

Headonism #8: Seafood Tools

Empak Locale x Long Prawn at IJEN, Desa Potato Head



At Long Prawn we cherish the world of tools and how they can unlock new ideas, new flavours and good food.

Sadly, when we add a tool to our belt, we often also add new plastic into the world. This workshop will show participants clever ways to use waste to make their own long-lasting tools or give existing tools new life through customization.

From crab crackers to oyster shuckers to cray forks, guests will leave with their customised and sustainable eating utensils.

To test out their tools a spread of vibrant seafood will be offered. The art of breaking down seafood is not one to be taken for granted, so we will have Empak Locale on hand to show you how to best break down and eat your meal.

TOOL MAKING :

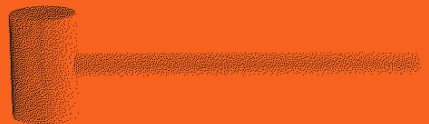
Using recycled materials such as diverted sea plastic and heat, bottle strapping; people customise and create their own seafood tools.

BREAKING IT DOWN :

Showing guests how best to break down a crab, open shellfish or peel a prawn.

EAT IMPLEMENT :

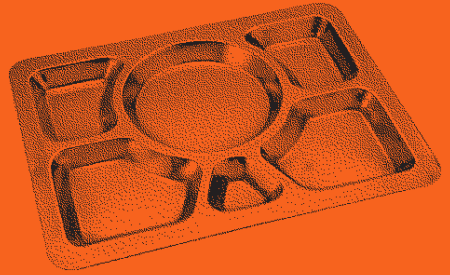
Using your new tools and knowledge to eat through a banquet of seafood with custom airbrush bibs by @geaven__ and @babyvstudio to get messy and take home as an oceanic memento.



@empak_locale
@long_prawn

Headonism #8: Seafood Tools

Empak Locale x Long Prawn
at IJEN, Desa Potato Head



1 .

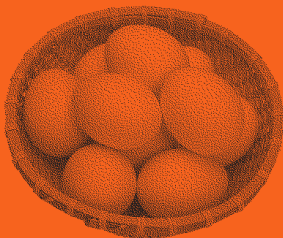
Marinated shellfish with
duck egg aioli, pickle cucumber

3 .

Red sea bream crudo with
shallot and coriander vinaigrette, gooseberries

4 .

Blue swimmer crab and prawn with
Sri Lankan curry dip



@empak_locale
@long_prawn