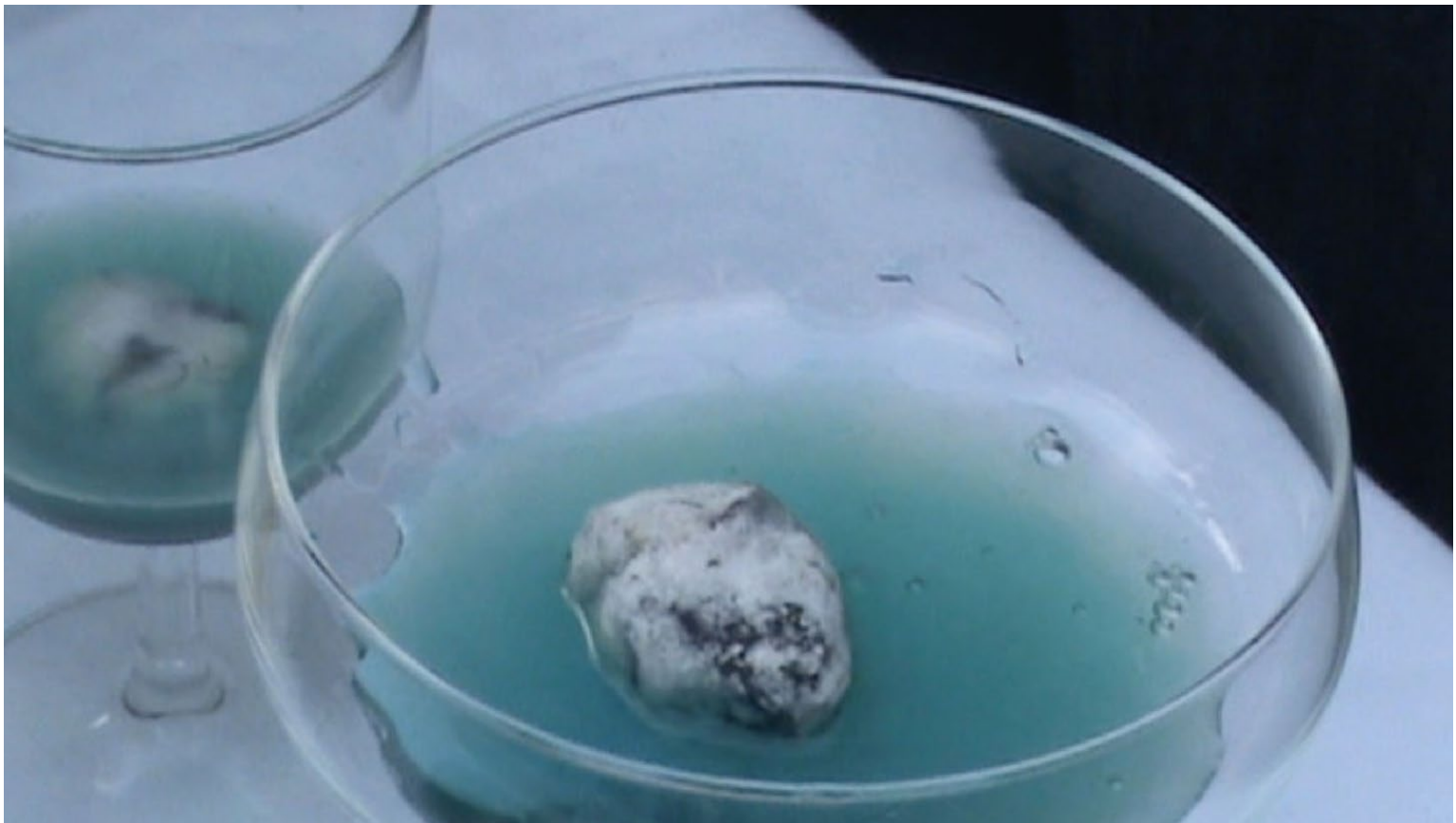




Solo Exhibition, where wheat grains are grown into maltose syrup over the exhibition period; stemming from research into grains and migration.



A signature cocktail experience where visitors choose their personal sage and sugar rock that slowly melts in their cocktail during the screening

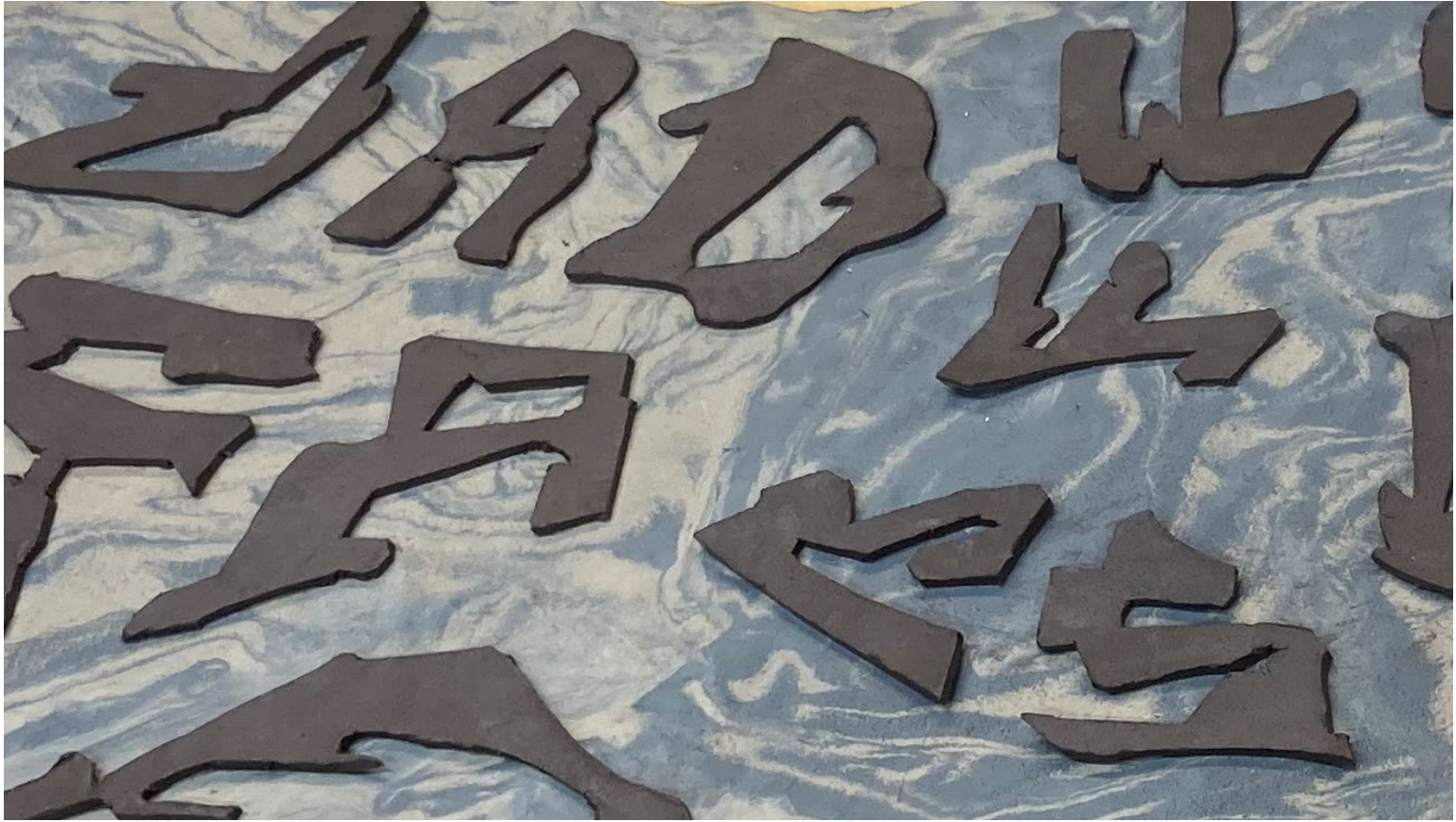


I won the Stampptoken World Championship with a Thai style offering, combining Thai and Dutch ingredients like smoked Osseworst, Sunchoke, Toasted sticky rice powder and Thai herbs.



A public food landscapes of edible soil and the last of an organic farm in Amsterdam, as people eat through it reveals different hidden layers— exploring notions of soil sovereignty, and climate change.

Made together with Radical Roots Collective.



Food experience commissioned by Sandberg Instituut, made from a big slab of clay that are formed into each department's initials, with

Developed together with Comfort Ball Collective
Ceramics produced together with Sunwoo Jung



Exploring Indonesian-Dutch historical dishes with Breudher cake made with coconut water, sugar coated taro and yam, Bakwan Fritters, Frankincense smoked monkfruit tea



A food pop-up event that explores and build up Thai ingredients and flavour like Tapioca chips, lime skin, coriander herb rub, toasted sticky rice powder, Coconut panna cotta

Realised together with Prang Sayalsilpi



Workshop on mold carving and shaping dumplings at the Gerrit Rietveld Academie



Solo Exhibition of my research into ways of wrapping, preserving and elevating food through new skins and natural materials.

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