

FUTURE FOOD STAGE

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PRESS RELEASE

Future Food Stage presents the future of gastronomy

EXTRA CULINARY STAGE AT CHEFS(R)EVOLUTION 2014

This year's Chefs(R)Evolution features a wealth of internationally renowned chefs. It also offers an ideal platform for leading Dutch professionals to present their unique vision on the future of gastronomy. Organisers Jonnie & Thérèse Boer of Restaurant De Librije and Thomas & Carola Ruhl of Port Culinaire decided to set up an extra stage with them in mind. The team at Gastronomixs.com not only offers its organisational support, but has also created a truly inspirational programme. Interested in what the culinary future may hold? The Future Food Stage is a must-see at this year's Chefs(R)Evolution!

The loading dock of Theater de Spiegel will serve as the rugged backdrop to the Future Food Stage event. For two full days, culinary talents from the Netherlands will present their vision on the future of gastronomy, sustainability and creativity in the kitchen. Visitors can enjoy free access to a range of inspiring cooking demonstrations on Amsterdam cuisine, the architecture of the ultimate dessert, food waste and the relevant applications of the 3D printer.

Line-up Future Food Stage*

Sunday 14 September

- Hidde de Brabander, pastry chef & owner of Dreams of Magnolia:
Archistructure on the Plate, on the architecture of the ultimate dessert
- Luc Kusters, chef & owner of restaurant Bolenius:
New Amsterdam, on the art of restaurateuring
- Nik Tonglet, rising star with international experience in South Africa and Denmark:
Shared Dining, on his experiences at The Test Kitchen and Noma

Monday 15 September

- Bas van Kranen, rising talent at restaurant De Leuf**:
Healthy Bistronomy, on his thoughtful vision on the fusion of gastronomy, health and sustainability
- Students from the Cas Spijkers Academy in Breda:
VET! 36x Pork Belly, 36 ways to cook pork belly (or pork belly components)
- Wouter van Laarhoven, Michelin starred chef:
Future Design on the Plate, on relevant applications of the 3D printer in gastronomy

In addition to these cooking demonstrations, the Future Food Stage will feature plenty more activities. Damn Food Waste will host its very own Cook-Off, the Big Green Egg Challenge will announce its winners and the Rabobank will host an inspiring session. Feel free to stop by the [Gastronomixs Meet & Greet](http://Gastronomixs.com) stand, an international culinary platform for chefs, where guests can meet the [Gastronomixs](http://Gastronomixs.com) founders and learn the ins and outs of kitchen creativity.

Admission to The Future Food Stage is free of charge!

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