

## ***A meal, a sign of diversity***

### **VIRTUAL CULINARIA WORKSHOPS & TEAM BUILDINGS**

Culinary workshop Samoussa voyageur

*Brick pastry leaves, parsnips, mushrooms, turmeric, tomato sauce  
with garlic tree, salt flower*

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Culinary workshop with seasonal products from here and  
elsewhere

*Cassolette of pumpkin, yam, leek and tasty pieces of chicken au  
gratin with Comté or Gouda cheese, White Penja Pepper PGI from  
Cameroon*

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Anti-waste culinary workshop

*-(1)Ginger juice*

*-(2)Rice flour and maize cookies (gluten free / ginger pulp  
recycling)*

Sandrine LINGOM (Manager Ô2Continents)

Nathalie BRIGAUD, envolées gourmandes (Chef Ô2Continents)