**Unconventional plants in gastronomy: Education, science and technologies in the integrative project of cook’s class at *Senac Ceará*, Brazil**

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Gastronomy is a multidisciplinary area. In this way, teachers can explore different dynamics during classes. Using active methodologies in gastronomy expands interdisciplinarity through the historical-cultural, technological, and nutritional scope. An example of this can be the teaching about the use of Unconventional food plants (UFP) in gastronomic dishes. The objective of this study was to report the actions developed in the Integrating project for the formation of cookers from the *Serviço Nacional de Aprendizagem Comercial do Ceará* (SENAC-CE) gastronomy course. This project arose from the question “Is it possible to apply handmade medicinal syrup, known as “*lambedores*” in Brazil, and their herbs in the creation of gastronomic dinner?”. *Lambedores* is an extract of plants, made with sugar, for the treatment of diseases, known through the empirical popular census and currently studied by Brazilian scientists for its properties with functional claims. The tests for the preparation of dishes took place in the gastronomy laboratory. Technical sheets and analysis of financial, human, and technological resources, processes, and selection of inputs were developed. The dishes were tasted in an event that took place on November 12, 2021, at 7 pm, with professional workers from the Brazilian gastronomy. The menu consisted of two couverts, two *entrée*, two main courses, and a dessert. For the couverts, artisanal lemongrass (*Cymbopogon citratus*) bread was prepared, served with cashew ragu (*Anacardium occidentale*), and a petit *carambola* brochette (*Averrhoa carambola*) *in natura* accompanied by Northeastern *coalho* cheese, and artisanal spicy jelly. The starters consisted of cheese sauce with rosemary (*Salvia rosmarinus*) and mint pesto (*Mentha spicata*) in a filo pastry basket, and laminated potato balls. The leaf of the *seriguela* (*Spondias purpurea*) was used in the main course in a cold salad with gravlax, pomegranate grains (*Punica granatum*), and some hardwoods such as spinach (*Spinacia oleracea*). The second main course featured a filet mignon flambéed with regional *cachaça* and caramelization of the pineapple syrup. The dessert was produced with honey and orange peel (*Citrus × sinensis*), in the form of ice cream based on *crème anglaise* and crumble, respectively. In the decoration, caramel arabesques were used. The closing took place with the presence of the students in front of the guests to receive opinions regarding the processes and developments of the event. They were praised, and the use of vegetable proteins was suggested as a substitute for the meat of animal origin for the next events. The dishes were accepted by the guests, which showed the herbs used in *lambedores* are possible to be used in gastronomy dishes. Also, this action benefited the students with learning in the research. It was noted the maturation of students in gastronomic practices. The use of *lambedores* herbs in the dishes refers to an innovative potential in gastronomic research. It is suggested the development of new integrative projects or scientific research in gastronomy, exploring these UFP to strengthen consumption and use in kitchens, in addition to recording actions through scientific articles. To preserve the culture of consumption of *lambedores* and give new meaning to their use, which is gradually losing visibility in large cities, this project cooperates with research and studies on *lambedores* and their herbs. Special thanks to the SENAC-CE for all the support in the production and dissemination of the project.

Key words: handmade medicinal syrup herbs, unconventional food plant, comfort food, gastronomers, phytotherapeutic plants.