

MAGICAL GOURMET EVENT IN THE CLOUDS !



Hélène Royer and Jean-François Turini, -196° Events founders, combined their talents in modern & molecular gourmet cuisine to offer liquid nitrogen Ice cream, sorbets and cocktails.

Their unique concept is to turn premium, organic ingredients into the purest, freshest gelato in less than 50 seconds. Made to order in front of your guests.

At -196°, liquid nitrogen is added to the spinning mixture followed by a theatrical cloud of vapor.

Perfect for entertainment at a party, private events, seminar, business conventions, happy hour or brand & venue development.

-196° Events for your magical and gourmet event!



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