



## **Edik van Nantes**

**Season 1**

**Episodes: 13**

**Duration: 22'**

### **Synopsis:**

SA's unapologetically fabulous Nataniël celebrates food in Nantes, France.

**Episode: 1/13 Duration: 22' Rating: PG**

### **Synopsis:**

Nataniel arrives in Nantes where he and brother Erik embark on renovating a 200 year old farm house into a vacation home. They discuss their heritage and prepare a beautiful meal in the woods.

**Episode: 2/13 Duration: 22' Rating: PG**

### **Synopsis:**

17<sup>th</sup> Century French Huguenots cooking methods are used in this episode. Cooking takes place on only two tables, a gas flame and plate.

**Episode: 3/13 Duration: 22' Rating: PG**

### **Synopsis:**

Erik and Nataniel visit unique places in Nantes and surrounding villages. Back on the farm Nataniel bakes the official Nantes Rum Cake and Erik prepares a local fish dish.

**Episode: 4/13 Duration: 22' Rating: PG**

### **Synopsis:**

Nataniel and Erik start on their herb garden. They both prepare rural dishes and prove that with a little bit of imagination any dish can be transformed into a dish fit for a king.

**Episode: 5/18 Duration: 22' Rating: PG**

**Synopsis:**

The brothers buy furniture for the dining room and visit a cheese shop in Nantes. They use the cheese in their dishes that vary from traditional meals to new inventions.