THE HARVEST

2021 - 2025

DECEMBER 2025

FROM FARM TO FORK IN JORDAN

HOSPITALITY IN HEALTH & PARTNERS

HOSPITALITY IN HEALTH (HIH)

HIH is a Dutch Sustainable Gastronomy Agency with a curated global network of conscientious Michelin chefs, sustainability advocates, and leading experts in agriculture, life sciences, regenerative hospitality, and responsible tourism. Our projects revolve around our four core values: Health Cuisine, Environmental Stewardship, Responsible Innovation, and Socioeconomic Impact. We empower (aspiring) food destinations, tourism boards, tradeshow organizers, educators, luxury hotels, and leading F&B operators in the EMEA region through our specialized expertise in:

1) Sustainable Gastronomy
2) Culinary Tourism Strategies
3) Content & Education

Visit hospitalityinhealth.com for details.

From Farm to Fork is HIH' sustainable culinary tourism umbrella which sprouted in the Netherlands in 2012 to amplify the synergies between agriculture, cuisine, and tourism by creating a tapestry of local narratives revolving around four (super)heroes: the Ingredient, the Farmer, the Chef, and the Dish.

FROM FARM TO FORK IN JORDAN

A multi-stakeholder project to promote Jordan as a meaningful food destination with a central role for Sustainable Gastronomy at the intersection of Agriculture, Culinary Arts, Heritage, Destination Management, and Responsible Tourism. Our vision is that Jordan's eclectic cuisine, rooted in Bilad Al Sham (the Levant) and the Arabian Peninsula, is one of the most significant contributors to the Mediterranean Diet. Our goal is to meet the ethical culinary expectations of conscientious tourists and business travelers, while encouraging a healthy local food culture. Visit hospitalityinhealth.com/culinary-tourism for details.

The project is based on our 7 Steps to Develop Sustainable Culinary Tourism and aligned with the UN Tourism Guidelines for Gastronomy Tourism and Jordan's Economic Modernization Vision. In 2024, HIH was invited to present From Farm to Fork in Jordan during the 9th UN Tourism World Forum on Gastronomy Tourism in Bahrain. Our achievements are proudly showcased in this Harvest Report.

TABLE OF CONTENT

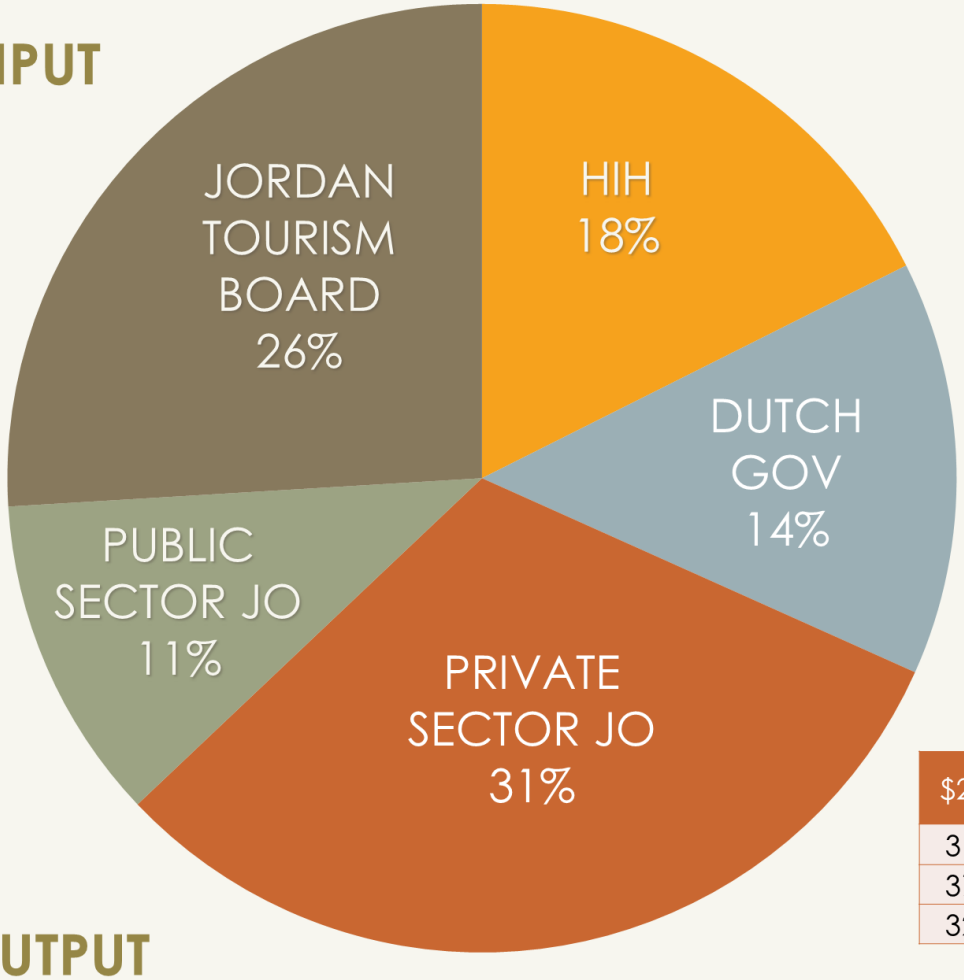
Website • Instagram • YouTube • LinkedIn

Nico Dingemans • +962 (0)79 816 4303 • nico@hospitalityinhealth.com

FROM FARM TO FORK
IN JORDAN

2021 - 2025

INPUT



$201K	HIH raised >JOD 142.6K in funding and sponsoring
31 %	Private Sector in Jordan
37 %	Public Sector in Jordan
32 %	International Funding

OUTPUT

	CULINARY TOURS • FAM TOURS • DINNER EVENTS • CONFERENCES • EDUCATION • CONTENT • PR
15	Video Productions covering the north, central, and south of Jordan
27	Articles published in Jordan, UAE, Lebanon, the Netherlands, France, Spain
4	Culinary Fam Trips [with 9 Michelin chefs, 2 prominent chefs, and 5 Food & Travel writers from Canada, USA, Netherlands, Belgium, Germany, and Malaysia]
3	of the 3 culinary fam trips in partnership with the Jordan Tourism Board
10	From Farm to Fork Dinner/Lunch Events, including 3 Michelin-starred events in collaboration with Jordanian chefs
6	Sustainability Celebrations: World Youth Skills Day, Sustainable Gastronomy Day, World Fair Trade Day, 2 x World Olive Tree Day, and Year of Camelids
2	Culinary campaigns "In Celebration of Olive Oil" [including 1 press conference, 9 olive farm tours, 4 olive oil masterclasses, and 1 cooking competition for chefs]
2	Keynote Speaker invitations by the Hashemite University and UN Tourism
1	Curriculum structure "Sustainable Culinary Tourism" for a UAS minor
29	Funding & Sponsoring partners (24 Private Sector, 5 Public Sector)
26	MOUs with Farmers, Restaurants, Hotels, NGOs, and Associations
105	Dishes in 9 photoshoots with 74 Chefs [66 Jordanian + 8 International]

In November 2024, UN Tourism invited HIH to the 9th UN Tourism World Forum on Gastronomy Tourism in Bahrain, to present From Farm to Fork in Jordan.

In May 2023, HIH was invited at the 3rd International Conference of Tourism Management & Heritage Conservation under the Patronage of His Royal Highness Prince Hassan bin Talal at the Hashemite University to present The Case for Embedding Culinary Tourism in Jordan's National Tourism Strategy.

UN Tourism

Mr. Nico Dingemans
Founder
From Farm to Fork
Jordan

Ref:
MIPC/9WFGT/2024
Madrid, 26 November 2024

The Secretary–General

Dear Mr. Dingemans,

Following a very successful **9th UN Tourism World Forum on Gastronomy Tourism**, I would like to convey to you my sincere appreciation for joining us in Manama, Bahrain, and particularly for your valuable contribution to the event. Your knowledge and insights were instrumental in shaping the discussions and in ensuring the success of the Forum.

Under the theme "*Gastronomy Tourism: A Driver of Economic Diversification and Inclusion*" and hosted for the first time in the Middle East, the event gathered over 500 delegates from 50 countries, along with more than 1,300 virtual participants, showcasing the region's rich and diverse culinary traditions and the growing global interest in gastronomy tourism as a driver of sustainable development.

Allow me to take this opportunity to invite you to visit the official website of the Forum to access the event's key takeaways, videos, photos and presentations.

Once again, thank you for your participation in this important event and for your dedication to our shared mission of advancing gastronomy tourism globally. I truly look forward to our continued collaboration and to welcoming you at future world and regional editions of the Forum.

Yours sincerely,

Zurab Pololikashvili

Date: 25/03/2024

Ref. #: A/1/1/1/ 2291

To whom it may concern,

The Jordan Tourism Board is pleased to endorse the culinary book From Farm to Fork in Jordan by HIH & Partners, which is planned for release in the summer of 2024. The book promotes Responsible Tourism and Sustainable Gastronomy in the Hashemite Kingdom of Jordan and is in alignment with the UNWTO guidelines for Gastronomy Tourism, Slow Food, and the Economic Modernization Vision related to Green Growth and Destination Jordan.

We encourage you to support the publication.

Best regards,

Dr. Abed Al Razzaq Arabiyat

Managing Director

JORDAN
Jordan Tourism Board

JORDAN

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visitjordan.com

AQUAVIT

19/07/2023

Recommendation and Endorsement for Nico and the Project: Promoting Sustainable Culinary Tourism in Jordan

My name is Emma Bengtsson and I am the executive chef of 2 Michelin star Aquavit in New York. I had the opportunity to join the trip to Jordan in the spring of 2023.

I am pleased to provide my enthusiastic recommendation and endorsement for Nico Dingemans and his project, From Farm to Fork, which aims to promote sustainable culinary tourism in Jordan. Over the course of the past three years, Nico has achieved remarkable milestones and demonstrated an unwavering commitment to his vision. The project's accomplishments between mid-2020 and mid-2023 are truly impressive. And I am honored that I had the chance to be part of it.

One of the notable achievements of this project is the successful organization of three culinary tours, featuring seven visiting Michelin chefs and two prominent chefs from four different countries. These tours not only showcased the rich culinary heritage of Jordan but also fostered cultural exchange and collaboration among international chefs. Furthermore, the participation of three international Food & Travel writers helped to amplify the project's message and attract global attention.

I wholeheartedly recommend Nico and his project promoting sustainable culinary tourism in Jordan. His remarkable achievements in organizing culinary tours, hosting events, creating engaging multimedia content, and advocating for sustainable practices make him an exceptional individual and a driving force in the advancement of Jordan's culinary tourism sector. I am confident that Nico will continue to excel in his endeavors and contribute significantly to the growth and success of sustainable culinary tourism in Jordan. I for one cannot wait to go back to Jordan again thanks to what I learned and saw on my trip.

Regards

Emma Bengtsson

Restaurant Aquavit of New York
65 East 55th Street, New York NY 10022 Tel 212-307-7311 Fax 212-265-8584
Adm. office: 424 Madison Avenue, New York, NY 10017 Tel 212-957-8884 Fax 212-957-9043
Visit us on the web: www.aquavitrestaurant.com

Nizar Haddad, PhD · 1st
Director General, National Agricultural Research Center
July 21, 2023, Nizar worked with Nico but they were at different companies
All LinkedIn members

I have always been interested in Ethno-biology that led me to write books myself tented with studying the way living things are treated or used by different human cultures. In turn, I find myself attracted to similar experiences in the spacious world of agriculture and food, to find myself meeting with a very ambitious person from the Netherlands, who was strongly keen to start his career in hospitality working at first, after growing up all over the world, which consequently helped him to write about traditional foods and diets in many countries, leading him to publish 'From Farm to Fork in the Netherlands', a book that featured 24 chefs from the country provinces.

Nicolas Dingemans is that ambitious person; I came to know him closer through my relations with many Dutch figures. The exquisite thing about his work in Jordan that he focuses on sustainable culinary tourism in correlation with local farmers, and it was really beautiful that he dived into the history of the heritage of Jordan, where humans began to domesticate plants and animals; where the historical cultivated olive trees are; where the evidences of the remains of baked flat bread are; and where a lot of agriculture manifestations like water chambers and dams, water channels and clays water pipes were present hundreds of thousands of years.

Nico, as many call him, says: "We're looking at Jordan through the lens of food". The depth he gave to this project, focusing on agriculture and food heritage through local farmers in Jordan, was the core focus in From Farm to Fork, and the lovely thing that he highlights the culinary tourism through story-telling diversified between food items, farmers, chefs and dishes all over Jordan, through a non-stop series of tours, events and campaigns with many stakeholders including NARC.

One of the spectacular experiences having Nico and a few world chefs visiting our National Olive Festival that NARC conducts annually, where they had the chance to directly meet with rural women and farmers, and try some of their traditional foods and products like Za'atar, Summaq, Olives, and most importantly, olive oil.

Having said that, I am humbly commending on this delicious project.

Nico, it's a genuine pleasure having known you. Wish you all the best, towards the next phase of the project 'From Farm to Fork in Jordan' book. Looking forward to exploring its rich content.

Dr. Nizar Haddad

Jonathan Zandbergen · 1st
Founder CHEFFDAtelier.com en CHEFFD.com Executive chef Michelin star Hotel restaurant Merlet, Schoorl
SVH Masterchef
July 28, 2023, Jonathan worked with Nico but they were at different companies
All LinkedIn members

The endless mission en determination of Nico Dingemans is one of a kind.
In the Netherlands i have worked together with Nico before on the same subject of local sustainability, and i just love to see that he brings his love and devotion for local food and communities to wherever he goes.
In his current project "From farm to fork in Jordan" i have had the pleasure to again work together with Nico and explore Jordan products and food culture last November 2022.
And it is also nice to be the first ever Michelinstar chef to cook at a commercial event in Jordan! Thanks for the invitation.

Thank you Nico and keep up the good work.

Jonathan Zandbergen
Executive chef Merlet, founder CHEFFD and CHEFFDAtelier

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www.restaurantone.nl

ONE

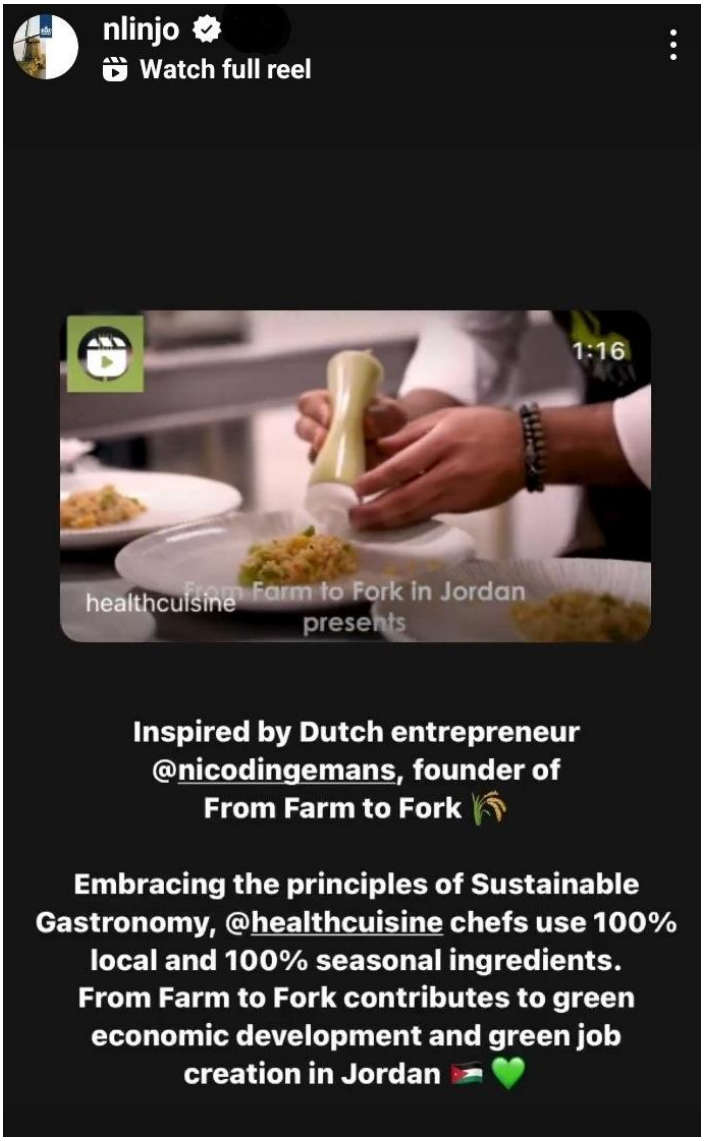
Food is an adventure.
Travel with us.
@restaurantONE

From Farm to Fork in Jordan: an experience entrenched in culture, customs and countryside. The picturesque landscape, the aroma's of heavenly spices lingering in the air and the warmth of the people provided the perfect backdrop for a food-filled adventure. Having spent five blockbuster days in this setting, I returned home with experiences and memories to last a lifetime.

A journey to Jordan enriches one's soul and indulges one's palate.

Thank you for your hospitality,

Edwin Soumang
Chef / owner restaurant ONE*



RECOMMENDATIONS

Yvonne Maffei, MA · 1st
Chef, Global Halal Food & Mediterranean Cuisine | Researcher of Food Security & Nutrition
September 22, 2023, Yvonne worked with Nico on the same team
All LinkedIn members

My first trip to Jordan began with an exciting introduction to the country from Nico when he invited me to participate on the Farm to Fork program as a chef and culinary travel writer and to cook alongside Michelin-star chefs from Europe and Jordan. We traveled the northern part of the country together as a group and over the course of several days I got to see Nico's grand enthusiasm for the work he does in Jordan and his vast knowledge of and network within the local culinary community. He's doing an amazing job to help promote the country, it's cuisine, its chefs and to give it the overdue respect and admiration it has long deserved. I hope he will continue this important project and replicate it in other countries with their own unique culinary heritage just waiting to be seen and heard, as Nico is the person who is passionate about and willing to do the work to spotlight the people and places that deserve it most. It was a pleasure to work with him and all the folks he brought into the fold of the trip I was blessed to be a part of.

Dr. Melle Leenstra · 1st
Former Agricultural Counsellor Egypt & Jordan, incoming strategic policy advisor Africa
August 23, 2023, Dr. Melle worked with Nico but on different teams

It has been a pleasure working with Nico Dingemans to support the Farm to Fork (F2F) initiative. Nico saw the opportunity Jordan has to add value to local agriculture, and in doing so, its scarce water resources. By changing the food game from producing more for less, to valuing Jordan's food tradition and potential as a destination for culinary tourism, the Farm to Fork initiative has been inspirational. With patience and tenacity he has worked to ensure that F2F is a locally supported initiative based on local entrepreneurship and craftsmanship, rather than an externally funded development intervention. An example for the international cooperation Jordan deserves to realize its potential.

Yulia Denisyuk · 1st
Travel Journalist | Founder, Travel Media Lab |Founder, NOMΛD + JULES
August 2, 2023, Yulia worked with Nico but they were at different companies
All LinkedIn members

As a long-time lover of Jordan and its people, I recognize passion for the country when I see it. Nico's enthusiasm, can-do attitude, and unwavering support for Jordanian chefs, farmers, and producers was a delight to see during this May's Farm To Fork culinary trip. The Farm To Fork project aims to elevate conversations about the Jordanian culinary scene and shine a much-deserved spotlight on its beautiful cuisine on the global stage. I wish Nico and the Farm To Fork team all the best on this effort and give my wholehearted recommendation and endorsement for Nico and his project.

Theo van de Laar · 1st
Tour operator at Rosetta Reizen and Lecturer international tourism and sustainability bij Breda University of Applied Sciences
July 17, 2023, Theo worked with Nico but they were at different companies

Nico is not only a man with a mission, but also someone who delivers on that mission! He gets things done! Almost single handedly he is putting Jordan on the map as thé culinary destination to come to in the Middle East, through his 'farm to fork'-project. As a touroperator I see the potential he is unlocking in the field of culinary tourism in the Kingdom and beyond, in the region.
Apart from that, he has an amazing thing by, for the first time, bringing several Michelin starred international chefs to Jordan, who cooked with local products and were educated about these products and the richness of the (culinary) culture of the Levant along the way. Chapeau, Nico!

Rudaina Haddad · 1st
Destination management organization (DMO) at Bookagri
July 17, 2023, Rudaina worked with Nico but they were at different companies
All LinkedIn members

Bookagri highly recommends all the efforts and great job done by Nico Dingemans who has put together and accumulated over the past 3.5 years the concept of "From Farm to Fork in Jordan" by collaborating with many stakeholders of the trade, one of them is Bookagri.

Nidal khoury · 1st
Co-Founder of 12clients.com | Marketing Consultant | Engineer | MBA in Marketing
July 16, 2023, Nidal worked with Nico but they were at different companies
All LinkedIn members

Nico is leading the sustainable development of tourism and farm to fork movement in Jordan and doing his best to make Jordan a great travellers destination. I'm so honoured to having worked with Nico, his knowledge, energy and experience are exceptionally amazing

Laurent Smallegange • 1st
Eigenaar

To all lovers of culture and delicious food,

Had the pleasure of experiencing a fantastic experience in Jordan in mid-July 2023, in collaboration with **Nico Dingemans** and the Jordan Tourism Board.
With the theme: From Farm to Fork.

Surprising flavors and discoveries, especially the history of the country itself and the many influences that the country has known over the years.
The easily digestible Jordanian cuisine is also simply delicious. Where the table was often crowded and where you were always warmly welcomed.

What will stay with me for a long time is the fantastic reception at Abu Jad, with its many old olive trees and which makes its own natural wine and Arak.

Nico had put together a very nice tour in collaboration with the JTB, where our group was mainly taken to the north of Jordan. A country where the landscape is not boring and you often have endless views over the hills and mountains.
Our timetable was tight and well planned, partly because of that we were able to see a lot of beautiful things such as: Umm Qais, **#Aljoun** Castle, The Citadel in **#Amman**, Down Town and various farms.

To conclude, we organized a great event in collaboration with a number of other great chefs, where we were challenged to cook locally and in season as much as possible, but where we could still express our own signature to a select group.

Thank you

Laurent Smallgange
Chef - Owner

Restaurant Spetters

شركة مهارات للمطاعم السياحية
MAHARAT TOURISTIC RESTAURANTS

Letter of Recommendation

Amman - 21st of March, 2020

To Whom It May Concern:

It gives me great pleasure to write this letter of recommendation for Mr. Nico Bastiaan Dingemans.

Nico was retained as a Hospitality Consultant by our company Maharat for Touristic Restaurants - to improve the operations of JR The Wine Experience, a signature retail and hospitality JR Brand Venue, located at Abdali Boulevard in Amman. JR The Wine opened in December 2016 to offer experiential products & services mix of food & only JR Wines of Jordan, hospitality. JR wines have won over 130 international awards from expert wine jury's in Germany, Hong Kong, Japan, the USA and France.

Nico's' main tasks were to build on and optimize the operations of JR the Wine Experience. He did so by delivering a comprehensive set of Standard Operating Procedures (SOP's), optimized the menu, and delivered a detailed P&L Forecast for the year 2020 to help move our business towards the next level.

Nico was an asset to the company and a positive change agent who took genuine ownership, while sharing his hospitality knowledge with the team. He motivated and inspired the team by leading by example in hosting (VIP) guests, telling the brand story of JR Wines and implementing business improvements on both micro and macro level.

I highly recommend Nico to any future client or employer.

Sincerely,

Fares Haddad
General Manager
Maharat for Touristic Company

شركة مهارات للمطاعم السياحية
MAHARAT TOURISTIC RESTAURANTS

حداد بلازا 203 شارع عرار
صندوق بريد 7600
عمان 11118 الاردن
هاتف 0096265658500

ACTIVATIONS

2024 • 2023 • 2022 • 2021

The United Nations declared 2024 the International Year of Camelids (IYC 2024). Camels, llamas, alpacas, vicuñas, and guanacos are an important source of livelihood for millions of families in deserts and mountainous rangelands around the world. Camelids play a vital role in advancing the Sustainable Development Goals (SDGs) related to the fight against hunger, the eradication of poverty, the empowerment of women, and the sustainable use of terrestrial ecosystems. From providing milk, meat, fiber, and organic fertilizer to transporting products and people, camelids thrive where other livestock species cannot survive.

In celebration of camels and Bedouin communities in Jordan, the National Agricultural Research Center (NARC), under the patronage of former Director General Dr. Nizar Haddad, and in partnership with Nico Dingemans and Sami Allawama (founder of Camelera), organized Ships of the Desert in May 2024 in Wadi Rum. In October 2024, Nico and Sami organized a second camelids event with FAO Jordan in Amman. In the wake of the International Year of Camelids, Dr. Nizar Haddad and Nico Dingemans published a two-part article in February and April 2025:

In Celebration of Camels in Jordan

The Alia Camel: A Symbol of Jordan's Heritage & Resilience

FROM FARM TO FORK
IN JORDAN

MANARA ARTS & CULTURE | 15 JULY 2023

WORLD YOUTH SKILLS DAY | AMMAN

Summer Reception

Sparkling welcome drinks & canapés

Writer/chef Yvonne Maffei, San Diego, USA

Starter

Chef Ricky Saward | Seven Swans, Frankfurt, Germany

Tabouleh | Molokhia | Labneh | Ricky's interpretation

Mezze

Chef Maria Haddad | Beit Sitti | Amman, Jordan

Levantine Fatteh

Warm Starter

Chef Khaled Abu Yassin | RAW & BOWL'D, Amman, Jordan

Warm Salad of Okra | Za'atar Pesto | Roasted Greens | Chilled Tomato Gazpacho

Main Course

Chef Edwin Soumang | Restaurant ONE, Roermond, the Netherlands

Jordanian angus beef | Beet | Chickpeas

Dessert

Chef Laurent Smallegange| Restaurant Spetters, Breskens, the Netherlands

Almond & Pistache Dacquoise | Peach | Fig leaf | Sheep Yoghurt

Turtle Green Tea – selection

Blooming Tea, Green Tea, Chamomile, Herbal Tea, Black Tea

@healthcuisine | #worldyouthskillsday #fromfarmtofork #culinarytourism #visitjordan

FROM FARM TO FORK
IN JORDAN

SUSTAINABLE GASTRONOMY DAY | 18 JUNE 2023

ROYAL ACADEMY OF CULINARY ARTS | AMMAN, JORDAN

Welcome

Spring & Summer Canapés
Frozen Watermelon with White Cheese & Basil mocktail
Cucumber, Green Apple, Orange, Ginger, & Rocca mocktail

socio-economic impact

Chef Sara Aqel | F&B Arab Woman 2022 by Cosmopolitan ME
Seasonal Bounty | Pickled Onions | Basil Mint | Fennel | Mulberry | Melon

Paired with Green Tea with Cumin & Fennel Seeds, Lemon Verbena, Mint Leaves, and Dried Lemon Peel

innovation

Chef Luca Lelli | Joz Hind Jabal Weibdeh
Green chilled soup | Baby Apple, Pickled Radish, and Beetroot Caviar from Luca's organic garden and White Cheese & Red Onion Mousse

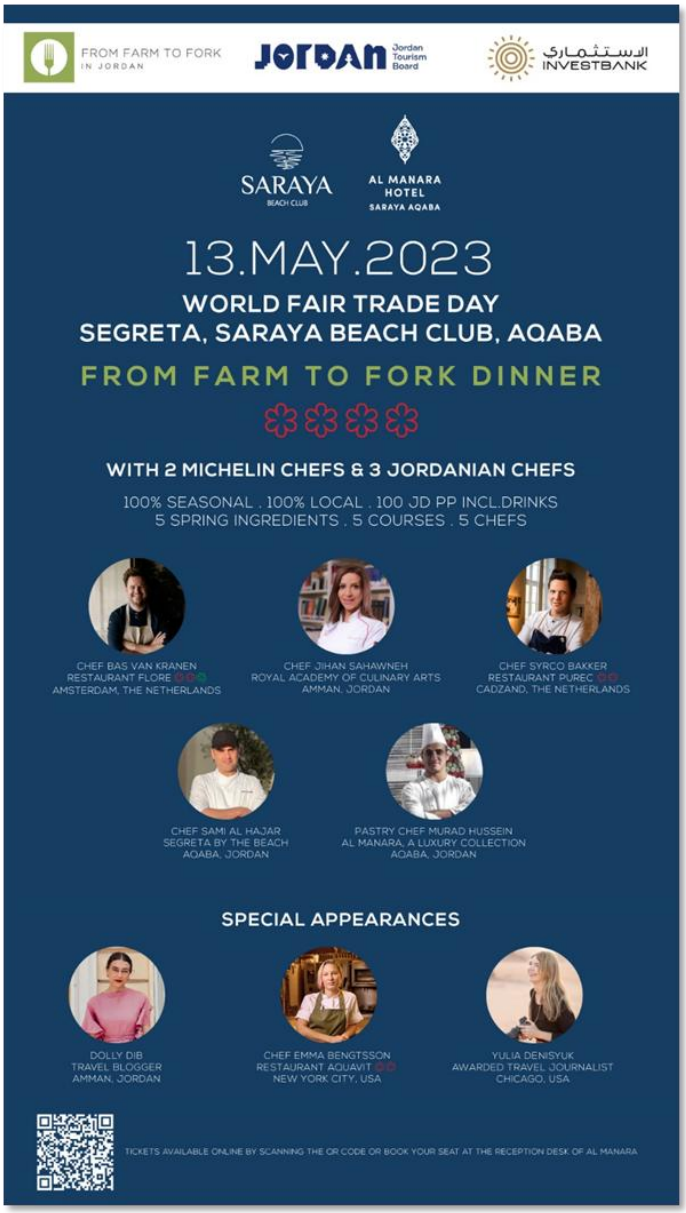
health cuisine

Chef Mohammad Atieh | Executive Chef W Amman
Grilled Jordanian Wagyu striploin steak | Bulgur Wheat | Roasted Hamleh | Grape Leaf Chips | Red Grape Tamarind BBQ Sauce | Carrot Ginger Crumble

environment

Chef Aya Alqour | Aya Élite Pâtisserie
Peach Clafoutis | Salted Honey Brown Butter Caramel (sugar free)

#sustainablegastronomyday #fromfarmtofork #culinarytourism #visitjordan
@healthcuisine | @racajordan



FROM FARM TO FORK
IN JORDAN

Segreta by the Beach | 13 May 2023

World Fair Trade Day | Aqaba, Red Sea

welcome mocktail
canapés: tomato tartar | angus beef tartar | Red Sea ceviche

hamleh

Chef Bas van Kranen | Restaurant Flore, Amsterdam

"Groente, Bloemen, Vruchten en Kruiden van het moment"

no-waste fish

Chef Sami Al Hajar | Segreta by the Beach, Aqaba

Segreta Seafood Chowder

mahi-mahi

Chef Syrco Bakker | Restaurant PureC, the Netherlands

Red Sea mahi-mahi | za'atar | citrus | potato | local vegetables from Wadi Rum

angus

Chef Jihan Sahawneh | Royal Academy of Culinary Arts, Amman

Jordanian angus beef | asparagus | artichokes | kohlrabi

pistachio & strawberry

Chef Murad Hussein | Al Manara, A Luxury Collection, Aqaba

Pistachio Mafroukeh & Kishta cream | Gérard's Arabic Ice Cream | Strawberry

Coffee & Tea

WORLD FAIR TRADE DAY

@healthcuisine | #worldfairtradeday #fromfarmtofork #culinarytourism #visitaqaba #visitjordan

FROM FARM TO FORK
IN JORDAN

Manara Arts & Culture | 26 November 2022

World Olive Tree Day | Amman

Organic Pomegranate shot

Za'tar & Olive

Maisa Miqdadi | MaisaLetsTalkFood

Palestinian Za'atar & Olive Oil bread | Labneh Jarashieh | fermented organic Red Chili

Lentils

Chef Hamzeh Abu Elfoul | Fairmont Amman

Lentil Soup 2.0 | semi dry Cherry Tomato | Green Onion micro sponge cake | homemade dry Green Olives Lemon purée | Red Radish pickles | Cumin Tuile | Fried Onion | Green Extra Virgin Olive Oil

Peanuts

Chef Moeen Abuzaid | The Broken English

Shawarma | spiced candied Peanuts | Beet pickled Onion

Wagyu

Chef Jonathan Zandbergen | Restaurant Hotel Merlet

Jordanian Wagyu sirloin "Kiss of Fire" | Amlou saline vinaigrette of Olive Oil, Hibiscus, and Caper Leaf

Tajine of Wagyu short rib | Mille et une Nuits spices, Olives, and Lemon

Strawberry

Najwan Almasri | The Precious

Undress your Strawberry ;-)

Coffee & Tea by Manara

Signature coffee blend locally grounded by Dimitri's
Iraqi Tea with Cardamom
White Tea & Rose Blend
(separate charge)

FROM FARM TO FORK
IN CELEBRATION OF OLIVE OIL

@healthculsine | #worldolivetreeday #fromfarmtofork #royaljordanian #culinarytourism #visitjordan

FROM FARM TO FORK
IN JORDAN

The Space | Amman
25 November 2021

Amuse & Bread

Date | Bottom

Artisan Sour Dough Bread

Maida Extra Virgin Olive Oil | Mujib Organic Farm Extra Virgin Olive Oil

Pomegranate

Chef Tarek Alameddine

Fall'n Pomegranate | Infused Juice | Citrus Salsa | Whipped Cream

Turkey Consommé

Chef Mo'taz Zayed

Turkey Consommé | Sweet Potato & Confit Turkey Croquette | Sage Aioli | Turkey Fat Bread

Local Wheat

Chef Sereen Kurdi

Local Wheat | Beet | Egg yolk | Watermelon Radish

Lamb

Chef Moeen Abuzaid

Two variations of local Lamb | Turnip | Black Olive Caramel | Cabbage

Hibiscus

Chef Hamzeh Abu El-Foul

Hibiscus Olive Oil Jelly | Olive Oil Tuiles | Pistachio Olive Oil Crumble | Qishta Mousse

FROM FARM TO FORK
IN CELEBRATION OF OLIVE OIL