

Workshops "Summer" – No. 1 "Freshwater Fish of Latvia".







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As summer approaches, two types of waiters appear. One is thinking about beach season! The other, dreaming of summer parties! Ventspils Technical College is the latter and, as summer approaches, offers masterclasses to make your garden party unforgettable!

Before the long weekend on 3 May "Latvijas ūdeņu zivis" led by Slow food Ingmārs Ladigs, renowned chef and organic food ambassador, is a member of the Latvian Chefs' Association.

Together, they will prepare fresh fish snacks – tartare, carpaccio, seviche, hot grilled snacks, and salt-crusted fish. As a special compliment from the chef, a sweet dish to be served after the fish meal – limoncello truffle.

The masterclass "Freshwater Fish of Latvia" will take place on 3 May from 10.00. 17.00 – 21.00.

Entry fee 50 euros per person.

Apply by 29 April here: https://forms.gle/uVAwAYWj74aYwBEV8

The masterclass will take place at Ventspils Technical College. The participation fee includes everything you need for cooking and tasting.

Detailed information on masterclasses and other activities in adult education is available at the Ventspils Technical College Lifelong Learning and Career Education Centre by calling +371 29 224 682 or by email: pieaugusie@ventspilstehnikums.lv.

More information about the opportunities, Ventspils Technical College offers and other news is available on the Ventspils Technical College websitewww.ventspilstehnikums.lv and on social media accounts Facebook and Instagram.

☆ Fri, 03.05.2024

① 17:00-21:00

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