

from Latin *Pellis*
meaning skin or pelt

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by food futurist and designer Carolien Niebling
and creative chef Alicia Rico

A dinner that explores the power of skin. Our skin is our shield and protects us, in food, skin has a similarly important role. Imagine peas without their pod, an orange without its peel, and an egg without its shell. Nature has designed perfect packaging for its products, most of them are even edible and have incredible aromas and flavours, not to mention nutritional values. On the other hand, in cooking, skins add unmissable textures. Imagine a pie without a crunchy crust, a magnum ice cream without its cracking choco-

late layer, or a sausage without its grilled-to-perfection casing.

From protection to flavour, from preservation to texture, this dinner will be an eye-opening, mouth-watering feast. The dishes are imagined by food futurist and designer, Carolien Niebling and creative chef Alicia Rico, from Hi. Café and co-founder of Delizia. We value creating an experience full of surprises, with seasonal, uncommon ingredients, exciting preparations and minimized waste through creativity.

HiFLOW

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