

FREE ONLINE WORKSHOP

ALTERNATIVE PROTEINS FOR CHEFS

**Explore, cook and rethink proteins
with us!**

Chefs from the **Basque Culinary Center** will share insights from the European **LIKE-A-PRO project** exploring new protein sources and products — from legumes and fungi to emerging ingredients that go beyond “plant-based.”

In this interactive session, we'll:

- Showcase innovative protein products and cook with selected examples.
- Talk about techniques, flavors, and textures.
- Explore how to apply this knowledge in restaurants and food service.
- Discuss how chefs can lead the shift toward more sustainable proteins.

27th November 2025

16:00 – 17:30 CET

Language: English



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