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Lara, Szymon Wojciech, Knez, Marija, Milesevic, Jelena, Balaz, Balint and Negrao, Sonia (2026) Pea, chickpea, and rye landraces as living culinary resources for climate-resilient and nutrition focused food systems. In: Cultivating Connections: Interdisciplinary Insights from Recrop, Diversicrop and Pangeos, 4–6 May 2026, Prague, Czech Republic. (Submitted)

https://doi.org/10.13140/RG.2.2.23693.09446

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P2.5. Pea, chickpea, and rye landraces as living culinary resources for climate-resilient and nutrition focused food systems

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Underutilised crop landraces (peas, chickpeas and rye) can strengthen European climate resilience, but their adoption depends on practical, culturally acceptable food uses.

We assembled a cross-European recipe dataset covering traditional and “fusion” dishes, each linked to a single focal crop, with the aim of promoting underutilised foods and supporting the future development of a cookbook for wider dissemination. For every entry we recorded country/region, dish type and consumption context, ingredient lists (with quantities where available), and preparation steps. Records were harmonised using controlled vocabularies for crops, countries and key cooking verbs. The dataset supports visual analytics and text mining, enabling comparisons of ingredient co-occurrence, cooking actions and recipe complexity across crops and regions.

The collection shows clear crop and region-associated patterns in co-ingredients and techniques, alongside innovative adaptations that broaden usage types. Across countries, dishes span breads, soups, snacks and desserts. Core fields (crop, country/region, ingredients and method) are consistently present, while standardised quantities and nutritional estimates vary.

Translating culinary knowledge into analysable data provides an evidence base for crop diversification strategies and dissemination opportunities. The dataset can inform consumer communication, product and menu development in food manufacturing and food service sector and complement agronomic/genetic work by highlighting end-use traits valued in recipes. The resource is extensible and suitable for future stakeholder engagement and research on acceptance and biocultural heritage.

Acknowledgement: *This research was funded by the European Cooperation in Science and Technology (COST) Action CA22146 DIVERSICROP “Harnessing the potential of underutilized crops to promote sustainable food production,” (https://www.cost.eu). This research was supported by the Ministry of Science, Technological Development and Innovation, Republic of Serbia (No: 451-03-136/2025-03/200015).*