
Empty Canvas

Mix & match. Create your own dish by combining pickles, sauces, and powders. There are no rules for this composition. Just enjoy the rich colors. And try to guess the ingredients out of the following list:

1. Rose petals
2. Acacia flowers
3. Elderflowers
4. Pine sprouts
5. Magnolia flowers
6. Cauliflower
7. Red cabbage
8. Green tomatoes
9. Bell pepper
10. Red onion
11. Cucumber
12. Beetroot
13. Kale
14. Carrot
15. Sunflower seeds
16. Dill
17. Peas
18. Leek
19. Jerusalem artichoke
20. Mirabelle plum

PETRA'S NOTE:

We have a lot of fun at Plai pickling all sorts of ingredients – the more unusual, the better – to produce a variety of colors and flavors. At the same time, preserving food for the winter season and minimizing waste are at the core of our ethos. The idea for Empty Canvas came from Pavel Brăila's installation of pickles.



↑ Pavel Brăila, New Year's Dissections, Gaep, 2017, installation view

Garden Party

10 homegrown vegetables, all fresh and seasonal. It's GAEP's 10th anniversary dish!

Amuse-Bouches

Three fiercely local, totally comforting bites: one with carp roe served on bread made with craft beer AuGusta from Avrig, another one with smoked cream & Mangalita sausage crumble, and a mix of cornmeal and potatoes inspired by an interview with an artist.



When I close my eyes, I can easily see the ultimate carbohydrate combo I still crave: the yellow plate of polenta, mashed potatoes and French fries. An absolute favorite that reminds me of my mother and how hard it was to convince her to make it, as it was so 'unhealthy'.

— Adrian Cojocar

PETRA'S NOTE:

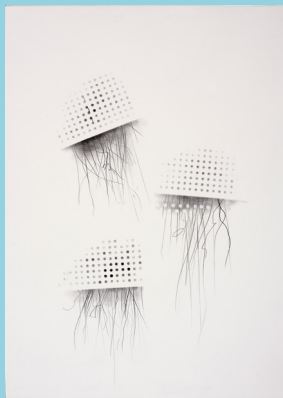
I read Adrian's answer on GAEP's website and immediately thought: 'Here is something that we've never tried.'

For the other bites, as I was thinking of festive dishes that I could revisit for this anniversary menu, I kept going back to the smell and taste of smoke, and to the fish roe salad that my mother used to make on New Year's Eve.

Heart & Brain / Onion Layers (V)

A one of a kind winter “cappuccino”: on a base of hazelnuts and chestnuts, a foam of Mangalita brain dusted with meaty “cinnamon”.

(V) Red onion from Turda in a range of flavors and textures – an underrated vegetable gets its moment in the spotlight.



↑ From left: Mircea Stănescu, *Layer 3*, 2021, graphite and stamping ink on Fabriano paper, and *Layer 4*, 2021, drawing ink and stamping ink on Fabriano paper

PETRA'S NOTE:

The inspiration may not be so obvious, but works by Răzvan Anton and Mircea Stănescu were on my mind when developing these dishes.

Quinto Quarto / Celeriac in Troubled Waters (V)

Rabbit lollipop that integrates lean meat and offal, in the tradition of Italy's 'fifth quarter' (quinto quarto).

PETRA'S NOTE:

The dish is an ode to using all scraps. It's a cultural matter for us at Plai to not consider offal inferior to other cuts of meat and not let it go to waste.

The presentation borrows from Théo Massoulier's way of assembling various materials. We wanted the arrangement of tree branches, nuts, and leaves that sprouts out from the plate to be similarly harmonious.



↑ Théo Massoulier, *5G.2024.VII*, 2024, mixed media

(V) Caramelized celery root pieces, extending over a veggie sauce just like piers over water.



↑ Mircea Stănescu, *Pier 3*, 2014, photo print

Sea Buckthorn Parfait

Frozen cold-pressed juice of sea buckthorn from an organic grove near Sibiu, mixed with Swiss meringue and thyme. Tartness meets sweetness in a fluffy pre-dessert.

Waterfall

Milk noodles adorned with sweet woodruff and dried petals, with two extra decorations: a colorful layer of cip candies and a playful snowflake.



↑ Damir Očko, *Waterfall*, 2024, party tassels in the color of milk and transparent iridescent hues, dance floor dirt, found confetti

PETRA'S NOTE:

Emulating the joyous vibe of Damir Očko's installation with some heart-warming ingredients that remind us of childhood.

Something to Celebrate

Homemade chocolate pralines with carob and cardamom for a late-night toast.