

Let's eat CHICque. Gourmet Aftertaste

ONLINE COOKING WORKSHOP

28-29 JUNE 2021, 5:30 pm

A fascinating online, art & science panel discussion and cooking workshop

The workshop that will be presented at **Plant Biology Europe 2021 Congress**, is a part of a virtual exhibition "[Capture the Future\(s\): OUR BIO-TECH PLANET. The Routes to Roots Networks and Beyond](#)". The event is related to the [CHIC](#) Horizon 2020 EU Project and [CHIC Artists-in-Residence](#) Program.

"Let's eat CHICque. Gourmet Aftertastes" opens up the unique art, science and culinary potentials of alternative healthy ingredients in **chicory** (*Cichorium intybus*).

Join [Art & Science Node Berlin](#) in this workshop and discussion about the health benefits and sensory stimulations of this delicious plant's roots and discover its molecular structure through the medium of interactive media art.

The workshop will feature the molecules of **inulin and phenolics from the chicory roots**. Here, **world renowned artists** – [Jill Scott](#) and [Marille Hahne](#), **World Pastry Champion** [Jordi Bordas](#), **food producer** – [Sensus](#) will collaborate to provide you with innovative forms of communication plus two astonishing pastry recipes that will not only stimulate your tastebuds, but give you a basic start for a future of healthier baking and consumption.

All speakers and presenters share a passion to explore how interdisciplinary ideas can promote the unique health benefits of chicory. The online discussion will bridge art & science with celebration of the culinary art, prepared especially for you to learn by doing. Such teamwork might redefine how we understand and use these new ingredients as well as change agricultural production and eating habits.

The event would take place over two evenings, on **28th & 29th of June**. The first evening consists of art & science discussion, films about inulin production, and a master cooking exercise with two fabulous inulin dessert recipes – **Chocolate « soufflé » & Lemon Pie** – invented by World Pastry Champion **Jordi Bordas**. During the second evening a discussion over the cooking process and desserts' evaluation by the participants will take place.

Photo: Chocolate « soufflé » © Jordi Bordas/Martí Sans



More information about the workshop & the workshop team can be found [here](#).

More information about the exhibition – <https://artscience-node.com/our-bio-tech-planet/>