

## Partner search

### Culture sub-Program

Strand/category	European cooperation project
Deadline	January 2018

### Cultural operator(s)

Name	K-Deleite 2016 SL
Short description	<p>K-deleite 2016 S.L. is the company directed by Iñaki Andradas (Pamplona 1989) and his team. Iñaki is a young creative chef and entrepreneur who despite his youth treasures an important national and international career in creative cuisine. He has developed his career in innovative and renowned restaurants such as Arzak or Zuberoa in Basque Country / Spain, Gaggan (Bangkok), Aziamendi (Thailandia, by Eneko Atxa) or Lima 27 (Lima, by Carlos Testino).</p> <p>His clear commitment to innovation and creativity in the kitchen, have led him to develop R + D work in the kitchens of his creative gastronomic laboratory and restaurant "Baserriberry" in Pamplona, from where he develops teaching tasks for unemployed young people, the participation and co-creation of multidisciplinary cultural events (music, fashion, circus, etc.) attendance at international gastronomic events (Pop Ups) in Switzerland, Holland and Mexico, as well as actively collaborating with the Basque Culinary Center of San Sebastián, Institution Pioneering academic worldwide that aims to higher education, research, innovation and promotion of gastronomy and food.</p> <p>Hi just has implemented "Cocuus, Creative Kitchen Engineering System", a technological prototype that fuses engineering and architecture and that allows Iñaki Andradas to multiply his creative cooking possibilities.</p>
Contact details	Web site <a href="http://baserriberry.com/lab/">http://baserriberry.com/lab/</a> contact project director: <a href="mailto:arturocisneros.samper@gmail.com">arturocisneros.samper@gmail.com</a> Arturo Cisneros, Calle Pozoblanco 6 -5º, Pamplona 31001 tfno 0034 606408758

**Project**

Field(s)	Creative cross cooperation processes among chefs and circus and street artists Creative chefs/gastronomy Circus and street artists
Description	<p>GastroZirkus is a project that proposes the cross-cooperation and capacity building of contemporary circus artists (art directors, stage directors, acrobats, clowns, magicians, etc.) with young creative chefs and their teams to acquire new skills and repertoires. Artists from both disciplines (circus and creative cuisine) will share work sessions and creative processes based on the values of the Mediterranean diet (healthy nutrition and lifestyle, seasonal products consumption, sociability, interculturality, etc.) to represent them in Food markets - elements of tangible and intangible European heritage - of periferical cities and rural environments. The markets will be selected taking into account its misuse versus big commercial malls and its lost of Mediterranean diet patterns.</p> <p>We ll work audience development in peripheral cities and rural areas</p> <p>Gastro-circus shows that include circus and creative gastronomy with the participation of the local population</p> <p>The project will also work the capacitance of street and contemporary circus artists, outfitting them new interpretation tools</p>

**Partners searched**

Countries	All countries participating in Creative Europe program
Profile	Circus companys, circus schools, creative chefs, culinary arts agencies, comunication agencies, artistics agencies, cultural centers in peripheral areas

**Other**

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