

Thursday 20 February 2020

0930 - 1000: Introductions and overview

1000 - 1130: Presentation

- Exploring Umami: finding that elusive savoury note and creating depth of flavour to satisfy meat-eaters and vegans alike. The wonders of fermentation. Creating texture without using animal products: replicating the creaminess of dairy and the bite of meat; binding without eggs.

1130 - 1300: Chef cooking session

- Experimenting with umami and developing texture using a variety of techniques and ingredients.

1300 - 1330: Lunch

- Delegates will be provided with the food prepared during the chef's cooking session
- This will also be an opportunity for delegates to ask questions and gain feedback.

1330 - 1430: Presentation: Pulses, whole grains and pseudo cereals.

1430 - 1530: Chef cooking session

- Developing delicious dishes using a variety of techniques and ingredients.

1530 - 1600: Tasting what has been prepared.

- Delegates will have an opportunity to ask questions and gain feedback.

1600: End of Course