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GOURMET MAGAZINE



COOK OF THE YEAR
PANZERHALLE



JERUSALEM:
DISCOVERY OF NEW
SPICES



INTERVIEWS:
GAIA GAJA
DIETER MÜLLER

MEDIA-KIT



Tastings

**An example of my
culinary tastings,
I like to combine
music and taste to
describe aromas in
a wonderful way**

David Mahn has already achieved a considerable number of achievements, including winning the prestigious CRU-DE-CAO-AWARD of the Copenhœur confectionery series. Since 2012 he has been chief patron of the 2-star restaurant ammolite in Rust, where he knows how to inspire the guests with his creations.

For us he serves a classic of the French patisserie, the "Île flottante", a very light dessert made of meringue, it floats - originally - on an English cream and is covered with caramel. As is often the case for Mahn, the staging is stylish and elegant.

Technique and understanding meet at the highest level, creating a work of art with a metropolitan feel, sophisticated and generous.

Classic preparations in particular require a lot of imagination to realise new, perhaps even surprising perspectives.

A main element, the English cream, is hidden as a praline in the dessert, very subtle and refined. In keeping with the spirit of the idea, the dish comes across airily. The sugar is perfectly dosed, which means that the spectrum of flavours can be presented in full range. Caramel nuances come together with fruity accents, the sensory sensations in the mouth are complex. Different temperatures within a presentation belong to the standard, Mahn solves this problem very well with an accompanying ice cream.

This Île flottante is brilliant, it represents the classical recipe in a logical way, every element is well thought-out, quite clearly star kitchen!

READ THE EXCERPT FROM THE INTERVIEW WITH GAIA GAJA, STAR WINE MAKER FROM PIEDMONT:

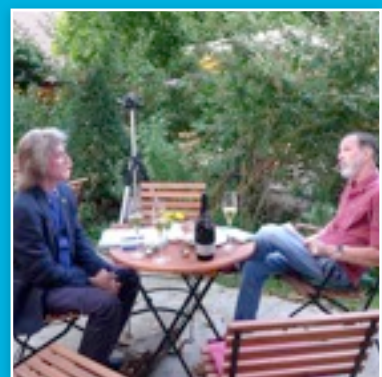
Gaia Gaja is one of the daughters of Angelo Gaja, the famous winemaker who revolutionised the Italian wine-scene in the '60s and '70s years. Gaia is an ambassador of Italian wine, tireless she is travelling around the world to promote their wines. I had the great opportunity to have an interview with her during the véritable 17, a spectacular wine fair, organized by the charismatic Uwe Warnecke. Since 7 years he manages it to bring great personalities of winemaking to St. Martin, a little but beautiful wine-village in Palatinate.

GG: Gaia, I'm well known for my musical descriptions of wine and food, in fact this is a good way to find the words that fit for the product. For example I wrote about the «Brillecart-Salmon, Blanc de Blancs Grand Cru», that this champagne dances through the nose like a Viennese Waltz attended by fresh almonds, dry fruit and walnuts.

May I compare your «Barbaresco DOCG 2013» with the overture from Gioachino Rossini's *Barbiere di Siviglia*? This wine is so perfect and so elegant with its translucent colors and the balanced fruit, that it simply reminds me the absolute classical and subtle piece from the Italian Master.

Or perhaps – while working on your vineyard or in the cellar – you will have in mind your own music?

Interviews



Cooks, winemakers, sommeliers. I prepare myself in detail for the interviews, research about the interview partner and check the facts. Finally, an interesting catalogue of questions emerges, questions that shed light on a wide range of topics and model out the personality of the interviewee.

Gaia: I love your comments, but I'm not an expert for music, so I can't make a comparison. The 2013 Barbaresco is very joyful and so the fact that you compare it to the Barbiere di Savigla is a great analysis. It is a Barbaresco full of energy, vibrancy, a lot of perfumes, it's very delicate, a very good comparison.

Music and wine: What is important in music and what is important in wine? In the sense of rhythm we have the seasons and the work in the winery during the seasons, repeating it year after year. Although we talk about rhythm and balance in the wine, finally this rhythm connects wine and music, I see, there is a great analogy.

Interviewing: Star chef Dieter Müller (excerpt)

Mathias Guthmann

In your opinion, where do you see the star gastronomy in Germany in an international comparison? Are we as creative as the Spanish, for example, who find new playgrounds in either reduction or pure aroma, often with show elements?

Dieter Müller:

Spanish cuisine is important for journalism, Ferran Adrià has created something new, very important for the development of gastronomy. My Amuse Bouche menu came right after that. At that time, the "Feinschmecker" wrote: "Finally a German chef doing something new."

Wolfram Siebeck wrote a review at the time, by the way, he was also the last guest when I quit in Wertheim, he absolutely wanted to taste a "Dieter Müller kitchen" again.

I have always appreciated Siebeck very much, together with some of my colleagues I was with him at Malberg Castle one day. At that time he cooked together with his wife for us cooks, there was a lot going on in the kitchen, the pans flew through the air, I was allowed to make sure that the wine cellar was empty,

For Siebeck, the Amuse Bouche menu was an idea of the century. Incidentally, the industry reacted very quickly and produced mini tableware.

Storys, Travel



I travel internationally, for example, in France, Germany, Switzerland and Israel. There in November 2016 with a group of international food critics and food journalists. A challenging journey with many tastings and international exchanges.

Storys

In the Vineyards, together with Marie Menger-Krug

The vineyards, which gently nestle into the landscape, are gilded and glowed by the September sundown. In the middle of this splendid scenery stands a beautiful Florentine style palace, the “Villa in Paradise”. There, in Deidesheim in the Palatinate, you will find the Motzenbäcker Sparkling Wine Manufactory, one of the best addresses in Germany.

This is thanks on the one hand to the tradition that has been carefully cultivated here since the 18th century, and on the other hand to the enthusiasm of Marie Menger-Krug.

Already in the 19th century Deidesheim was known for its excellent vineyards, at that time the Seyler family lived in the palace and – how could it be otherwise – of course was wine-growing. A frequent guest and a friend of the family was Karl May, who made himself immortal with his characters Winnetou and Old Shatterhand. His passion for good wines repeatedly drew the writer to this palace, where he could enjoy his passion to his heart’s content and let himself be inspired. The composer Johannes Brahms also had the pleasure of staying at the mansion for one night.

In this atmosphere of candlelight and beauty, Marie Menger-Krug welcomes us cordially, she develops her sparkling wine to perfection with great intellect and passion.

Marie loves her vineyards, knows every grape, every path. She patiently recites to me about the roses, the lavender, the mallows and the clover, the fruit trees that flank the vineyards in a gentle order. Incidentally, the roses have a practical function today as they did in the past: They show us whether the grapes are threatened by an insidious mould fungus, if the rose is infested, the vineyard is also in danger!

Already at the beginning of September the grapes are in full bloom, Climate change has done its part to push the harvest forward year after year, which is both a blessing and a curse.

I learn something about the different locations on the Ruppertsberger Reiterpfad, where the vineyards line up like a pearl string. Each of them has its own history and even its own nickname. At the top is “Die Mauer”, there is “Den Jungen”, the “Himmel so Nah” and the “Trimm Dich”. The last one is by the way a steep vineyard leading into the height, which was formerly gladly called “Bück Dich”. In the time of the grandfather only the prettiest women were sent there, in the course of a correct semantics the name was disarmed a little bit!

Travel

Israel, a culinary trip

An invitation from the Israeli Ministry of Tourism is not to be dismissed. In combination with many new taste experiences, the trip also promised a refreshment of the cultural horizon and a meeting with colleagues from the international food scene.

In my mind, the Middle East, especially Israel, has always been a worthwhile goal, where people of different religions try to get along with each other in a close environment. Especially the Old City of Jerusalem is a true World Theatre of Currents.

Christians, Jews and Muslims claim the territory for themselves, the Wailing Wall is the most important Jewish sanctuary, right next to it is the Dome of the Rock, according to Islamic tradition Mohammed is said to have set out from this rock for the Ascension and his encounter with the former prophets of Judaism and Jesus.

For Christians, the Via Dolorosa and the Church of the Holy Sepulchre are of highest importance. This enumeration alone shows us how explosive the situation in Jerusalem is on a few square kilometers. No matter how hard the traveller tries to avoid political thoughts, he will not succeed, life in the narrow Old Town of Jerusalem is too pulsating, the security forces are too present and the tensions are too obvious. Nevertheless: It works, or rather, it must work!

Kosher

There is the strictly kosher cuisine in Israel, which is favoured by the orthodox Jews, to give just one example: milk and meat are always cooked and served separately. The rules are complicated, there are innumerable regulations. These food laws come from the Torah, which in turn consists of the five books of Moses.

Such food can be found in its purest form probably in “Me’ a Sche’ arim”, this quarter is located just outside the old town and is inhabited by the ultra-orthodox Jews. Even the Internet is taboo here. The visitor may be surprised that the walls of the houses hang full of posters from top to bottom. These posters tell all kinds of stories, someone offers a good deal, invites you to a party or angers about his neighbor. The population of the district is government critical, even military service, which is obligatory for men and women in Israel, is rejected here.

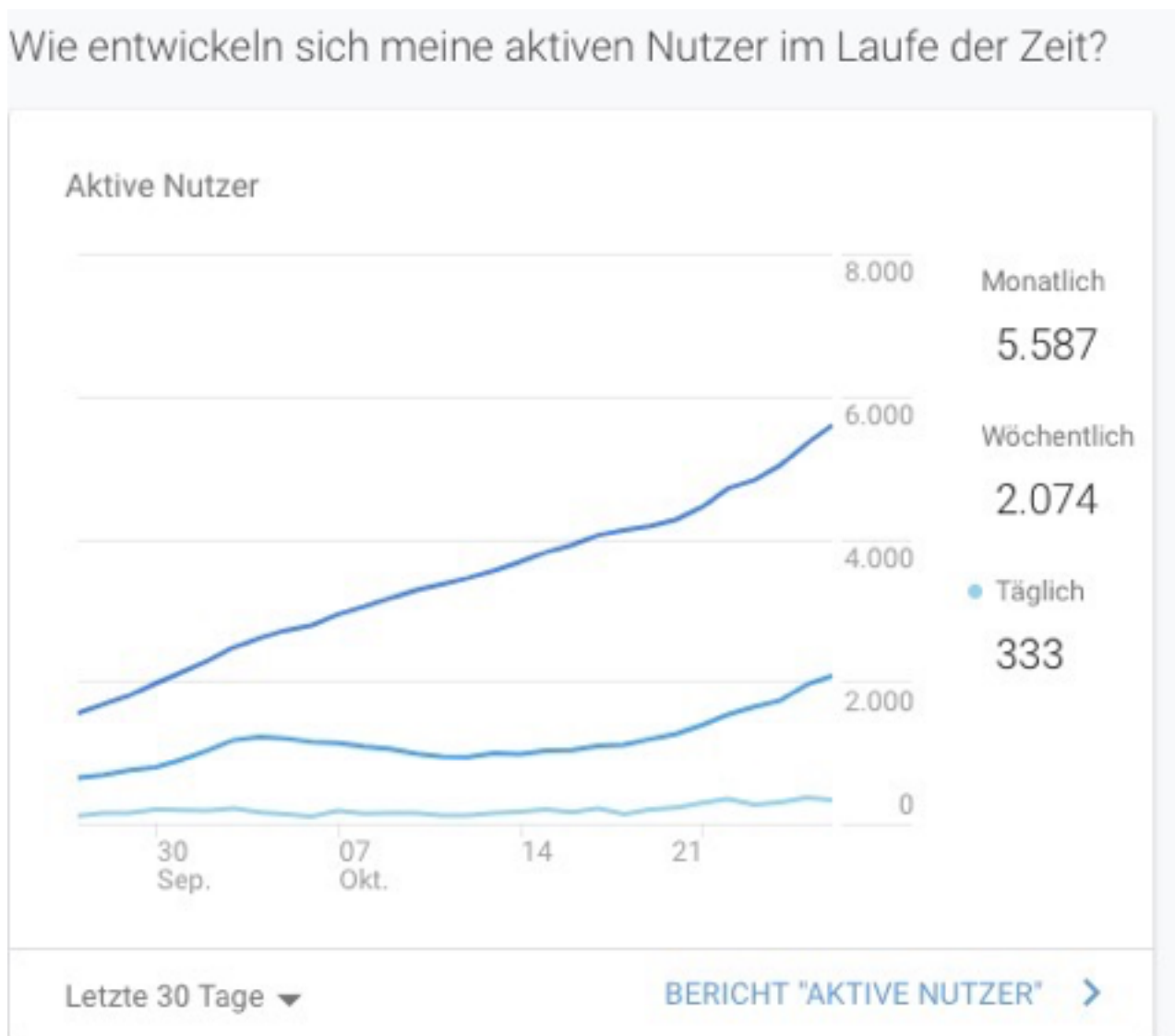
In Me' a Sche' arim, it is the rule rather than the exception to refuse to serve at the gun and so there are many messages saying that the girl or boy from the quarter refuses to join the military, a world of its own.

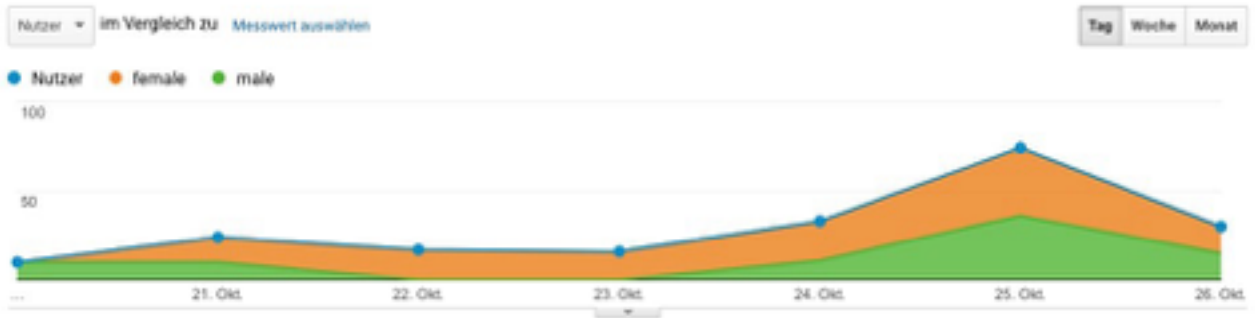
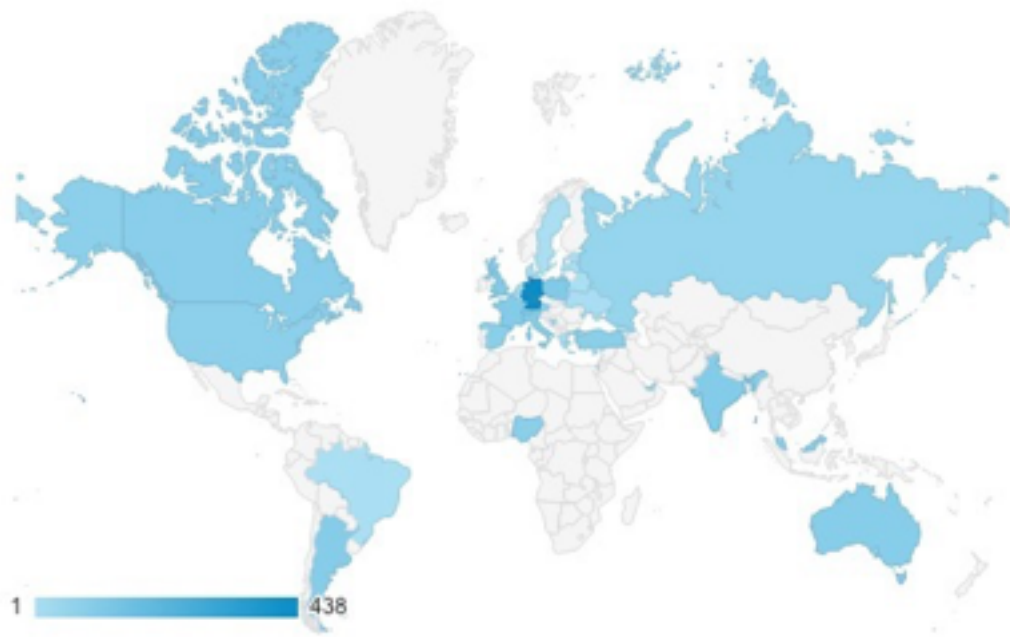
Visiting this neighborhood is like a journey back in time, a time before Facebook and Instagram, archaic!

Facts

An overview of page views and hits: October 2018

about 2500 Instagram Follower





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