

Autumn Recipe Cider soup with cream cheese dumplings

½ l cider (or semi-fermented apple must if available)
½ teaspoon of coarsely ground white pepper
½ teaspoon ground cardamom
5 sheets gelatine
4 cl calvados

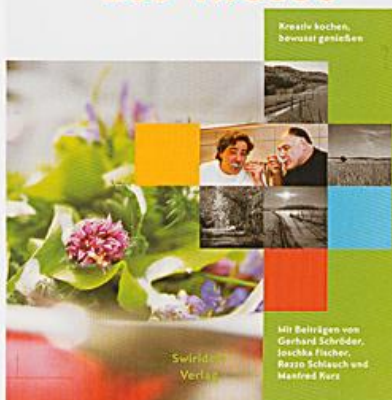
For the cream cheese dumplings:
200g cream cheese (20% fat)
160 g sugar
Juice of one lemon
250 g cream
4 sheets gelatine

Briefly heat the apple must or cider with the spices (do not let it boil). Pour through a very fine sieve. Add the soaked gelatine and dissolve it. Let it cool for several hours in the refrigerator. Mix the cream cheese with the sugar. Stir until dissolved. Heat the soaked gelatine with 2 table-spoons of water. When dissolved, quickly mix it into the cream cheese together with the lemon juice. Finally, blend in the cream. Leave to set for three hours in the refrigerator.

Stir the Calvados into the jellied must or cider soup. Pour into cooled plates. Use a hot teaspoon to cut dumplings out of the cream cheese. Arrange in the soup. (from: Kurz und Schlauch, 2002)

Manfred Kurz / Rezzo Schlauch

Die neue Ess-Klasse



At the beginning of the 21st century, German eating habits have become polarized. The microwave oven has become one of the most important kitchen appliances. Frozen or chilled meals can be quickly heated through. The quick snack, eaten on the go, is replacing the home-made sandwich. At the other end of the spectrum, more and more people buy their food from organic stores. There is a resurgence of interest in regional cooking. "Buy regional, and cook seasonal", that is the new trend for slow food fans and environmentally-aware gourmets.

Kitchen furniture in German households is on average 18.5 years old according to a recent Bosch study – hopelessly outdated in the eyes of kitchen suppliers. A survey among the members of *Arbeitsgemeinschaft Die Moderne Küche e. V.* (Modern Kitchen Association) produced interesting results. Even much newer kitchens, bought ten or fifteen years ago, are no longer state of the art in technology, design, looks or comfort. This notwithstanding an EU study that Germans spent the most money on kitchen furniture – and the least on food – in the EU.

New kitchen trends are blurring the distinction to living areas. The kitchen is the place where more and more time is spent – with family and friends. Detached, independent kitchen modules like cooker and sink in a line, a dining table with chairs, and a tableware cabinet are all combined to make a pleasant living atmosphere. The materials, warm wood tones, also correspond to the requirements of live-in kitchens.

Miele steam cooker DG 4000

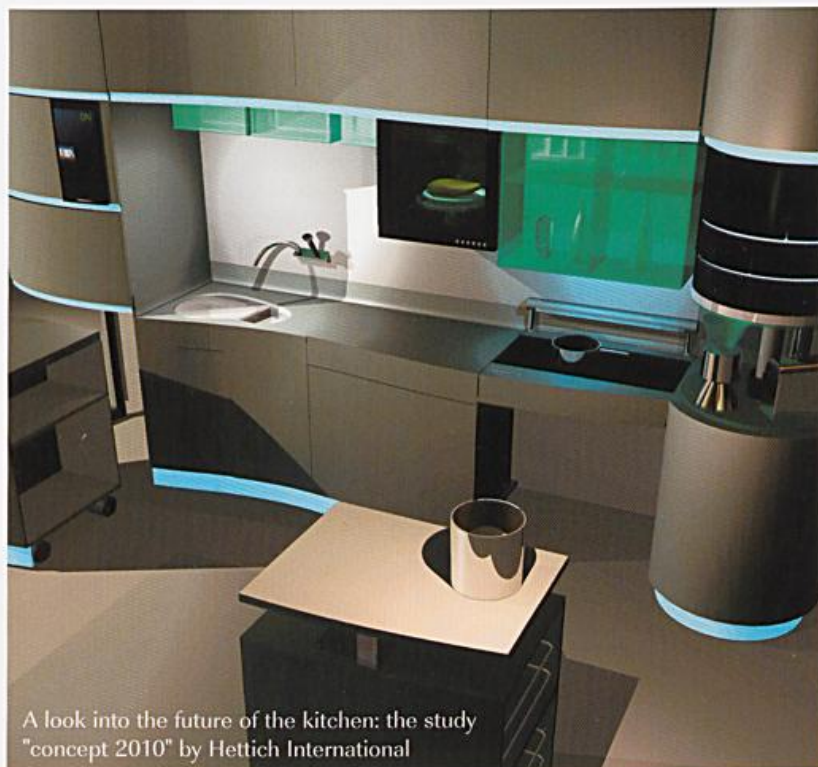


Kitchens of the future – development after 2000

"Goodbye cooking kitchen" wrote cultural expert Michael Andritzky as long ago as 1992 (Oikos, 1992, p. 451 f.). He continued, "The kitchen of the future will be totally different. It will have (...) at least 30 sqm floor space, and it will connect to an adjacent conservatory (...). The plants that grow there will make a pleasant micro climate in the

kitchen fittings, Hettich International, in 1999 presented a very different model study to the public. Characteristic of this block-shaped kitchen are the integrated mobile containers, which can be rolled out of the block to where they are needed. This kitchen is no longer a fitted kitchen, but a flexible functional centre made of individual

units and appliances arranged in a circle, around which kitchen users walk. The upper half of the ball is pushed up, the lower half has the basic functions on its countertop.



A look into the future of the kitchen: the study "concept 2010" by Hettich International

kitchen. They will absorb kitchen smells and restore the connection between the family and nature. In this kitchen, the provision of electric appliances will hardly be relevant. (...) The future lies (...) with the central cooking place of earlier house types, and it is our chance for the future".

The world's biggest supplier of

modules that can also serve as room dividers. This type of kitchen fitting adjusts flexibly to new types of housing, even if only a minority of the population lives in open-plan apartments or lofts.

In 2002, the supplier Gatto Cucine in Milan presented the Sfero dream ball. Unlike Colani's Experiment 70, it is not a kitchen room, but kitchen



Sfero spherical kitchen by Gatto Cucine, 2004

Many "kitchens of tomorrow" have come and gone. Remember Colani's kitchen ball Experiment 70 or the microwave counter Typ 1. Andritzky's kitchen-cum-conservatory may or may not come into being, and may or may not be practical for mass housing construction. What is certain is that the kitchen will remain the hub of the house and meeting point for the family, only if people really use it for cooking.