

RECIPES INCLUDING THE INGREDIENT (AND REASONS BEHIND)



AgriXPlainer

Description of the activity

Creating and sharing recipes that feature specific ingredients, along with the reasons for their inclusion, is an effective way to educate the public about the benefits and uses of various food items. This approach not only promotes culinary creativity but also highlights the nutritional, environmental, and cultural importance of different ingredients.

Easy operations to be replicated

Ingredient Selection

- Choose ingredients that are locally sourced, sustainable, and have notable health benefits.
- Collaborate with nutritionists and local farmers to select the best ingredients based on seasonality and availability.

Recipe Development

- Create diverse recipes that highlight the selected ingredient in various ways (e.g., appetizers, main courses, desserts).
- Ensure recipes are easy to follow, with clear instructions and ingredient lists.

Educational Content

- Include information about the ingredient's nutritional benefits, environmental impact, and cultural significance.
- Explain why the ingredient was chosen and how it contributes to the overall dish.

Distribution

- Share recipes through various channels, such as social media, websites, printed booklets, and cooking classes.
- Host cooking demonstrations and workshops to engage the community and provide hands-on learning experiences.

Feedback and Improvement

- Gather feedback from participants and audience members to refine recipes and educational content.
- Use this feedback to continually improve the quality and relevance of future recipes.

Expected outcomes

- Increased awareness and appreciation of specific ingredients and their benefits.
- Enhanced culinary skills and creativity among participants.
- Greater consumption of healthy, sustainable, and locally sourced foods.
- Improved community engagement and support for local farmers and producers.

Purpose	Added value	Target Audience
<ul style="list-style-type: none">● To educate and inspire the public to use specific ingredients in their cooking, highlighting the health, environmental, and cultural reasons behind their inclusion, and promoting sustainable and nutritious dietary practices.	<ul style="list-style-type: none">● Sharing well-researched recipes that include specific ingredients provides practical knowledge and encourages healthier and more sustainable eating habits. It also strengthens the connection between consumers and local food producers.	<ul style="list-style-type: none">● home cooks,● culinary enthusiasts,● students, educators,● health-conscious consumers,● community members interested in sustainable and healthy cooking

Type of experts to be involved

- Chefs
- Nutritionists
- Agricultural Experts
- Culinary Educators
- Local Farmers

Requirements

Geographical requirements	Type of products	Legal requirements
<ul style="list-style-type: none"> • Adaptable to both urban and rural settings. • Should focus on locally available ingredients to support local agriculture. 	<ul style="list-style-type: none"> • Recipe booklets and cards • Digital recipes on websites and social media • Cooking demonstration videos • Workshop materials 	<ul style="list-style-type: none"> • Ensure all nutritional claims are supported by credible sources. • Adhere to food safety standards and guidelines during cooking demonstrations and workshops.

Tips & tricks/successful case study

- Incorporate storytelling into your recipes to create a more engaging and memorable experience. Share the history or cultural significance of the ingredient to add depth to the educational content. For more tips on creating engaging recipes, visit [AllRecipes' Guide to Writing a Recipe](#)

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