

# FOODSCAPES

## THE ENERGIZED FOOD FOREST

\*Cool off with a whiskey sour ice-cream mixed with adaptogens like the holy Reishi mushroom. The immortal Reishi mushroom is also well known as a holistic medicine which is good for your immune system, fatigue and mental clarity.

While entering the Foodscapes tent you will hear the sounds of the Energized Food Forest.

The holy Reishi mushroom is connected with an electric patch which transforms energetic waves from the plant. In this case the Reishi Mushroom.

We introduce you to harvest your food.

\*The mangrove is filled with hanging zucchini flowers stuffed with buffalo mozzarella and salsa verde.

\*Trees and bushes made out of slow roasted leeks from the bbq, blanched and marinated bimi, green cooked asparagus, thinly sliced fennel with lemon and fennel seed, cooked artichokes and spring-onions

\*Rocky Mountains of jacket potatoes with a filling of basil, miso mayo, and slowly poached spring onion and the soft French cheese Pierre Robert. Giant Artichokes and earth made out of mushroom duxelles, stuffed ball zucchini with marinated and fried crunchy Cordyceps mushrooms. Cordyceps are good for your energy, the circulation of blood in your body which is good for your organs. Or stuffed with the Lion Mane mushroom marinated in olive oil and lemon. The lion mane mushrooms are good for your cognitive ability and clarity.

\*The soil is made out of mushroom polenta together with dark chocolate chipotle pepper and maldon salt disks. Rocks made out of chilly miso eggplants and nuts.

\*Through the whole forest you will see slowly roasted red onions as a lotus flowers appear.

\*The sweet & sour spicy section has all over marinated colorful spicy peppers, slow roasted red onions lotus flowers and roasted pineapple flowers marinated in rum with rocks of smoked slow roasted garlic with merenque drops and creamy vanilla curd.

All this combines very well with the roasted stuffed apples with almond marzipan and calvados. Big rocks of poached pears in vanilla, star anis, and white wine. For the extra kick we have thinly sliced fermented yellow and chiogga beet, marinated rhubarb, lavender, verveine, lotus root and white currents.

\*Mountains of bread with fluffy whipped salted butter.

**FOODSCAPES**