

<u>Artist</u>: Jorgge Menna Barreto

Practice:

Brazilian artist Jorgge Menna Barreto creates projects which look at food, society and nature.

Using wild plants growing in Liverpool, Jorgge Menna Baretto made a special dandelion ice cream in 2019. By making an ice cream using plants and herbs that grow around us, the artist asks us to use our bodies to connect to the ecosystems we belong to.

What do you think dandelion ice cream would taste like?

LB2021 Project Description:

Jorgge Menna Barreto's new work 'Mauvaise Alphabet' (2021) shows us drawings of common weeds found in Liverpool, creating a community of plants which are mostly invisible and sometimes unwanted – even though they play an important role in the ecosystem. This work makes us think about our relationship with the natural environment, just like his ice cream project.



Jorgge Menna Barreto – Dandelion Flowers Ice Cream, LightNight 2019

Recipe Card - KS1 English

Activity Instructions:

- 1. Read the ingredients list for lavender ice cream below.
- 2. Copy the ingredients list and practise your best handwriting.

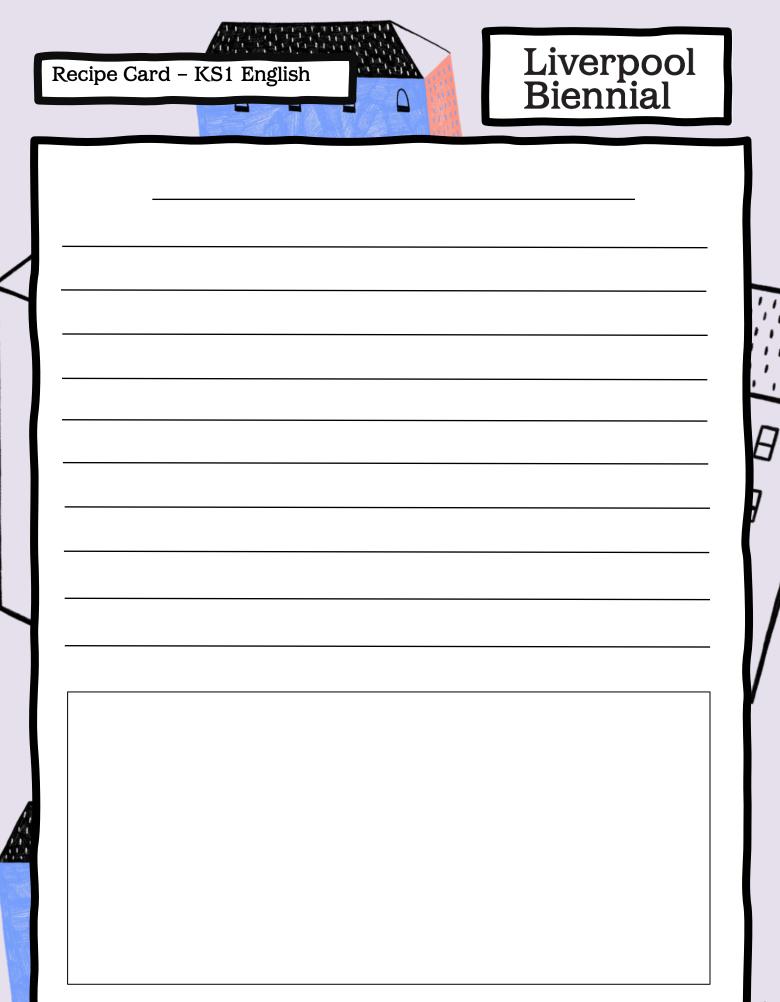
<u>Materials:</u>

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- Pen
- Paper
- 3. When you have finished writing, draw a picture of you enjoying your ice cream underneath your ingredients.
- 4. Think about what other kinds of plants we could use to make ice cream with an adult, have a look around your garden or local park for inspiration!
- 5. If you like the sound of lavender ice cream, see the instructions on how to make it on page 5 and you can create your very own batch!

Recipe for Lavender Ice Cream	
Ingredients	
 Lavender Milk 85g sugar 30ml water Lavender flower buds 250ml milk 250ml milk 4 egg yolks 60g sugar 250ml heavy cream 	
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Recipe Card - KS1 English

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Method

- 1. Dissolve 85g of sugar in 30ml of water with the lavender flowers, and then cook to caramel.
- 2. Add 250ml of milk to this, then stir until the caramel dissolves in the milk. Leave to infuse for 30 minutes.
- 3. Meanwhile, beat 4 egg yolks with 60g of sugar until thick and creamy, then strain the lavender milk into this.
- 4. Heat slowly in a pan to make a custard which will coat the back of a spoon. Leave to cool.
- 5. Whip 250ml of heavy cream lightly, then fold into the cold custard.
- 6. Put in the freezer to harden overnight.
- 7. Enjoy eating your delicious ice cream!

Want to do more like this? Have a look at our website:<u>www.liverpoolbiennial2021.com/learn</u>