



## Meat Lover Workshop

Are you a true meat lover, who loves all types of meats and cuttings? Then this exclusive workshop might be just right for you and your colleagues or clients.

At our Meat Lover Workshop, you will get the opportunity to learn more about, and of course taste, a variety of meat.

You will not only be entertained, but also get expert guidance from our meat enthusiast and experience how different ways of preparing meat – such as interval roasting, sous-vide and traditional roasting – affect the taste, tenderness and structure of the meat.

We will reveal to you the different types of cattle, their country of origin and the many types of cuttings. Afterwards, once the meat has been carefully prepared, we will take you through a unique tasting experience. We start off with the lowest priced meats and will taste our way through some of the very best cuttings available in the meat market.

You will be given a large variety of techniques and tips which you can use to impress at the barbeque or in your own kitchen. Your next visit at the butcher's will be a true AHA-experience as you will now be better equipped to choose the right piece of meat, which not necessarily is the most expensive one in the store. At the same time, you will now know how to get the different cuttings to appear tender and bring out the best taste in the meat. It will be a major tour de force through a magnificent universe.

The workshop is ideal as an internal kick-off or for a business event - but could also be extended to an actual dinner event. It is also possible to combine our meat workshop with a beer or wine tasting event so you know which drinks to serve with your meat next time you are expecting dinner guests.