

# workshops

our workshop themes  
july - december 2011

de culinaire werkplaats

## introduction.

*de culinaire werkplaats* offers a fresh approach to what is happening on your plate, and aims to inspire you to shake up your culinary lifestyle. vegetables, fruits and grains have are the main characters for *de culinaire werkplaats*.

you not only can enjoy an eat.inspiration at *de culinaire werkplaats*, which is an eating experience consisting of 5 dishes which are interpretations of an inspirational concept such as black, emotions or memories.

but you are also invited to have a workshop with us, and learn about contemporary cooking by doing.

we run hands-on workshops which are tailor-made, as well as a theme-based.

the theme-based workshops include a welcome drink, materials & tools, information sheets, tasting & eating the fruits of your labour, and coffee/tea/water.

## how to book.

1. find at least 8 and max. 10 enthusiastic people. you may enlist with less than 8 people, but this will influence the price tag. the cost for 1 - 8 participants is 8 times the cost per person. the exception on this rule is the workshop 'learn how to chop veggies as a professional';
2. decide which theme you want to work on;
3. send us an e-mail [info@deculinairewerkplaats.nl](mailto:info@deculinairewerkplaats.nl) in which you inform us about the preferred date & time, number of participants and the theme of your choice or call us at 06 54 64 65 76.
4. your booking is definite once you have received confirmation by e-mail from us and the registration fee has been paid into our account at least a week before the workshop.
5. cancellation can only be done by e-mail up to one week before the workshop. any later than this and the deposit and/or gift certificates will not be refunded or reused.

## the themes.

BASIC for 2 - max. 4 persons

- . **back to the basics: -private workshop for 2-4 persons-**  
learn how to chop vegetables efficiently, just like a professional.

CREATIVE + TECHNIQUE min. 8 - max. 10 persons

- . **black:** meet & use the special and unexpected talents of black ingredients.
- . **surprise:** surprise your vegetarian friends! and learn to make surprising dishes and snacks without using meat, fish or cheese.
- . **snacks 'classics with a twist':** freshen up your cocktail parties with eyecatching & mouthwatering snacks.  
optional: invite your friends afterwards to have a drink and enjoy the snacks.
- . **snacks 2 'light':** if deepfried snacks are not your cup of tea, but you are fond of snacks accompanying your cocktails and drinks. in that case try our light version.

SEASONAL min. 8 - max. 10 persons

- . **flowers:** discover how flowers are not just a beauty to behold, but can give an exceptional boost to dishes, and are tasty bites
- . **back to your roots:**  
meet and get inspired by working with all kind of seasonal root -sometimes forgotten- vegetables.

## what can you expect.

### **basic (min 2 - max 4 persons)**

we focus on the learning different chopping techniques (julienne, brunoise, chinoise), fritter an onion and the use of various kinds of knives.

in short, learn to chop vegetables as efficiently and safely as a professional

**cost for 2-4 participants** : € 65.00 per person  
**duration** : 2.5 hours



### **black (min 8 - max 10 persons)**

during this hands-on course you will learn to make a number of our signature dishes from our 1<sup>st</sup> source of inspiration, 'black'.

we will make a 5 course menu: 1 cocktail, 2 sweetish and 2 savourish dishes.

for instance black ravioli, black spring rolls with white bean filling, and/or black papadums with toppings of seasonal vegetables.

finally, you will share & eat the results of your efforts.

**duration:** 3 hours  
**cost** : € 67,50 per person

## **surprise (min 8 - max 10 personnes)**

surprise your vegetarian friends! and learn to make a number of adventurous dishes and snacks for your friends who prefer to dine without eating meat or fish.

we will make 5 dishes: 1 eat.cocktail, 2 savourish and 2 sweetish dishes.

finally, we taste and enjoy all these culinary ideas.

for that matter, with these dishes and snacks you could pleasantly surprise any friends.

**duration:** 3 hours

**cost** : € 67.50 per person



## **snacks 'classics with a twist'**

**(min 8 - max 10 persons)**

freshen up your cocktail parties with eyecatching and mouthwatering snacks.

you will be making delicious vegetable croquettes, *bitterballen* (croquettes shaped as balls), and exciting variations on crisps and spring rolls.

it is a labour-intensive workshop - so the alcoholic drinks will be served at the end

**duration:** 3 hours,

**cost:** € 67,50 per person.

**optional** (not included in the fee): invite a few friends over at the end of the afternoon surprise them with your classics with a twist snacks and have a few drinks.

## **snacks light (min 8 - max 10 persons)**

for those who dislike fried snacks we offer a workshop light snacks & bites, which is based on our inspirational theme 'light'.

you will be creating at least 7 different light bites & snacks.

furthermore, you will be learning how to present those bites in a dazzling way.

it is a labour-intensive afternoon - so the alcoholic drinks will be served at the end

**duration:** 3 hours,

**cost** : € 67,50 per person.

**optional** (not included in the fee):

invite a few friends over at the end of the afternoon surprise them with your light digestible snacks and have a few drinks.



## **flowers (min 8 - max 10 persons)**

discover how flowers are not just a beauty to behold, but can also give an exceptionally tasty boost to meals or are nice bites.

we mix flowers in a pesto, a salad, a dip sauce, and a soup. we also will demonstrate a few ideas.

it's hands-on workshop, demonstration & tasting.

**duration:** 2,5 hours,  
**cost** : € 59,50 per person



## **back to your roots (min 8 - max 10 persons)**

meet all kinds of root vegetables, for instance turnips, parsnips, salsify, celeriac, rainbow carrots, red, yellow, white beets, black potatoes.

we will be preparing 5 dishes: an eat.cocktail, 2 savourish and 2 sweetish dishes, which together showcase a fresh and inspiring approach on vegetables.

at the end of this workshop we will enjoy the fruits of our labour by eating all these delicious dishes.

**duration:** 3 hours,  
**cost** : € 67,50 per person.

# de culinaire werkplaats

fresh eat'inspirations

## • blend

both design studio and restaurant for contemporary food & eating concepts at the intersection of food, eating & art

we create contemporary **eat'inspirations**, dishes, bites, delicatessen, new foods and sometimes even new ways of eating,

## specialized in

a fresh approach on vegetables, fruits and specialty grains, pastry & bread

## inspirational concepts

for instance black, emotions or memories, guide our creative perspective on foods and eating

in short,

we offer **a fresh approach** to what's happening on your plate and you are invited to shake up your culinary lifestyle

## •awarded

best benelux vegetable restaurant 2011 and the golden tray 2010 for fairtrade@work by max havelaar

at *de culinaire werkplaats* you can

**eat'in** in an informal setting; **shop'in** for some delicatessen with a twist from our ready-to-eat collections; **book'in** our location for events that require an out of the box setting and/or eating experience, invite us to make you an adventurous **cater'in** or let us create a food or eating concept **in commission**

marjolein wintjes & eric meuring  
creators of eat'inspirations

## de culinaire werkplaats

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nl 1051 ex amsterdam  
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www.deculinairewerkplaats.nl  
twitter.com/eatinspirations

reservations required, to avoid disappointments

**+ 31(0)6 54 64 65 76**

**opening hours:** wed, thur, fri: 17.00 - 22.00 hrs  
sat: 12.00 - 22.00 hrs

**outside opening hours:** only open by appointment for at least  
15 persons