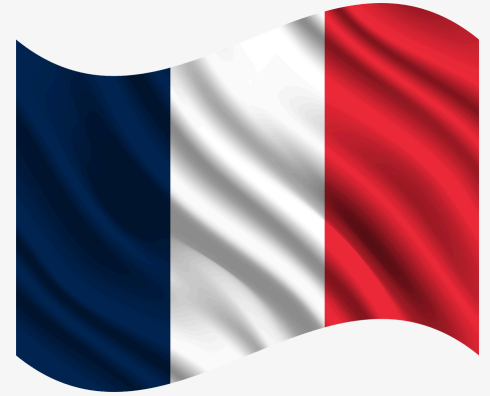




# Our experience with Finnish students



At Pontarcher Vocational Highschool in Vesoul, a group of Finnish students was came with their teacherhs, Sari and Pia. It was a week in April, 19 to 25 April. We cooked with them, it was a vegan menu with their recipes.



We are candidate for the intership in Finland, it's a magic oppourtunnity to make this intership.

Before they came to France, they praticed cooking their recipes with Sari who created it especially for our school. It was a very good experience.

With Jussi and Vilho at the dessert we have do vegetarian desserts. There are vegan madeleine, macaron with vegan cardamom buttercream, cramberry fruit paste, small chocolate filled with vegan salted butter caramel, almond toasted ice-cream, compoted rubharb, strawberry gel and strawberries cut into small pieces.

I made cramberry fruit paste, compoted rubhard and we set up the dessert with the Finnish and I make vegan cardamome buttercream with Lindsay and Vilho.



There was sauce, marinated and sauted mushrooms, carrots steamed in their own juices and then sauted, fried cabbage leaves, mashed green peas, and other sauces as well as flower I set the plate with Onni and Saga.



During cooking class, we made 2 diferent appetizers with Emilia, starters with Joona, main dish with Onni and Saga and desserts with Gussi and Vilho. The day before, we made preparations for the service. We enjoy cooking with us and discover interesting vegan recipes from Finland



**We hope to see you for the intership in Finland**

**Aminata, Killian, Anna**