

ORGANIC COOKERY WORKSHOP SCHEDULE

SUNDAY 22TH OCTOBER

Trade show opening

10h00-10h45

**Green pumpkin and squid curry**

*Frédéric Jaunault, Meilleur Ouvrier de France Fruit & Vegetables category*

11h00-11h45

**Smoked oyster tempura, vichyssoise mousse**

*Stéphane Pitré (Louis)*

13h00-13h45

**Lichen steamed Interbev organic lamb, organic samphire**

*Stéphane Pitré (Louis)*

14h00-14h45

**Sweetcorn velouté with shellfish stock, pan-fried king prawns with chorizo and fresh coriander**

*Thierry Dufroux (Bistrot Belhara)*

15h00-15h45

**Spelt risotto with Parma ham**

*Thierry Dufroux (Bistrot Belhara)*

16h00-16h45

**Christmas muffins with wild plants from Auvergne**

*François Gagnaire (Anicia Bistrot) & Happy Plantes*

17h00-17h45

**Plant-infused crème brûlée**

*François Gagnaire (Anicia Bistrot) & Happy Plantes*

Trade show closing

MONDAY 23TH OCTOBER

Trade show opening

10h00-10h45

**Tataki style Interbev organic beef tostaditas, mullet roe and whisky**

*Lucas Felzine (UMA)*

11h00-11h45

**Tataki style beef tostaditas, mullet roe and whisky**

*Lucas Felzine (UMA)*

12h00-12h45

**Lacto-fermentation**

*Angèle Ferreux-Maeght (La Guinguette d'Angèle)*

13h00-13h45

**Interbev organic veal tartare, shellfish bouillon, celeriac crisps**

*Sophie Rio (AG Les Halles)*

14h00-14h45

**Organic cakes / pastries: Pear, Chestnut, Parsely**

*Julien Noray (AG Les Halles)*

15h00-15h45

**Anti-waste: Cauliflower from head-to-toe**

*Alban Drevet (La Véraison)*

16h00-16h45

**Vegan cakes and pastries**

*Bérénice Leconte (VG Pâtisserie)*

Trade show closing

TUESDAY 24TH OCTOBER

Trade show opening

10h00-10h45

**Superfood: Brazil nut milk kuzu / liquorice / mushrooms with Macau pepper / aronia ketchup**

*Romain le Cordroch (MaSa\*)*

11h00-11h45

**Interbev organic ham, glazed, cranberries, tofu, crispy buckwheat**

*Romain le Cordroch (MaSa\*)*

12h00-12h45

**Marbled lamb, red cabbage, blueberries and granny smith**

*Jean-Christian Dumonet, (Joséphine) & Romain Gicquel (La Ferme des Voisins)*

13h00-13h45

**Vegan cuisine: "faux gras" raviolis with shitake, served in Thai bouillon**

*Caroline Pivain, Gentle Gourmet*

14h00-14h45

**Poached egg, mature Comté and roasted hazelnuts**

*Jean-Christian Dumonet, (Joséphine) & Romain Gicquel (La Ferme des Voisins)*

15h00-16h45

**Vegetarian cuisine: cep, feta and dried currant raviolis, cep bouillon**

*Pierre Meneau (Cromexquis)*

Trade show closing

9h30-9h45  
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