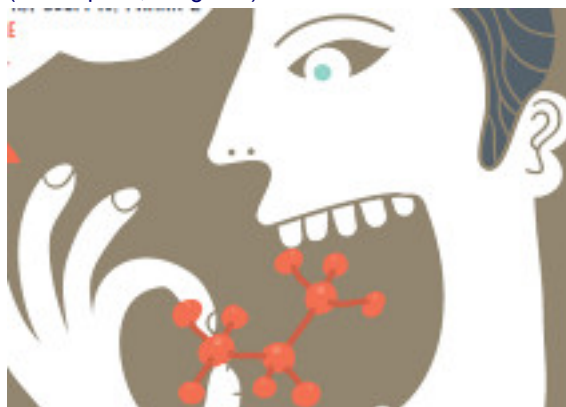

Science through the stomach

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The first edition of the scientific / gastronomic festival organised by the Faculty of Science will satisfy your need for knowledge and gourmet experiences.

This unconventional festival, entitled Science through the stomach, is aimed at all fans of good food and science. The festival will take place from 2 p.m. to 10 p.m. on Saturday 22 June at the Botanical Garden of the CU Faculty of Science (Na Slupi 16, Prague 2).



The event will see experts from the faculty combine the culinary arts with cutting-edge science – and you are warmly welcomed to the tasting session. This year we will focus on Asia. Come and acquaint yourself with plants, herbs, fruits and animals typical to Asian cuisine and find out how both traditional and more unusual dishes are made.

Talk to the scientists and restaurants at our interactive stands, spread through out the botanic garden, where you can take your taste buds and sense of smell through their paces.

Do you know what a carambola is and what you can make with tamarind? Find out the answers to these and many more questions on the guided tours of the greenhouse and garden, focusing on Asian gastronomy (and more). You will also get the chance to plant herbs and we will tell you about the geography of the regions that these tasty ingredients come from. Want to sample some specialities from Bangladesh, learn how to make sushi or taste the unusual-looking results of molecular cuisine? Then the upper part of the garden is the place for you.

All visitors are invited to sample our molecular cuisine.

Fans of meat dishes will love the lava-stone grilled steaks. The more daring amongst you will have the chance to sample our protein-rich insect deserts, including crickets in caramel, floured worms with garlic or locusts in sesame-seed batter. If you prefer vegetarian dishes, we will teach you how to cook with wild plants – how about bishopsweed spinach or robinia blossoms in batter?

Visitors can also take a break in the Prima Zoom chillout zone and enjoy pleasant music, have coffee or take part in a tea ceremony. The main attraction, however, are the dendrological goodies on offer; while you won't break your teeth on them, you will learn a lot about tree rings.

Ladies can also make their own perfume or scented oil with an exotic Asian aroma, such as jasmine blossoms, patchouli or ginger.

The following companies will be taking part in the festival:

- Spice India restaurant
- Davídkovo koření herbs & spices shop
- Na cestě tearoom
- Jelica Biogurmania restaurant
- Freshland fruit juices
- Český a moravský vinařský fond
- Lemon Cakes cakemakers

Where: [Botanical Garden of the CU Faculty of Science \(Na Slupi 16, Prague 2\)](#).