



**ENORA LALET**

[www.enoralalet.com](http://www.enoralalet.com)



## ENORA LALET

Born in Biarritz, France, 1986

Lives and works in Bordeaux

### STUDIES

- 2011** ◆ Licence degree III Anthropology -University Victor Segalen Bordeaux II
- 2010** ◆ Master degree I Sociology -University Victor Segalen Bordeaux II
- 2009** ◆ Master degree II Arts -University Michel Montaigne Bordeaux III
- 2007** ◆ Licence degree III Arts -University Michel Montaigne Bordeaux III

### SOLO SHOWS

- 2019** ◆ *Food Art Faces*, Reffen, Copenhagen, Danmark
- 2017** ◆ *Tata Boga*, Selasar Sunaryo Art Space, Bandung, Indonesia
- ◆ Sabroso, Bellas Artes, Cartagena de los Indias, Colombia
- 2016** ◆ Eat it! travelling exhibition for Science festival of Institut Français & Nuarta Sculpture Park (towns: Bandung, Jakarta, Surabaya, Medan, Denpasar, Yogyakarta) Indonesia
- 2014** ◆ Makan Kebudayaan, Galerie Raos, Batu, Indonésia
- ◆ Portraits cuisinés, la Semaine du goût, Mediathèque du Marsan, France
- 2013** ◆ *Blow up yourself*, L'Envers gallery, Bordeaux, France
- 2010** ◆ *Cooking Tears*, Espace 29 gallery, Bordeaux, France

### GROUP SHOW EXHIBITIONS

- 2015** ◆ Social Animals, Festival East West, Alliance Française of New Dehli, India
- 2014** ◆ Bordeaux S.O. GOOD, Festival of gastronomie, Cour Mably, Bordeaux, France
- 2012** ◆ Tangentes, Hall of CG33, diptyque Ring, Bordeaux, France
- 2011** ◆ Curiositarium II, Castle Descas, series Vegetals, Bordeaux, France
- ◆ Festival of photographies Off Supernova, Baloard, série Tears, Montpellier, France
- 2010** ◆ Festival des Gueilles de Bondes, Cooking Faces, Macau, France
- 2009** ◆ Chocomania, Forum des Arts et de la culture of Talence, France
- ◆ Exhibition of photography, *Hair serie*, Mollat bookstore, Bordeaux, France

### ART RESIDENCES

- 2017** ◆ *Prasadaam*, Artist In Residence (mécénat) at Dune Eco Village, India
- ◆ Sabroso! Alianza Francesa Bolivar de Carthagena de los Indias, Colombia
- ◆ *Tata Boga*, Selasar Sunaryo Art Space in Bandung, Indonesia
- 2015** ◆ East West Festival : Niv'art Centre (17 artistes - 6 pays) New Dehli, Inde
- 2014** ◆ *Makan Kebudayaan*, Cultural center Omah Budaya Slamet with Institut Français of Surabaya, département of Gironde, Batu-Java, Indonesia

### FOOD INSTALLATIONS & PERFORMANCES

- 2019** ◆ *Food offerings*, performance for Hoop Festival, Castle of Excideuil, France
- ◆ *Ego Feed*, performance for Le Petit Festival, Dubrovnik, Croatia
- ◆ *Jungle*, Biennale Organo, Les Vivres de L'art, Bordeaux, France
- 2018** ◆ *Diner Planqué #2*, Bordeaux Food Club and the chief of Symbiose, Marengo, Bordeaux
- ◆ *Homage für Samo*, Performance Day, Ost-Stern, Frankfurt, Germany
- 2016** ◆ *Boulimies Suspendues* for the 8th Festival of *Les Arts Mêlés*, Eysines, France
- ◆ *Buffet suspendu* for opening VIP guest of Transfert 6, Virgin Megastore Bordeaux, France
- ◆ *Buffets suspendus* for the opening season of cultural center of Nouméa, New Calédonia
- 2015** ◆ *Vous prendrez bien une part de rêve?* dans le cadre de Hors-Lits, Bordeaux.
- 2014** ◆ Costumes and banquet for the court metrage *M.I.N* with the collectif *Monts et Merveilles*
- ◆ *Bordeaux S.O.GOOD*, Festival of gastronomy & lifestyle, Cour Mably, Bordeaux.
- 2013** ◆ *Chess*, Go West Festival, Frankfurt, Germany
- ◆ Legs, performance for l'Atelier d'architecture King Kong, Bordeaux.
- 2012** ◆ Hurt, installation pour Curiositarium III, Les Vivres de l'art, Bordeaux.

- 2011** ◆Tempête, performance pour Alios, Sculptures dans la ville, La Teste De Buch.  
 ◆Mad Cakes, installation pour le Festival Récidive, Université Bordeaux III.  
 ◆Épluchées, performance with J. Bartolini, le 308-Maison de l'architecture, Bordeaux.
- 2010** ◆*Cooking Body in Fridge*, Les Vivres de l'art, Bordeaux.

## WORKSHOPS & CULTURALS PROJECTS

- 2018** ◆*Portraits cuisinés!* Creation of eight food stuctures with teenagers from Lycée Agricole G. Desclaude of Saintes (Photos Matthias Lothy)
- 2017** ◆*Cuisines-toi!* Creation of eight masks and cooked portraits with teenagers of the SEPAJ of Cenon, in partnerships with IDDAC and CG33.
- 2014** ◆*Guide de survie culinaire*, MECS of Langon. Realization of a recipe book with young people of Children's House in Langon in partnership with IDDAC and CG33.

## PRESS

- 2019** ◆Revista Semana, August, Colombia
- 2018** ◆Gironde MAG, n°121, January, p. 3  
 ◆LM Hauts de France & Belgique, n°139, Avril, cover and portfolio p. 21  
 ◆L'Essentiel des Spectacles, n°150 et 151, January and april, covers
- 2017** ◆El Universal, Colombia, 17th of October  
 ◆Sarasvati Magazine, Indonesia, March edition, p. 16-19  
 ◆Koran Tempo, Indonesia, parution du 8 Mars  
 ◆La Gazette de Bali, January  
 ◆Vivre Bordeaux, n°11, p.10, April
- 2015** ◆The pioneer, New Dehli, 16th of March, p. 13  
 ◆Millenium Post, New Dehli, 16th of March, p. 2
- 2014** ◆Jakarta Globe, ed. January  
 ◆Jawa Post, 8th of January
- 2012** ◆CityZen Moove, n°2
- 2011** ◆Sud-Ouest Gourmand, n°10  
 ◆Bordeaux 7, 22th of September 2010  
 ◆ELLE, n°3362  
 ◆20 Minutes, 10th of June  
 ◆Bordeaux 7, 9th of June  
 ◆LM LeitMotiv', n°10  
 ◆Club & Concert, n°31  
 ◆Radio Nova Sauvagine

## EDITIONS & CATALOGUES

- 2018** ◆Book of workshop, Lycée G. Desclaude à Saintes, 100 exemplaires  
 ◆Cuisines-toi, projet MECS, département de la Gironde, 300 exemplaires
- 2014** ◆Guide de survie culinaire, projets MECS, département de la Gironde, 500 exemplaires
- 2011** ◆Gourmandise, vente aux enchères MSF, Faïencerie de Bordeaux  
 ◆Catalogue ALIOS, Sculptures dans la ville  
 ◆Catalogue SUPERNOVA, Photo Festival Off  
 ◆Catalogue LES VIVRES DE L'ART, Jean François Buisson

Contact  
[www.enoralalet.com](http://www.enoralalet.com)  
 FB page: Enora Lalet  
[enoraculinaire@yahoo.fr](mailto:enoraculinaire@yahoo.fr)  
 +33(0)616300464

COOKING FACES  
PHOTOGRAPHS

Enora Lalet is a food visual artist.

Flavours make you travel, travelling is also a great part of her work.

Because her parents had fallen in love with Indonesia, she followed them there as a young child. She has been to India, Thailand, Cambodia, Indonesia, and she has also visited big cities like New-York, Berlin, London or Madrid... That's why the mixture of cultures and subjects always appear in her displayed pieces of work.

After a master degree in Arts and a degree in Anthropology, she exhibited her culinary portraits in Bordeaux (2010), introducing her series of cooked pictures, *Cooking Faces*.

"Pop icons, glorifying food and earth, the question could be: are we what we eat? Her off-the-chain portraits, flesh and sauce, lips and coulis, colour and optical brilliance, exquisite pheromones, are ad libitum variations which ensnare and chain the senses." O.M

Food being now her favourite material, she has taken part in the making of cookery books for social associations in favour of children and also in gastronomy festivals in France. Today she makes international art residences (New Delhi, 2015 and Java, 2017) where traditional skills, the body and the gastronomy intertwine in alive sour pictures.





Burka Seroja, mix media, 100 x 75 cm, 2017.  
Photography exhibited for the solo show TATA BOGA at Selasar Sunaryo Art Space in Bandung (Indonesia)



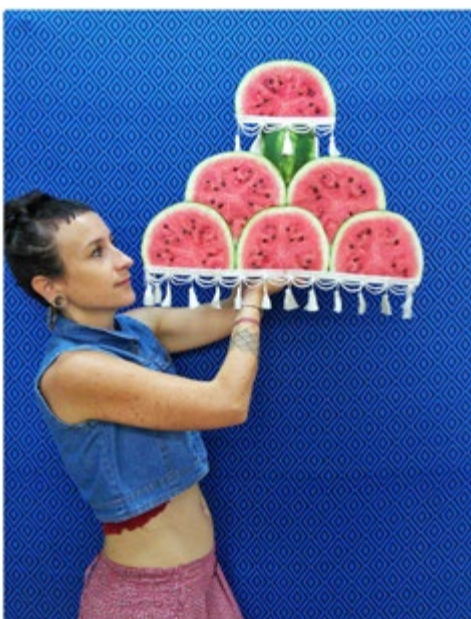


© Platano - Dulce, print on tarpolin, 400 x 260 cm, 2017 - Photos Rafaël Bossio

## SABROSO !

Sabroso is an art residence in collaboration with the local photographer Rafael Bossio. It took place in the Alliance française of Cartagena de los Indias during 5 weeks in September 2017. It is a series of 8 giant portraits emphasizing local food and culture. The artist chose costeno models only and body painted them with colours inspired by the walls of the town. The design of the food structures is based on the traditional patterns of the Zenu craft. This exclusive production highlights the Caribbean Coast's cultures and, at the same time, breaks the codes of classical art.





Photographs of working progress





### **SOLO SHOW 'TATA BOGA' / ART RESIDENCE IN INDONESIA**

Two months residence in Selasar Sunaryo Art Space (Bandung), supported by IFI Bandung and Santosha Restaurant, to realize a new serie of Cooking Faces with local food and Indonesian models, in collaboration with Matthias Lothy for photography. Part of the personal mythology and childhood of Enora, Indonesian culture is full of colors, specially the food, and this new art work approach plays with costumes and traditional shapes, want to mix technics and cultures.



Zorvanu, techniques mixtes, 160 x 120 cm, 2016 (réalisé en Nouvelle Calédonie en collaboration avec Matthias Lothy)



**INSTITUT  
FRANÇAIS**

**COOKING FACES SPECIAL GUESTS  
FOR THE SCIENCE FESTIVAL IN INDONESIA**

For the third edition turned on food topic, Institut Français of Indonesia invites the Cooking Faces portraits to follow the pedagogical exhibition from September to December 2016 travelling in 6 towns, Surabaya, Yogyakarta, Jakarta, Bandung, Medan, Denpasar.





Bordeaux So Good, mix media (cannelés cake, textile), 70 x 120 cm, 2014



#### **BORDEAUX S.O GOOD 2014**

**Series of photographs (numérique), 3 portraits, printed on dibond, num/9, 70 x 120 cm.**

Photographs réalisés in 2018 for the first edition of Bordeaux S.O Good, festival of gastronomie and lifestyle. Temporary exhibition in the Cour Mably



PaxelNori, tmix medias (algues nori), tirage contre collé sur carton plume, 40 x 60 cm, 2013.

**PIXELKITCHEN, Germany**

Photography exhibited at the *Günstheater* of Franckfurt for PixelKitchen group exhibition in december 2013.





Spaguetti, mix media , 70 x 120 cm, 2011



Vinyle, mix media (régilisse), 50 x 75 cm, 2011



Coton candy, mix media, 40 x 60 cm, 2011



Salad, mix media, médaillon, 50 x 65 cm, 2011

## HAIR

Hair is a series of photographs, based on hair reversals, in collaboration with the hair saloon *Wigs* (Laetitia Cantet). Photographs were exhibited at *Wigs* (2011), at the library *Mollat* in the fine arts showcase (2013), at the Media library of Mont de Marsan and at *L'Envers* gallery in Bordeaux (2014).



Roquette, mix media (graines germées),  
printed on plexiglass, 50 x 75 cm, 2011



Afalfa, mix media (graines germées), printed on plexiglass, 50 x 75 cm, 2011

## VEGETALS

Vegetal is a series of photographs that presents portraits of half-human, half-plants hybrids, related with germinated beauty. This universe reflects the aesthetic of monstrosity and the contemporary aversion for body hair. The photographs were exhibited at the *Château Descas* (Bordeaux) in 2011 for the second edition of the curiosity cabinet (cabinet de curiosités) *Curiositarium* and at the *Alliance Française* of New Dehli for 'Social Animals' during the East-West festival (Mars 2015).



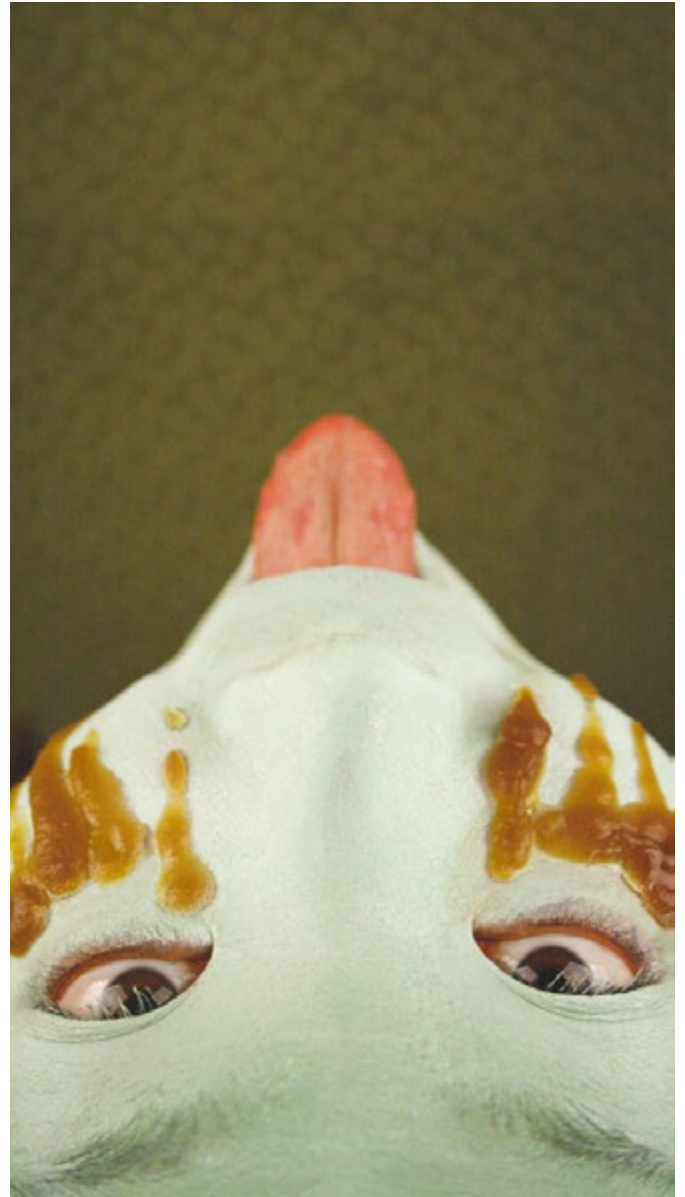


## THE SEEKO'O BAR

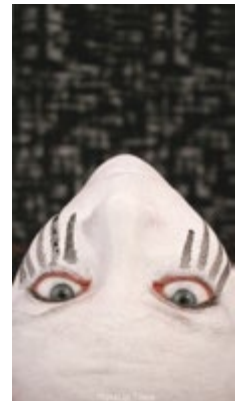
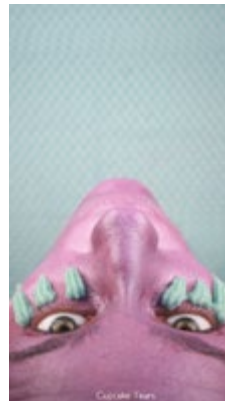
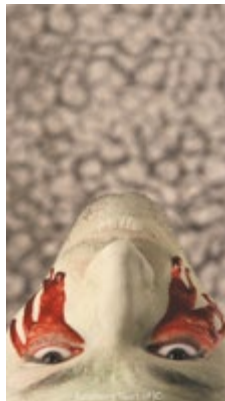
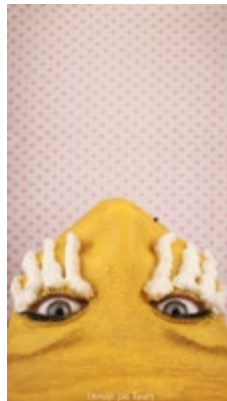
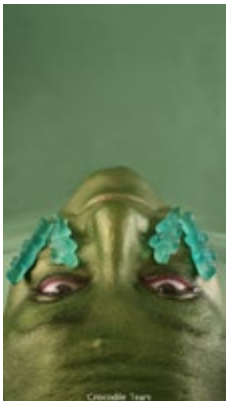
Seven artists from Bordeaux collaborated with chefs for *Les tockés du Shaker* in 2011 at the Seeko'o contemporary art Hotel of Bordeaux. Cocktail by *Jean Ramet* : red and yellow pepper and lemongrass homemade sirup, fresh ginger, cognac, grapefruit juice, bitter, celeriac, champagne. Sweetie : wasabi lollipop. Served on an edible photograph by Enora Lalet.



Vegan tears, mix media (carots), 50 x 90 cm, 2010



Tea time tears, mix media (tea and agar agar), 50 x 90 cm, 2010



## TEARS

Tears is a series a photographs focused on food tears facing the laws of gravity. Ten gazes, placed upside down, crying viciously, in a raw, stare at the audience in a disturbing way. The series was selected and exhibited in May 2011 by the Buzz'arts association for the second edition of *Montpellier Photo Festival Off Supernova* which is engaged in independant photography.





Makimoso, mix media (makis), 100 x 75 cm, 2009



Pink ginger, 40 x 60 cm, 2009



Soya, 40 x 60 cm, 2009



Roll, 40 x 60 cm, 2009



**MOSHIMOSHI**  
le restaurant gastronomique japonais

## ASIA

Inspired by oriental cultures, Asia is a series of ten portraits. The food materials and the color design, come from Indonesia, Thailand, Japan and China.

Asia was commissioned by the Japanese gastronomic restaurant *Moshi Moshi* (Bordeaux) for an annual exhibition in 2009.





Jardinière, 40 x 60 cm, 2008  
Brownies, 60 x 90 cm, 2008

Ice cream, 40 x 60 cm, 2008  
Birthday cake, 40 x 60 cm, 2008

Egg, 40 x 60 cm, 2008  
Raspberry, 30 X 45 cm, 2008

## COOKING FACES

In 2008, for the first time, Enora Lalet created the concept of cooked portraits, the beginning of the Cooking Faces series. These photographs present the human body and culinary textures in an unlikely relationship involving supports and materials. Covered in body paint, the faces are dehumanized, adorned with food reversals, in a pop and garish aesthetic. It's a work in which texture rules and conjures the senses in an unusual confrontation around the meal customs. Currently, the series encompasses almost fifty portraits which were presented for the first time in 2010 at the *Espace 29* (Bordeaux) for a solo show, then at the Cultural Center of Talence in 2011 during the group exhibition *Chocomania*.





Charlotte aux fraises, mix medias (boudoirs cakes), triptyque 3 x 40 x 60 cm, 2009



Speed milk, mix medias (milk), triptyque 3 x 40 x 60 cm, 2009



Publication in ELLE magazine, June 2010



Tryptic *COOKING FACES in situ*,  
2 x 7,5 M et 1 x 11 M, june-july-august 2010

### THIS IS NOT AN ADVERTISEMENT

In june 2010, a partnership between *Beaux Arts Développement* and the Merchant association of *Meriadeck* commercial centre chose to support *Cooking Faces* through giant printings presented in the main gallery. The aim of these three kakemonos exhibited in a mall was to gathered bystanders and a piece of art by taking it off the usual contemporary art places. This approach questions our society and the human body when related to food, using a playful visual identity that applies to everybody.



## EDITIONS & WORKSHOPS



## WORKSHOP AT SCHOOL !

This art project was realized in September 2018 with Mathias Lothy as the photographer, at the school Georges Desclaudes, with 18 teenagers during one week. They build with the artist the food structures and became models. At the end, 8 portrait were exhibited in the Mediatheque of Saintes (France) and 100 books were edited.





Vas te faire cuire un oeuf / Je ne suis pas un coeur d'artichaut / Peaux d'orange / Anarchie à Cenon, mix media, 80 x 80 cm, 2017.  
Photograph Julie Bruhier.

## COOK YOURSELF !

This art and social project was realized in April and May 2017 at the restaurant L' Atelier pédagogique, a social structure of hosting and professionalisation of young people, linked with the SEPAJ of Cenon. The project follows the concept of recycling the food of the restaurant to make ornaments and masks, by weaving, braiding, cutting food wastes. These creations are worn by the young people in front of the camera. For the artist, it's a matter of questioning their own practices, codes and food taboos, to deconstruct their stereotypes about art and gastronomy. Permanent exhibition at the restaurant since June 2017.



Ring I et II, mix medias (rice, flour, tapioca, pavot, seeds of basilic, sugar..), variable dimensions, 2013-2014-2015 ©



© Graphism Guillemette Lamour

## COOKING FACES, POSTERS FOR THE FESTIVAL 30'30 in Bordeaux

Cooking faces photographs were used for the posters of 30'30 Festival, *Les rencontres de la forme courte*. Communication : pannels JC Decaux flyers and catalogs. Edition 2014 to 2016.





Book cover and extracts of the book *Recipe survival guide*. © Edition 2015.



## MECS PROJECT

Creation of a recipe book with the young people of the MECS (*Maison d'enfant à caractère social* - Social care child house) *Saint Joseph* of Langon from april to december 2014, design and graphism Enora Lalet/ Recipes : Aline Cardouat. Project supported by the CG33 (General Council of Gironde) and the IDDAC / Edition May 2015.

FOOD INSTALLATIONS  
& PERFORMANCES



Those who dare enter Enora Lalet's installations have to be ready for surprise, for danger. The spectator is an Alice, invited to cross the artwork's border, and to join in the action by confronting one's own dreams, one's own childhood memories. By confronting the cruelty and the vulnerability of childhood.

There's theatre, there's sculpture, painting, costume design. The installation is a whole microcosm, set up by the artist around a single action that will be the theme to explore, like in an ancient ritual. A sacrifice?

But who will be the victim? The artist gives life to creatures who have a strange magical grace, a surrealist extravagance. Slowly, they move, behind an ambivalent barrier of balloons. And there we are, the spectators. Enora gives us a choice, but most of the time we step into the artwork's space, we meet its creatures. With interaction, insecurity is born. Because the installation only comes to life when threatened by the spectator's presence. And that's a fascinating contradiction explored by the artist : dreams and innocence only appear in the brief moment of their being endangered by us.

Stephanie Vendryes



**VANITY CREATURE** is the last creation which consist in sweet offering to the public. This new proposal is between food portraits and food installations and engaged a reflexion about vices and superficiality of our society. By eating thoses offering, people are invited to digest this part of ourselves. This character emerge in several festivals in 2018 and 2019(Hoop Festival, France - Le Petit Festival, Croatia - Le printemps des Artistes, France - Hanko Festival, Finland)





Photos Dawa Salfati

## EGO FEED

This first performance in the public space in 2018 in Bordeaux is wondering people with sweet food offering during christmas time, when everybody is buying full of non sense objects, consuming and identify to it, forgiven the real donation of yourself. It is about awake consciousness.





Photos Julie Bruhier

## JUNGLE

This hanging buffet made for Biennale Organo in May 2019 at Les Vivres de l'art (Bordeaux) is a jungle miniature, which hide inside two creatures who are a part of the food design. People are invited in a forest ambient soundtrack (Waagal) with animals scream and a dialogue between the both charaters before eating the food installation.





Copyright Benoit Lafosse / Sound Waagal / Technic Matthias Lothy / Performers Christophe Chelabi & Dawa Salfati  
Light Ben & Samir / Chef Felix Clerc / Cocktail Lukas Maraton / BFC Lucile & Fanny Arnaud.

Bordeaux  
Food  
Club  
/

>>> 1 CHEF / 1 ARTIST / 1 PLACE >>>

The restaurant Symbiose / Enora Lalet / Espace Marengo / 16.04.18.

{fusion and experimental meals concept mixing art & food by Bordeaux Food Club}

A scenographic piece in shape of a 5 steps meal, as our 5 senses. The audience enters different sensory atmospheres, gathering theatre and gastronomy, design and architecture, body and painting. It is a gustatory, visual, tactile, olfactive and audible journey that rises during one evening. The idea is not to be in front of plates and tableware but to become the protagonist of the meal and to live it as mythological narration inside yourself.





*Prasadam* is an edible material substance which represents a religious offering in the Hinduism cult. It literally means gracious gift and it favours positive thoughts



Dune Eco Village is an unusual hotel in the south of India, It has welcomed artists for 20 years in the best conditions possible (patronage). It was an occasion to develop new techniques during one month with the artist Pierlo Dogan, who joined me for the realisation of *Prasadam*. This food installation is a hanging landscape offered to the guests of the hotel on 2017 New Years Eve. This offering in shape of a miniature apocalypse sounds the alarm about our contradictory demands and exorcize, through a playful moment, the awakening of a common sense concerning our human behaviours.





Photographs Julie Bruhier - Virgin Megastore of Gambetta - 4th.



### HANGING BUFFET FOR TRANSFERT 6

Highly colored streaks for the VIP opening of Transfert 6, the famous street art exhibition in the old Virgin Megastore on the 21 Jun 2016. A wall of red bread bricks as a table: Graffiti & Gastronomy are mixed in an horizontal and an vertical position to create a typological spatter. The table becomes a space for a pictural game, a transgression of our cultural codes created by 6 salt sauces and a sweet glaze.





Photographs Adeline Moresmau - Soundtracks Sacha Bernardson YS.



### BOULIMIES SUSPENDUES

Hanging buffet realized with Michaël Mérino for the 8th festival *Les Arts Mêlés*, sunday 18th of September 2016 at Castle Lescombes in Eysines, on the theme of cosmos. Food planets to peck in a grove of the parc.





### ARC-A-BOIRE & BUFFET SUSPENDUS

This installation in shape of a coloured arch, made of *take away* drinks, invited the audience to choose and cut a drink, for the 2016 opening season of the cultural center of Nouméa (New Caledonia). The taste of the sirups don't match the classical colours, the audience was confused in a world of lost tastes. The hanging buffet broke the meal codes by inviting the audience to eat a tablecloth of crêpes which was transformed in a real abstract and orgiastic painting by many colored topping squirts.





Social Animals, alive installation, Alliance Française of Dehli, March 2015 (dancers : Mélodie SERENA and Deepak KURKI SHIVASWAMY)



## SOCIAL ANIMALS

Alive installation realised among the art residence at *Niv'art Centre* of New Dehli (Inde) in March 2015 for EAST WEST FESTIVAL and presented at *Alliance française of Dehli* for the group exhibition *Social Animals* (sponsors: Ethnic India, CG33 and *Mairie de Bordeaux*).





*Vous prendrez bien une part de rêve?* alive installation, *Triple Hors Lits* 2015 (soundtrack : MooX)



### **Would you like to take a piece a dream?**

Alive and transdisciplinary installation, presented for *Hors Lits*, an art path in several flats in Bordeaux in September 2015. Facing the absurd dream shard, the audience was invited to eat a morsel from the piece of art ; coloured custard, grout and honey flowed on a rosette of madelein cakes. Meanwhile, amongst flacid fake legs, real legs were dancing to grasp or cuddle the eaters, following a soundtrack of mechanical and hypnotic sounds.  
([www.horslits.com](http://www.horslits.com))



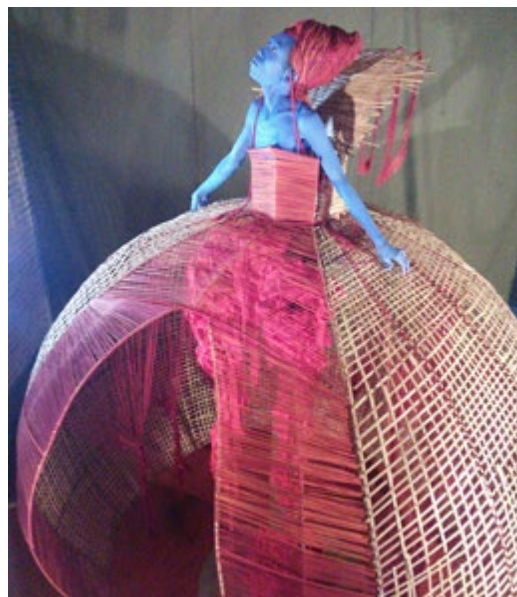


© Photographs of the making of de M.I.N with *Monts et Merveilles*, october 2014..

## TOURNAGE of M.I.N

Commande de la réalisation d'un banquet surréaliste par collectif *Monts et Merveilles* pour le tournage du court-métrage M.I.N dans les anciens abbatoirs de Bordeaux (Bègles) en octobre 2014. Conception et réalisation des costumes pour les comédiens et des structures alimentaires pour un buffet de cinq mètres des trois univers culinaire : pâtisserie, charcuterie, végétal. (Avant-première de M.I.N en Mai 2015)





© Photographs of the art residence at Java in Indonesia, January 2014 (Technical draw Michael Mérino)

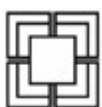
## MAKAN KEBUDAYAAN

Weaving together two cultures, two techniques as well as many ambivalent significations, *Makan Kebudayaan* dismantles established genres, collective representations and traditional art codes: she is interested in cultural melting pots, in sharing knowledge and symbols through an original shape: a crinoline dress. This three-meter long dress is made of interwoven bamboo on top of a metal structure. The project was developed as part of a three-month artist residence (from November 2013 to January 2014) in the Batu Mountains (Java, Indonesia). It was supported by CG33 and Institut Français of Surabaya, and hosted by the painter Pak Slamet Hendro Kusumo in the OBS cultural centre where he lived with his family. The result of this project was a touring exhibition : it was first exhibited in an onion market, then in the Raos Gallery, and it finally became a performance where the turning-around dress was worn by two Indonesian people in the Omah Budaya Slamet cultural centre.





© Photographs of the performance *CHESS* at the *Günestheater* of Frankfurt in 2013 (Performers : Laura Jils and Enora Lalet)

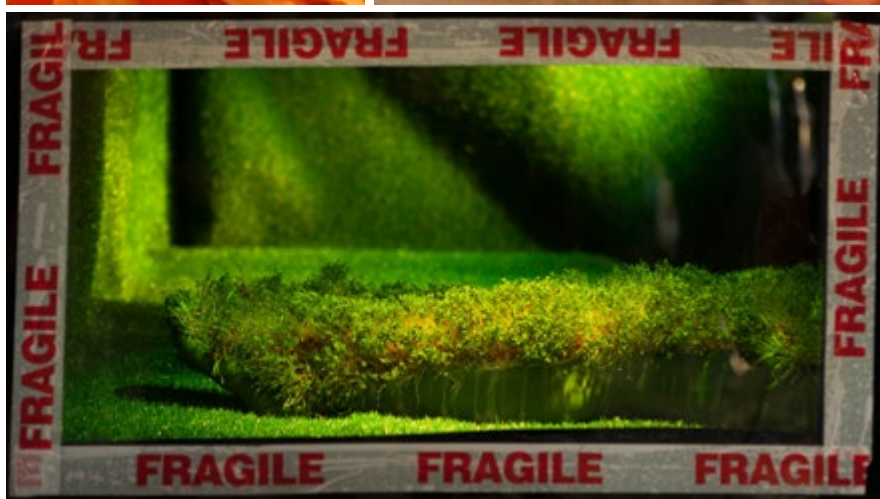


## CHESS

For the *GoWest Festival* of the Frankfurt *Günestheater* in September 2013, Enora Lalet presents *Chess* : 64 helium balloons are the pawns of this giant chess game board. The balloons are filled with colour pigments as well as food powders, and carefully arranged following a chromatic scale you can read on the table edge. What we see is a duel: in turn the two players, armed with giant forks, make all the balloons explode one by one on this four-meter board. This project was supported by *Color Rare*.

Vidéo: <http://www.enoralalet.com/installation-vivante/>





© Photography of making-of and installation LEGS at Calvé en 2013 (Performers: Mélodie Serena, France Sahadjian and Enora Lalet)

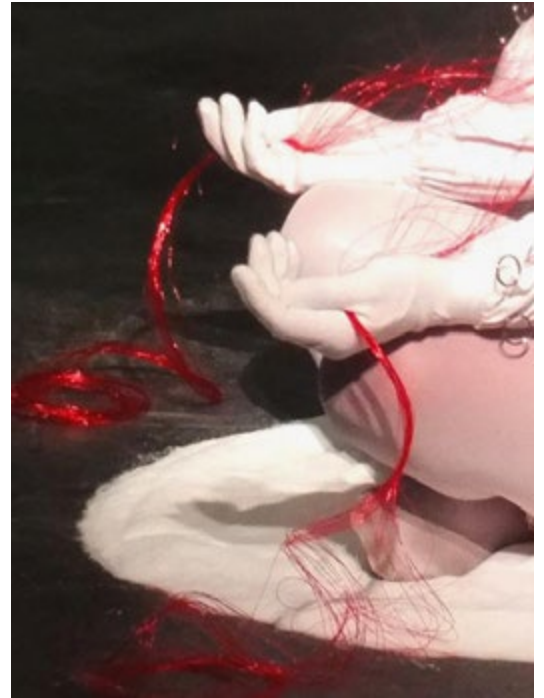


## LEGS

For the opening ceremony of *King Kong architects*, in Bordeaux in June 2013, the installation *Legs* was alive, culinary and involved all senses. It was conceived to be seen through three of *Le Calvé*'s tall windows : visitors could see strange pairs of legs, each of them exhibited in its own fantasy world. While two legs wearing carrots fringes are swinging with fish in a giant aquarium, others are lazily laying on a lawn where seeds are germinating. Other legs, black with *crème fraîche* dots, move under a tapioca rain. Project supported by *LVDA*.

Vidéo: <http://www.enoralalet.com/installation-vivante/>





© Photographs of alive installation BLOW UP YOURSELF in 2013 (Danser : Mélodie Serena)

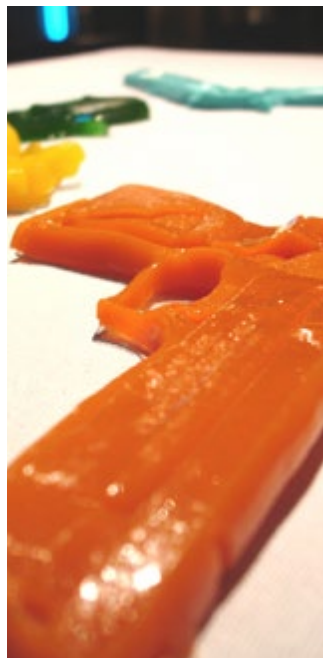


## BLOW UP YOURSELF

For her second solo exhibition in Bordeaux, Enora Lalet offers us an ephemeral event at L'ENVERS, in May 2013. At the entrance of this installation involving all senses, people were given toothpicks. They had to walk a few meters and then faced a wall of balloons : to enter in the gallery space, they had to make those balloons explode. Once inside, they discovered a human figure in white, sat in lotus position, who had 80 helium-filled balloons pinned on her. Everything could happen, depending on the public's reaction : either contemplation or destruction. After 15 minutes, no balloons were left.

Video: <http://www.enoralalet.com/installation-vivante/>





© Photography of alive installation HURT in 2012 (Performers : Mélodie Serena and Sarah Clauzet)



## HURT

Living culinary and sonorous installation, performed in October 2012 (*Vivres de l'art* - Bordeaux) for the *Curiositarium III* exhibition (cabinet of curiosities). Resembling a funfair shooting range, the HURT installation shows two women in colourful cage-like dresses, whose heads are locked in with moving balloons. In front of this work, people from the public are put in the shooter's shoes : on a table, they can find all sorts of flabby guns, which are made of agar-agar, and impossible to handle.

Video: <http://www.enoralalet.com/installation-vivante/>



© Photographs of installation TEMPETE in 2011 (Performers : Mélodie Serena, Sarah Clauzet, Sabine Ignosi - Soundtracks : Sacha Bernardson)

## TEMPETE (STORM)

Living cross-disciplinary installation, performed in September 2011 for the Alios preview, *Sculptures dans la ville of La Teste de Buch*. People were invited to walk in many small rooms of a former school, taken by the artist before it was demolished. In the dark, they could listen to fantasy and off-the-wall stories, referring to everyone's personal mythologies. Living pictures or dances... Strange characters were evolving in a suspended time, surrounded by food turned into ornaments.

Video: <http://www.enoralalet.com/installation-vivante/>





© Video extracts of MAD CAKES in 2011 (Performers : Marie Printemps, Katia Pelisson - Soundtrack : Sacha Bernardson)



## MAD CAKE

Living picture performed in September 2011, for the RECIDIVE festival at Michel Montaigne University (Bordeaux III), with Fredy Thuon's participation. People were invited to a disturbing and aesthetic doll's tea party, inspired by Lewis Carroll's world, and where you could hear irritating giggles. Yellow legs under the table, two women (one in pink, the other in blue) with huge candy-floss as a hairdo, are having a cup of tea. In the microwaves, some hands and feet are serving snacks, and on the table, among colourful cakes, some brain and ears appear.



© Photographs of costumes for the installation EPLUCHEES in 2011 (Performers : Michael Merino, Katia Pelisson)

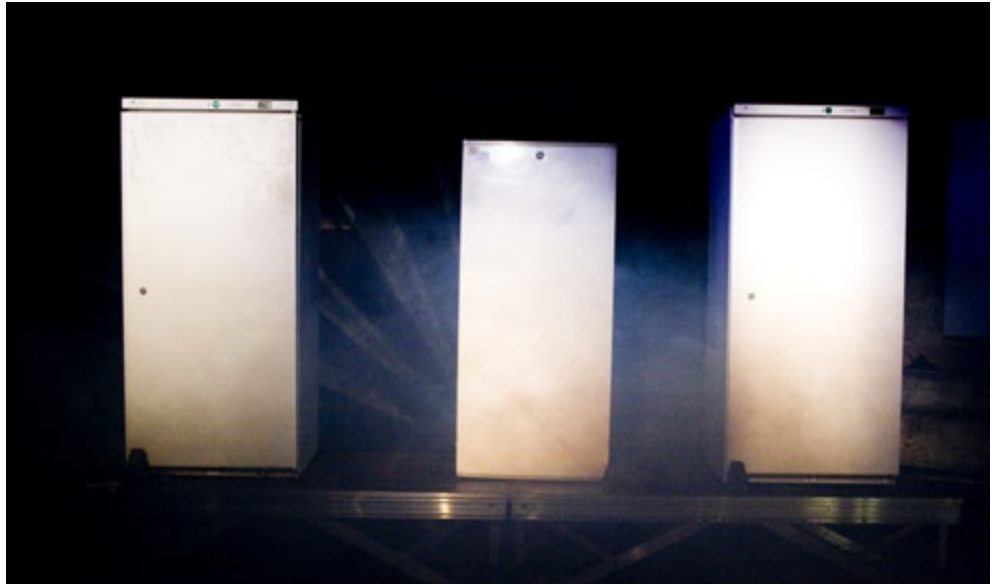
308

### EPLUCHEES (PEELS)

This alive installation is realised in June 2011 at 308-Maison de l'architecture in collaboration with Julia Bartolini for the event *S'adapter pour durer*. *Epluchées* highlighted the meeting between sew and culinary inside a universe of flesh textiles, orange skin et and apple peels through a showcase separating the audience and the stage. Only the sound of peels came to the ear of the audience.

Video: <http://www.enoralalet.com/installation-vivante/>





© Photographs of costumes for COOKING BODY IN FRIDGE in 2010 at LVDA (Performers and visual artists : Michael Merino, Marie Bur, Amandine Thevenet, Katia Leroy Godet, Hanna Patel, Fredy Thuon, Regis - Direction : Enora Lalet)



## COOKING BODY IN FRIDGE

Parade of food costumes presented in december 2010 at *Vivres de l'art* (Bordeaux) with the participation of several visual artists and performers. This first experience of live show is a scenography of characters with culinary ornaments and leave from fridges to wander around the audience.

Video: <http://www.enoralalet.com/installation-vivante/>

Videos link :  
[vimeo.com/enoralalet](https://vimeo.com/enoralalet)