥伦比亚大学
"味道很不错。我肯定会再吃一块，值得一提的是，就整体的品尝体验而言，3D 打印的奶酪蛋糕与平时我们吃的奶酪蛋糕味道不同，因为各原料间的层次非常紧密。所以，当你咬一口时，会有一波波的味觉层次不断地冲击你的味蕾。所以，这个体验让我们意识到，食物打印技术可以使餐点的特定部分具有特定的味道。"

视频链接

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