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This project is funded by the European Union

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):

Company of Gediminas Albrichtas "Find Me In" uses molecular cuisine during outgoing lunches, dinners, by organizing occasional events for families, businessmen.

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



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Beetroot cannelloni with goat cheese, potato paper and sponge

The screenshot shows a Facebook post from the page 'Keep It touched By Gediminas Albrichtas' (@foodwithtouch). The post is dated November 28th and contains a photo of a beetroot cannelloni dish garnished with orange slices and green herbs. The text of the post reads: 'Susukau cannelloni iš burokėlių ir prikišau ožkos sūrio kremu. Tada dar pridėjau šį bei tą ir gavosi visas patiekalas! 😊😋'. The post has received 29 likes and 1 share. The right-hand sidebar of the Facebook interface is visible, showing the page's location (Vilnius, Lithuania), a list of friends who liked the post, and contact information for the page.