



MOLECULAR GASTRONOMY IN EUROPEAN PERSPECTIVE Mobility Report

From 8th to 12th October 2018 the second mobility was organized by Scuola Secondaria di 1° Grado “G.A.Borgese-XXVII Maggio” in Palermo, Italy. The participants were students and teacher of the granted schools: Borgese-XXVII Maggio from Italy (hosting school), Osnovna škola Gornje Vrapče from Croatia, IES VILLA DE ABARÁN from Spain and Szkoła Podstawowa z Oddziałami Integracyjnymi nr 214 from Poland.

The participants (5 students and 2 teachers from each partner country) arrived on Saturday and Sunday and had a free time for unpacking and acclimatisation.

They arrived at school at 10:30 AM on Monday for the official opening ceremony which started at 11:00 AM.



At the beginning of opening ceremony the Headmistress of Borgese welcomed the guests and under the conduction of Prof.N.Mogavero the Italian students welcomed their partners

with songs and shows in theme of peace, friendship and tradition. Borgese Orchestra performed two pieces of film score music and a presentation about Sicilian Street Food started.

First, all the students using multimedia presentations presented their work. The presentations were devoted preparing and cooking Italia dishes in a traditional and molecular way. Moreover, Italian culture, “Made in Italy”, history of Palermo and famous Sicilian people were given. After that children had free time with their hosts.

At 2:00 PM lunch was served in the School “Borsellino”, partner of Borgese - XXVII Maggio network for the cooking laboratory.

After that teachers’ project meeting begun at 4:00 PM. The teachers analyzed the project status, evaluated project activities and discussed further plans and arrangements.

On Tuesday the trip to Castelbuono and Cefalù was planned. First stop has been in the country, with Mr Mario Cicero, Manna’s producer that explained all the group all the production process and the property of this natural product. The students visited a cheese factory looking all the natural and chemical processes of production. Lunch was served at 2:00 PM, then there was a walk around the city and after a 30 min. trip to Cefalù where students had free time.



On Wednesday students could attend a Molecular Gastronomy workshop with Prof. Fabio Longarino, a chef expert in molecular technics that conducted molecular gastronomy workshops with students. During the visit to the hotel school, various tests were carried out to reuse waste materials to obtain valuable raw materials.

The most significant example was the use of chickpea cooking water that normally appears gelatinous, to extract noble vegetable proteins.

The extraction of proteins has generated a dense liquid of a slightly dark color that has been emulsified with a special electric mixer along with icing sugar and obtaining a foamy white substance completely identical to the egg white for meringues.

Later the product was baked and made into vegan meringues. showed how to produce meringues using chickpea reduction. After that project activities and a molecular panel took place.



Next, visit to the center of Palermo with parents, students and teachers.

At 8:00 PM farewell dinner for the teachers in a typical restaurant was organized.



On Thursday a trip to Marsala and Trapani was organized. The group visited the museum of Cantina Florio discovering the process of production of wine and after a visit at “Salt museum” and at 2.00 PM lunch in the restaurant of the museum. In the afternoon a visit of the medieval city of Erice, over Trapani. At 8.00 PM all the team



arrived in Palermo.

On Friday teachers organized Croatian mobility and students spent time in classrooms with their friend.

At 2:00 PM lunch was served.

In the afternoon all the group had free time

Then, the students, the teachers and Italian parents had a party at school.

On Saturday, all the students from partner countries with their teachers came back home.