

## WARM STARTERS

4 cheeses Fondue with bread and vegetables  
Pumpkin soup with homemade pumpkin seed oil and crusty bread



*Fondue pot*

Traditional, Switzerland

- Oldest known cheese fondue recipe is from year 1699 "Käss mit Wein zu kochen".
- Fondue pot is called caquelon. It is heavy to promote even heat distribution.
- Ways to heat a fondue pot include alcohol, gas, electricity.  
A recent curiosity is a model that is powered by a USB cable.



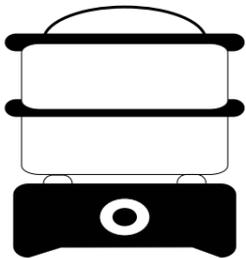
*Stick mixer*

Roger Perrinjaquet, 1950, Switzerland

- Original model is called Bamix, from "battre et mixer", "beat and mix".
- Stick mixer was first presented to the public at Hannover International Fair in 1955.

## MAIN DISHES

Chicken marinated in orange sauce with honey, baked in convection oven  
Baked potatoes  
Grilled goatfish and greater weever covered with mediteranian spices sauce



*Convection oven*

William L. Maxson, 1945, United States

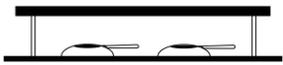
- Maxson invented a compact convection oven to prepare frozen meals for US military flights during WWII. His company also produced these meals.
- Convection oven's forced air flow allows even cooking of food in more than one level.
- Flavorwave Turbo's cooking method utilizes convection, conduction and far infrared heating.

*Mini gyros grill*

Inventor unknown

- Mass production of Gyros meat cones was apparently started by Margaret and John Garlic in the 70's in Chicago. Curiously, neither of them had Greek ancestry. Production moved quickly to hands of Chicago greek community members.

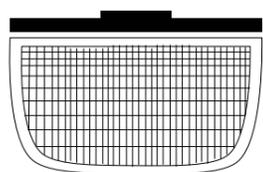
Chard with potatoes and nuts  
Noodles with vegetables, marinated tofu and soy sauce  
Salad from the salad bar with various toppings



*Lava stone grill*

Prehistoric

- Advantages of stable temperature of heated stones were discovered early in the history of humankind.



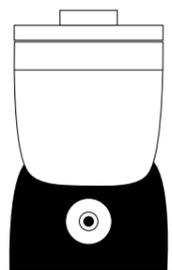
*Salad Spinner*

Jean Mantelet, 1971, France

- In 1978, Mantelet, founder of Moulinex home appliance company, was amongst the 25 richest people of France.
- A salad spinner, also known as a "salad tosser", is a kitchen tool used to wash and remove excess water from salad greens.
- It uses centrifugal force to separate the water from the leaves.

## DESSERT

Homemade vanilla ice cream with truffles, topped with a piece of cornet  
and divine chocolate enriched with a drop of Cognac



*Ice cream machine*

Nancy Johnson, 1843, United States

- Heat is removed from freezing cream by melting of another solution at subzero temperature. This is usually either ice-salt or water-urea mixture.
- Johnson's contribution was crank-operated method of mixing the freezing cream.



## Techno food / 16.11.



### STARTERS

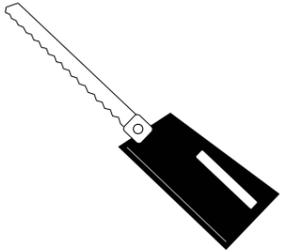
- Homemade, freshly baked white bread, rye bread with seeds and corn bread
- Fresh-cut tubers spiced with pumpkin seed oil, honey or homemade sauce of sour cream and horseradish
- Thinly sliced apples seasoned with drops of pumpkin seed oil
- Fresh-cut discs of excellent homemade salami
- Cheese
- Olives, pickles and other pickled vegetables



#### *Bread machine*

Joseph Lee, 1894, United States

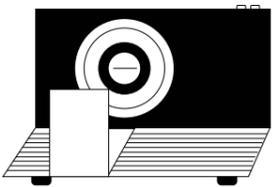
- Joseph Lee was a freed slave, His kneading machine increased kneading efficiency sixfold.
- He also invented machine for turning old bread into bread crumbs.
- First home appliance bread machine was brought to market in 1986 by Panasonic.



#### *Electric knife*

Jerome L. Murray, 1964, United States

- All-in-all Murray held 75 patents. These include peristaltic pump used in openheart surgery and electricity generating windmill which he invented in the age of 15.
- Electric knife is regular surgical tool for complicated surgeries and is main cutting apparatus for autopsies and forensic study.



#### *Slicer*

Welhelmus Adrianus Van Berkel, 1898, Netherlands

- The concave blade of the slicer precisely reproduces movement of hand and a knife.
- Van Berkel's first model lacked many features, such as tray to catch cut pieces and safety features to protect operator's fingers.

### Floro's Gastronomical Loft

Gastronomical Loft is a series of events where we will explore and play with interesting flavors and dishes from all around the world. We shall include in the events a fun and exploratory touch. Our gastronomic events are a perfect blend of science, culinary arts and fun. We found our inspiration and some ideas in the legacy of Slovenian inventor Peter Florjančič.

His outlook on life in his 96th year on Earth is fascinating. The inventor of the aerosol system for perfume, plastic cover slide for photos, the founding father of air bag and registered sports workout training (to name only a few of his patents) are his legacy.

The first night in Floro's Gastronomical Loft will be devoted to technology in the kitchen. On Techno food evening we will be using various kitchen utensils that are never or scarcely used in our everyday cooking and they will shine in all of their glory. Literally. We guarantee that it will be an exquisite gastronomical experience where you will meet crazy new people and have loads of fun.

Since we know that cooking is a symphony we will make sure sure that the music will not be missed. Cool sounds that will occur during the preparation and consumption of food will be masterfully and skillfully added to music by Nitz and his crew. We shall witness the making of a unique gastronomical musical masterpiece. You will get a souvenir of the night when technology will be turned upside down and the music will have its taste!

