



Let's eat CHICque. Gourmet Aftertastes

28-29.06.2021

Online cooking workshop at Plant Biology Europe 2021 Congress

Join us for this fascinating online panel discussion and cooking workshop. "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 terpenes from the chicory roots**. Here, artists – [Jill Scott](#) and [Marille Hahne](#), pastry chef [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 and 29th of June**. The first evening consists of an international art and science discussions panel, films about inulin production, and a master cooking exercise with two fabulous inulin dessert recipes invented by **Jordi Bordas (World Pastry Champion)**. In the second evening a discussion and analysis take place.

This international event related to the [CHIC](#) Horizon 2020 EU Project and [CHIC Artists-in-Residence](#) Program is designed by **Art & Science Node** to help you explore innovative approaches to the use of chicory with the chance to taste great food and share your accomplishments with others.

The event will be held on Zoom platform.



WORKSHOP TEAM

Matthew de Roode, the Innovation Manager at [Sensus](#) in the Netherlands will help you to explore the properties of inulin. *Sensus* is the producer of chicory root fibers and they will provide high quality inulin from chicory roots to the workshop's participants. Inulin is a highly versatile ingredient that not only acts as a sugar replacement and fiber enrichment, it has the same taste characteristic as sucrose and can be used as fat replacement in pastry preparations.

[Jill Scott](#) and [Marille Hahne](#) are German Swiss artists that cross art, ecology and neuroscience disciplines. For the past two years, they have been exploring the relation between sensory perception characteristics and biodiversity. In a new artwork called "Aftertaste" and a film entitled "Chicory Unpacked", they explore the molecular structure of chicory in relation to models from the gustatory and olfactory system. This unique perspective comes from the Artists-in-Residence Program of CHIC Horizon 2020 Project. They will also describe how to make delicious chicory root cappuccinos.

[Jordi Bordas](#) is the winner of the Pastry World Cup in Lyon in 2011. In the past years Jordi has dedicated himself to researching and investigating new, functional ingredients for use in pastry, such as inulin. During the workshop, he will be joined by **Adrianna Jaworska** – Head of the R&D&i at *Jordi Bordas Innovative Pastry Education*. They will teach you to make two groundbreaking inulin-based recipes: Chocolate Soufflé and Lemon Meringue Pie.

Art & Science Node: [Joanna Hoffmann](#) is an artist working in the field of multimedia installation, XR, video-animation. She is founder and Chair of Art & Science Node (ASN). They will organize the workshop and the immersive, virtual exhibition "Capture the Future(s): OUR BIO-TECH PLANET. The Routes to Roots Networks and Beyond" presented at the Plant Biology Europe Congress. ASN is a creative & innovative network aiming at and committed to the creation of the synergy between art, science and technology. Joanna will be joined by the ASN curator **Karolina Wlazio-Malinowska**.

PROGRAM OF THE EVENT

Let's eat CHICque. Gourmet Aftertastes

The event would take place over two evenings of 28th and 29th of June, from 5:30 pm.

The first evening (June 28) consists of an international art and science talk, films about inulin production and a master cooking exercise with two fabulous inulin dessert recipes invented by **Jordi Bordas (World Pastry Champion)**. You will have the chance to follow precise video instructions to make two unbelievable desserts – Chocolate « soufflé » and Lemon Pie. World renowned artist **Jill Scott** will introduce us to the world of chicory coffee.

In the second evening (June 29) a discussion and analysis will take place. What words would you use to describe the experience of a delicious dessert? In this moderated session you get to say what you think about not only the workshop recipes, but also the chicory derived compounds and



products. Join us in a delightful sensory assessment game with the dessert of your make – while drinking chicory coffee.

More details about the workshop [here](#)

Art & Science Node	https://artscience-node.com
Sensus	http://www.inspiredbyinulin.com
Jill Scott	https://www.jillscott.org
Marille Hahne	https://www.marillehahne.com
Jordi Bordas	https://www.jordibordas.com/en/ https://www.instagram.com/jordi_bordas/
Joanna Hoffmann	http://www.johoffmann.com/

Visual materials: Photos:
Chocolate « soufflé » © Jordi Bordas/Martí Sans
Lemon Pie © Jordi Bordas/Martí Sans

ABOUT ASN:

[Art & Science Node](#) (ASN) is a creative & innovative network aiming at and committed to the creation of the synergy between art, science and technology. It provides a platform to bring people of diverse backgrounds together in order to explore and generate new ideas and alternative perspectives on science and culture. ASN develops and supports transdisciplinary projects, international exhibitions, discussion panels as well as "artists in laboratories" residence programs and interdisciplinary workshops. ASN team, members and partners are professionals – theorists and practitioners from multiple organizations and institutions found all over the world. As we understand the public engagement and education to be one of the most important challenges for the art and science communities, we develop innovative communication strategies for the benefit of the society of knowledge.