

(smewi oyseA)

anoitoent directions

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he encounter of a day and another day

Ront gnittinb quos to swoft therefils 2

day' has cornered fragments

biuf ni stnampert bu

'yeb nadions' and the other and ther day'

'a day' has round fragments in fluid

kidney beans, soaked

celery stalks, finely diced

pinto beans, soaked

bay leaves

garlic, raw

onions, diced

thyme

LUNCHTIME

Serves 6

teasp.

4 cloves

2 medium

teasp.

½ teasp.

2 tins

2 cloves 2 teasp.

% teasp.

garnish

100ml

4 tablesp.

3 heads

200 q

200 g

for 30 minutes 150 0 bulaur 140 ml olive o CANZD iches and freshly ground pepper

sliced sliced almonds, toasted green onions, chopped lemon, juice and zest

lace the barley and soaking water in a saucepan and cook until al dente, about 30 minutes. Drain and set aside. Meanwhile, place the bulgur in a bowl and cover with an equal amount of boiling water. Soak the raisins in warm water and after 10 minutes, drain them and add them to the bulgur along with the olive oil. Combine the bulgur and the barley, mixing gently. Add the herbs, olives, almonds, green onions, lemon juice and zest, and some salt and pepper and stir to combine.



LUNCHTIME Barley and Bulgur Salad with green Olives

our mind? in our mouth? stomach? where do we archive them? in our heart? in how do we archive food memories? МОВИІИС

ethiopian coffee cream on top diw noijeneqenq namneg fasiqui a ,eiendsim Ethiopian milchreis cake with coffee custand

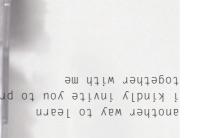
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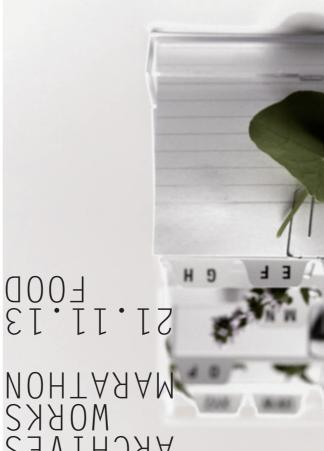
showed, prepared together , blot are seqiter noitibert neigoidte ni

together with me i kindly invite you to prepare th another way to learn









AFTERNOON

Caramel Popco	orn Balls	
150 g	popped popcorn (5 cups)	
100 g	sugar	
300 g	brown sugar	-
225 ml	light corn syrup	/5/7
225 ml	water OR	
2 teasp.	white vinegar	
1/2 teasp.	salt	
120 g	butter	
80 g	black sesame secus	-
		KI

Put popped corn in large bowl. Combine su-gars, syrup, water, vinegar and salt in sauce pan. Heat to boiling over medium high heat, stirring frequently. Once it starts GO amount boiling stir constantly u of mixture dropped into very cold water forms a ball (hard ball stage). Reduce heat to low and stir in butter until melted. Pour syrup over popcorn in bowl, sprinkle with black sesame seeds, and stir until wel coated. Let cool slightly. Butter han shape into balls.

EXPERIMENTE

Menu designed by Thomas Meyer 17

К Peemoeller and Taina Guedes Vónsdóttir, Aykan Safoglu w Sibnod dqoå , enitsind) , neuen neuel Cooked by studio kitchen team: Asako Iwama,

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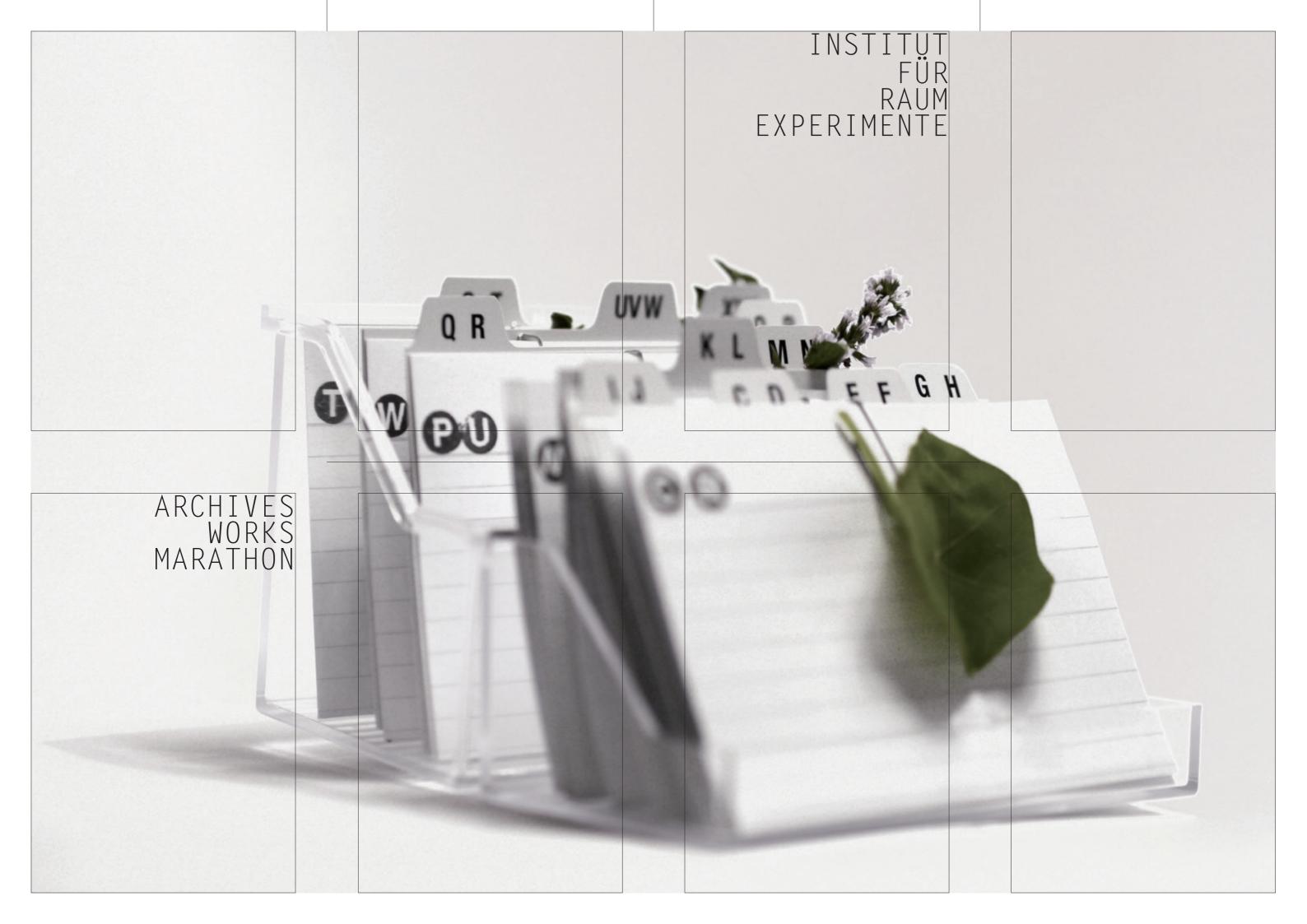
> лэиьМ пэлиьЈ bns emewI оуьгА ruch menu and recipes:

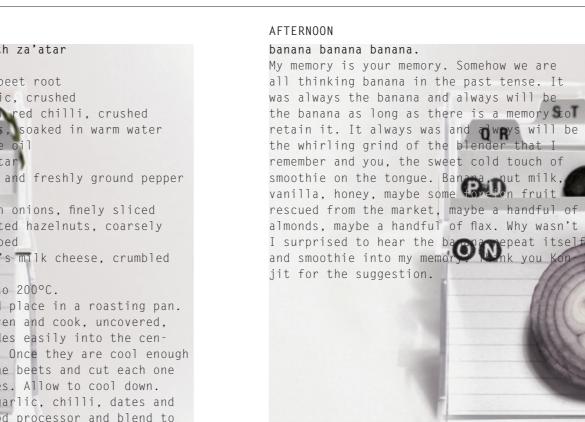
Lynn Peemmoeller and Tainá Guedes Norning, afternoon and evening recipes:

AFTERNOON Walter Benjamin forest omelet with Tannenbaum sirop & waldfrucht eggs sirup

at the eggs with the other ingredients well until there would be arts of the eggs left. fry the eggs in parts in a japanese pan with a bit oil othe best way to make sure there would be the right quantity of oil in the pan is to add the oil to the pan with a kitchen paper. when the eggs are cooked, rol put it on one side of the pan, add with the kitchen paper and add a of the eggs. repeat this process until aver you have used all eggs mixture. don't worry first try doesn't work out and keep ng until the omelette is perfect. "the ractice makes the master".

serve the omelette with berries and smells of the forest





My memory is your memory. Somehow we are all thinking banana in the past tense. It was always the banana and always will be the banana as long as there is a memory to retain it. It always was and a weys will be the whirling grind of the blender that I remember and you, the sweet cold touch of





Seedy cranberry granola bars

МОКИІИС



Sprinkle with parsley and serve.

.repper sait and add the freshit ground pepper. seldstepev betseon end bha. bneld bne geminn bbA .ites cover with water, bring to the boil and then simmer until , sqinareq bus sqinnut , caierisc edd the canon bur and thyme, and some salt, continue to try, stirring to com-

evaporated. Add the leek, celery, cabbage, chilli, sage,

til they are golden. Add the wine and cook until it has

-nu tead muibam a ravo yrt yltnag bna anoino adt .neqosues bemottod-vveah , serge, heavy-bottomed saucepan.

LUNCHTIME

Tuscan Kale Serves 6	and Cranberry Salad	
1 head	Tuscan Kale, stems separated and finely sliced	
100 g	dried cranberries	r.
1	shallots, finely sliped	
100 g	walnuts	-
50 ml	sherry vinegar	-
50 ml	olive oil	
2 tablesp.	honey BO	
salt and fre	eshly ground black pepper	

Place the cranberries and the sherry energy of the slice the kale leaves into ribbons in a large bowl. In a heavy bo heat some olive oil and fry the until tender. In another dry pan walnuts until lightly browned th honey and cook for one minute, melized. Remove from the heat and to cool. Add the kale stems, cranberries and shallots, crumbled walnuts, sherry wa negar, olive oil, salt and pepper to the k ves and mix together. Let set for 5-10 minutes, mixing often, before serving.

reheat the oven to 200°C.

chopped

Red beet Purée with za'atar

red beet root

lic. crushed

In red chilli, crushed

green onions, finely sliced

toasted hazelnuts, coarsely

goat's milk cheese. crumbled

soaked in warm water

LUNCHTIME

Serves 6

900 q

Wash the beets and place in a roasting pan. Put them in the oven and cook, uncovered, until a knife slides easily into the center, about 1 hour. Once they are cool enough to handle, peel the beets and cut each one into about 6 pieces. Allow to cool down. Place the beets, garlic, chilli, dates and olive oil in a food processor and blend to a smooth paste. Transfer to a large mixing bowl and stir in the za'atar, some salt and black pepper. Transfer to a serving bowl and sprinkle with green onions, hazelnuts, goat's cheese and olive oil. Serve at room temperature.

.noitenipemi station. I hope I do justice to your recipe from my Silnoy .nettud voids and spicy butter. Konil Berlin, 3,328.51 kilometers through a cris we reenact it, connecting Addis Ababa with type of archive of a personal recipe. Today it once, but never tasted it. So this is a tion and a conversation. I saw her making re. Actually the memory is of an observa -edt vílsen never sew tedt vromem a dtiw This is an attempt to bridge a suggestion asni qategna

spicy pumpkin quince envelop dumplings

peeled, cored and diced (1cm)

300g hokkaido pumpkin, diced (2cm)

ЕЛЕИІИС

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AFTERNOON

serves 4

nced garlid minced lemongrass sta MN tbsp olive oil ethiopian key spices: periperi, cumin, turmeric, false cardamom, fenugreek rup and vinager rumaki dough in a pot. add the the onions, ginger. cook for a few minutes quince. add all spices and cover cook until soft. add the pumpkin for another 5 minutes. remove the grass. leave to cool.

open the harumaki dough and put the paste in the middle. wrap as an envelop and fry until is gold brown. serve immediately. you might like to put a message inside.

