



Dutch Master Chef  
Angélique  
Schmeinck  
employs the  
palette of the  
palate in full  
creative color!



# Seasoning the Senses



Have a bite of a  
culinary live  
performance based on  
the composition of an



# E d i b l e P a i n t i n g

During an inspiring live performance Angélique composes a painting of ingredients at every desired location, where the most fantastic flavours, colours and structures come together....



Using the scent of inspiration and the taste of creativity to whet your appetite, the audience is treated to a show that caresses all the senses with a single stroke of the brush. Angélique takes you along on a flavour trip around the globe while she creates a painting to feast your eyes, made up of the most mouth-watering gourmet ingredients you can imagine - and more besides ●●●







Vegetable edible art with caramelised carrot mousseline, saffron-crunch, tarragon, fermented black garlic, roasted paprika, yuzu-curd, radish, vadouvan spices...





Edible art with red paprika 'foam', sweet&sour carrots, basil-mousseline, squid, radish, tarragon...





Flavour-painting -in the famous  
Amsterdam“Concertgebouw”-  
in delicious **green and  
white flavours and  
colours**...with asparagus, olives,  
melon, cilantro, crunch of amaranth,  
sesame seeds, capers, seaweed ●●●









The edible painting can be made for 10 to 500 guests or even more, the size can vary from 2 to 20 square metre.

This culinary performance can be used on location as a live-act. For the eyes of the audience, their appetizer, grand dessert or personalised theme will be created. It is a unique custom-made spectacular break during a dinner event, wedding or festival. The possibilities are enormous. From small refined to grand and imposing, **say it! ●●●**



As Angélique finishes her painting, you are invited to put your new perspective on the banquet of your imagination to the test, as the audience gets to sink their teeth in the delights that result. Feast your eyes on new flavour horizons and treat yourself to a taste of creative inspiration that is bound to linger on long after you finish your artful meal ●●●





## Dutch Master Chef Angélique Schmeinck, a Brief biography

### **Creative Flavour as the Spice of Life**

Culinary art photography, life-size edible paintings, skyborne dinners cooked with the warmth of an hot-air balloon from her own CuliAir-balloon restaurant (unique in the world), and inspirational live performances that caress the tongue and dazzle the senses: master chef, award winning author and TV show host Angélique Schmeinck never ceases to amaze.

Translating her love for gastronomy into a broader range of ventures, she keeps coming up with new ideas and unexpected applications. Drawing from her richly seasoned background of culinary achievements, Angélique Schmeinck is a Dutch Master Chef in more than one sense. Blending and fusing the Art of Flavour and the Palate of Creativity, she dishes up her unique servings of mouth-watering innovation and creative delights.

### **Stay Hungry – Remain Tasteful**

Driven by a persistent hunger for pivotal new ingredients and unexpected matters of taste, Angélique constantly expands the connections between her master chef's background and an insatiable creative appetite. As she gently stirs her live audiences and the patrons at her table to an inspirational boiling point, the air grows heavy with the scent of inspiring ideas and the aroma of unexpected solutions...





## Keeping Tasty Inspiration on the Menu

With nine tasty books to her name, Angélique has incorporated her training at the Centre for Development of Creative Thought into her chef's repertoire. Her keen interest in photography led to the opening of her culinary gallery, where art photography becomes a kitchen utensil and any fridge can serve as a modelling agency.

Her artistic take on flavour gave birth to Foodpainting, in which interlocking plates provide a canvas for expressive ingredients, portraying artful flavour compositions that amount to true edible paintings.

Visually, her uniquely inspiring Flavourdesign and flavourgraphics provide new insights into thought processes that tend to stick to the pan. In line with her globetrotting, boundary-crossing nature, her Skydining flights take gourmets on a heavenly tour of culinary heights as Angélique prepares dizzying dishes using the hot air of the balloon itself! Always rousing the senses and seasoning emotions, there is no telling where her culinary creativity will take you next!



**Email:** [angelique@schmeinck.nl](mailto:angelique@schmeinck.nl)

**Mobile:** +31 (0) 653723440

**Website:** [www.schmeinck.nl](http://www.schmeinck.nl)

