

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

