de culinaire werkplaats

fresh, personal foods & goods

de culinaire werkplaats is a novel eating initiative & experience
located opposite amsterdam's culture park westergasfabriek.
it's a blend of a design studio, a workshop,
a restaurant, a shop, a cooking studio, a bakery, a gallery, and some
other 'secret' ingredients.

we create & make contemporary dishes, bites, delicatessen,
new foods, and sometimes even new ways of eating.
inspirational concepts, like 'black' or 'flowers', are guiding 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.

what can you do at *de culinaire werkplaats*?

eat'in in an informal setting
or make use of our **take away** service;

shop'in and buy from our ready-to-eat collection,
'green' pastry or tailor-made specialty breads;

learn about contemporary cook'in by **work'in**;

or **book'in** our location for events that require an
out of the box setting and/or eating experience, as brainstorms,
product launches, weddings, press events…

looking forward to meeting you soon!!!

marjolein & eric
creators of fresh, personal foods & goods

de culinaire werkplaats
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opening hours
mon-tue: by appointment,
wed-thu: 17.00 - 22.00 uur,
fri-sat-sun: 12.00 - 22.00 uur.

work'in

a glimpse of
our workshop themes
1ste quarter of 2010

de culinaire werkplaats

eat'in shop'in work'in

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 the main part in this.

you not only can enjoy an eating experience à la carte. but you are also invited to co.work'in with us in our workplace, or in other words 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;
2. decide which theme you want to work on;
3. send us an e-mail 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: 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.

we offer the following themes:

black.ware: get to know the special and unexpected talents of black ingredients.

flower.ware: discover how flowers are not just a beauty to behold, but can give an exceptional boost to dishes, and are tasty bites.

bread.ware 1: discover the power of simplicity. make various kinds of flatbread & bread toppings of seasonal vegetables and fruits.

sweet.ware: a must for sweet tooths. learn how to make a 5 course sweetish meal without using loads of sugar and/or fats.

idea.ware: surprise your vegetarian friends! and learn to make surprising dishes and snacks without using meat, fish or cheese.

oil.ware 1: initiate yourself into the positive and tasty qualities of vegetable oils and their culinary use.

snack.ware: freshen up your cocktail parties with eyecatching & mouthwatering snacks. optional: invite your friends afterwards to have a drink and enjoy the snacks.

basic.ware: learn to chop vegetables like a professional.

baby.ware: give babies a treat! with fresh & homemade food.ware.

winter.ware: meet and get to know all about root and winter vegetables

what to expect.

black.ware
during this hands-on course you will learn to make a number of our signature dishes from our 1st 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 & sample & enjoy the results of your efforts.

duration: 3 hours, cost: 59.50 euros per person

flower.ware
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.
hands-on workshop & tasting.

duration: 2,5 hours, cost: 49,50 euros per person

bread.ware 1
learn how to make various kinds of flatbread in a jiffy. you will make dough and batter out of different types of grain. we will further review the following cooking techniques: baking (frying pan/oven), deep-frying and steaming. we will also be making bread toppings: a chutney, a pesto and a vegetable mousse, in which we use seasonal fruits and vegetables as we can.
hands-on workshop & tasting of the various flatbreads and toppings.

duration: 3 hours, cost: 59.50 euros per person

sweet.ware
a must for sweet tooths. we prepare a 5 course menu consisting of 5 sweetish dishes. all these dishes are without the addition of artificial flavourings, colours or aromas, and we use as little sugar and butter as possible.
hands-on workshop & tasting & enjoy together this 5 course meal.

duration: 3 hours, cost: 59.50 euros per person

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

finally, we taste and enjoy all these culinary ideas.

duration: 3 hours, cost: 59.50 euros per person

oil.ware 1
during this theme you will learn the benefits of vegetable oils.
we taste and compare 8 different oils: we will also be reviewing various uses of these oils: making dressings, making mayonnaise with your own choice of oil, the use of vegetable oils in doughs, cooking in oil and healthy frying.

duration: 2,5 hours, cost: 49.50 euros per person

snack.ware 'classics with a twist'
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 chips, dolmas and spring rolls.

it is a work-intensive afternoon – so the alcoholic drinks will only be served at the end

duration: 3 hours, cost: 59.50 euro per person.

snack.ware 'light'
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 that listen to names like 'light.weight', 'light.savourish', 'fresh & light', 'light & wild', et cetera.

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

it is a work-intensive afternoon – so the alcoholic drinks will only be served at the end

duration: 3 hours, cost: 59.50 euros 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.

basic.ware 1: private or 2-4 persons
we focus on the learning of 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 with 1 participant)* : 150.00 euros
cost with 2-4 participants : 55.00 euros per person

duration : 2.5 hours

)* private lesson, which is 1-on-1,
preferably in the morning.

baby.ware
treat your baby!
discover how to make delicious and varied meals for babies in a jiffy and how easily these tastes can be preserved.
we will be cooking with all kinds of seasonal vegetables and fruits.
you will also learn how to create a range of meals that can be stored.

duration: 2,5 hours, cost: 49.50 euros per person

winter.ware
meet all kinds of root vegetables, for instance turnips, parsnips, celeriac, black carrots, and red & yellow beets. we will be preparing all kinds of dishes, such as: a salad of roasted root vegetables, a stew with a twist, an edible cocktail and fries of root vegetables.
at the end of this workshop we will enjoy the fruits of our labour by eating all these delicious winter dishes.

duration: 3 hours, cost : 59.50 euros per person