

Implementation:

Learning outcomes during training in experimental (molecular) cuisine, which took place in Valencia on 20-26.03.2018 as part of the InnoGastro project.

For example, including elements of the course for your firm. Inclusion of specific contents, solutions or dishes from experimental cuisine in your firm menu (please write the dishes which you use or will use in your offer firm).

Please list and provide implementation activities (planned activities):

1. On 6-10 August 2018 BAKER STREET KLAIPĖDA implemented educational camp for children "Culinary Discoverer". It was the week of experiments, trials and discoveries. Children made chocolate noodles, banana crumbs, ice cream smoke, molecular caviar, agar-based zephyr. Chemistry, Physics and Culinary Magic!

2. On 20-23 June 2018 BAKER STREET KLAIPĖDA organised practical class for adults "Desserts PETIT". Participants made deserts with velvet coverage.

In the attachment, please attach a description of the content (recipes) and photos of experimental cuisine that will be implemented in your firm.

Signature of persons / persons implementing the implementation



Molecular Caviar (spherification technique)



Agar-Based Zephyr





Petit Dessert with Velvet Coverage



Chocolate Dessert with tuile and velvet





Velvetspray

