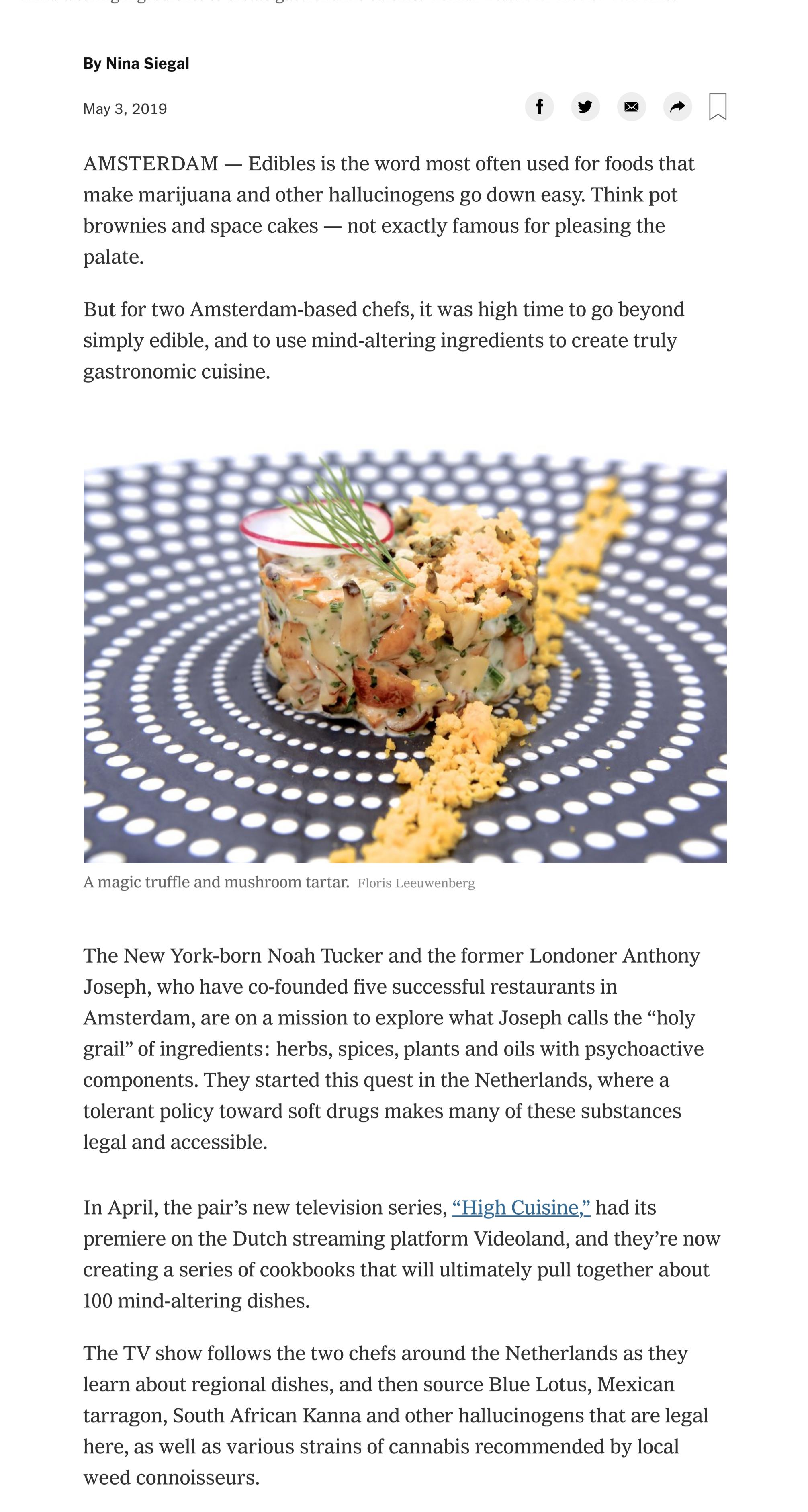


On This Cooking Show, the Ingredients Make You High



Noah Tucker, left and Anthony Joseph, who appear in the TV series "High Cuisine." The two chefs use mind-altering ingredients to create gastronomic cuisine. Herman Wouters for The New York Times

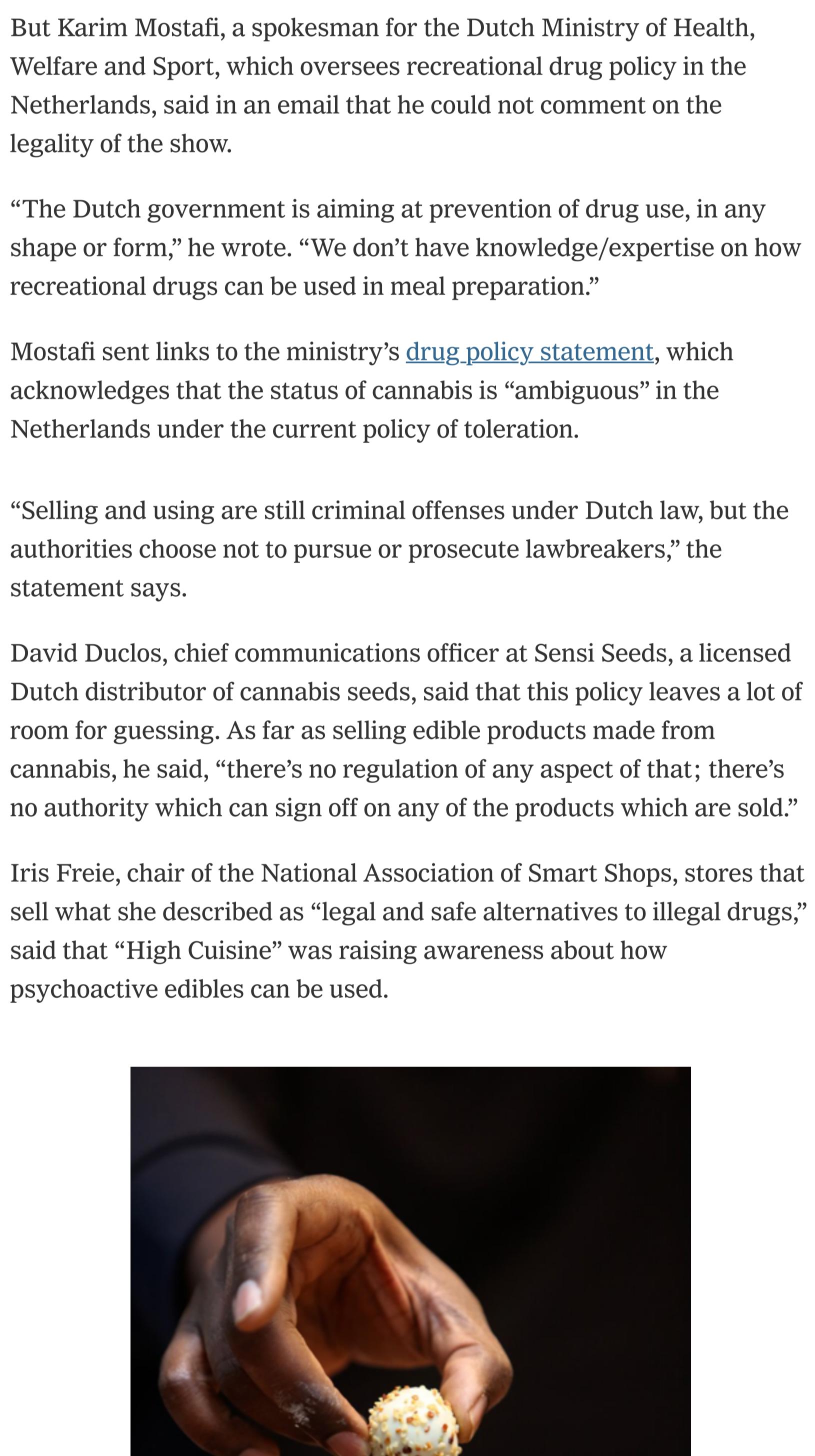
By **Nina Siegal**

May 3, 2019



AMSTERDAM — Edibles is the word most often used for foods that make marijuana and other hallucinogens go down easy. Think pot brownies and space cakes — not exactly famous for pleasing the palate.

But for two Amsterdam-based chefs, it was high time to go beyond simply edible, and to use mind-altering ingredients to create truly gastronomic cuisine.



A magic truffle and mushroom tartar. Floris Leeuwenberg

The New York-born Noah Tucker and the former Londoner Anthony Joseph, who have co-founded five successful restaurants in Amsterdam, are on a mission to explore what Joseph calls the "holy grail" of ingredients: herbs, spices, plants and oils with psychoactive components. They started this quest in the Netherlands, where a tolerant policy toward soft drugs makes many of these substances legal and accessible.

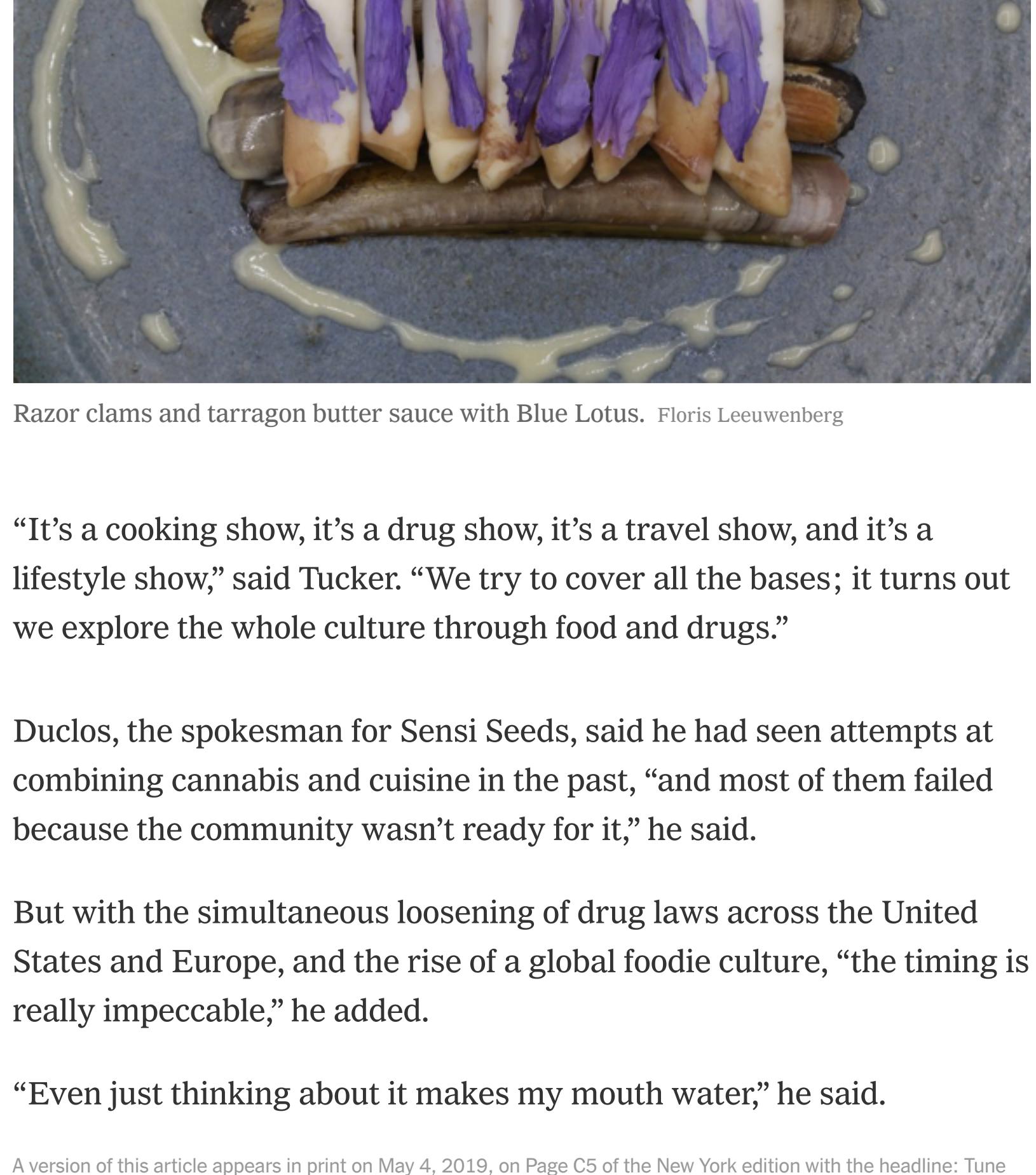
In April, the pair's new television series, ["High Cuisine,"](#) had its premiere on the Dutch streaming platform Videoland, and they're now creating a series of cookbooks that will ultimately pull together about 100 mind-altering dishes.

The TV show follows the two chefs around the Netherlands as they learn about regional dishes, and then source Blue Lotus, Mexican tarragon, South African Kanna and other hallucinogens that are legal here, as well as various strains of cannabis recommended by local weed connoisseurs.

Tucker and Joseph combine what they find into elegantly presented multicourse meals, with dishes such as wild roe with cabbage, bacon terrine, baby salsify, duck's liver and hash-infused mole sauce; and North Sea crab with crispy seaweed, yogurt sauce and a cannabis reduction.

The program is driven by Tucker, who describes himself at the beginning of each episode by saying, "I love to cook, and I love to get high." Joseph, in contrast, doesn't ever take drugs.

In "High Cuisine," this yin-yang dynamic between the two chefs plays out in comedic moments, with Tucker often giggling in a billow of smoke, while Joseph remains sober and lucid, eloquently introducing each unlikely course to the diners.



In each episode of "High Cuisine," Tucker and Joseph explore a region of the Netherlands and, in addition to stopping at a top local restaurant, they visit a local hallucinogen specialist, a truffle farm, a marijuana seed farm, and a Amsterdam spice import and distributor of herbs and plants with an enormous warehouse full of rare goods.

"We looked at all those alternative ingredients as a chef would," Tucker said. "We looked at their flavor profile, and then paired them with an appropriate flavor combination."

"With magic truffles, we pair it with wild mushrooms, so you don't even taste it, you're getting high," he said.

The whole concept is micro-dosing, which is very important," said Tucker. "We wanted our participants to leave feeling a slight euphoria, but still in control." Or as Joseph put it, "about the same as if you had a glass of wine per course with a four-course meal. To be merry."

The two chefs are now developing "High Cuisine" for an international audience. In June, they expect to start shooting the first segment of a new series in locations such as Colombia, South Africa, Brazil, Mexico and Bali. They plan to learn how ingredients such as chaliponga, peyote and magic mushrooms are used in local rituals, in order to then combine them with culinary specialties from those regions.

Razor clams and tarragon butter sauce with Blue Lotus. Floris Leeuwenberg

"It's a cooking show, it's a drug show, it's a travel show, and it's a life-style show," said Tucker. "We try to cover all the bases; it turns out we explore the whole culture through food and drugs."

Duclos, the spokesman for Sensi Seeds, said he had seen attempts at combining cannabis and cuisine in the past, "and most of them failed because the cannabis wasn't ready for it," he said. "Most of them failed."

But with the simultaneous loosening of drug laws across the United States and Europe, and the rise of a global foodie culture, "the timing is really impeccable," he added.

"Even just thinking about it makes my mouth water," he said.

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