

Big Green Egg

CULINARY ARTS

The Ultimate Cooking Experience®

SVEN ELVERFELD

**CONTEMPORARY
GERMAN
AND MODERN
INTERNATIONAL
CUISINE**



Autostadt
in
Wolfsburg

The Ritz-Carlton

Restaurant
Aqua

Big Green Egg

“For me, cooking means
a freedom in which I
can give emotional
expression to my
thoughts with passion”

- Sven Elverfeld









SVEN ELVERFELD

**Contemporary
German**

**Open-minded
International
Cuisine**

**Finely-tuned
Culinary
Masterpieces**

During the past decade Chef Sven Elverfeld has continually refined his contemporary German & modern international cuisine. The influences exerted by personal memories, a thirst for knowledge and the constant search for new challenges in order to continuously present products in new and exciting ways – these are determining factors for the creation of new ideas and the play with flavors for Sven Elverfeld and the aqua kitchen.

Based on knowledge of traditional classic cuisine, modern technology and cooking methods are being integrated, whenever the dining experience is enhanced. This symbiosis defines the very independent character of Elverfeld's cooking with the focus on the essential, concentrating on the harmony of aroma, characteristic flavor and texture distinguishes his cuisine.



SVEN ELVERFELD



Wolfsburg, Germany is best known for producing cars ... hundreds of thousands of Volkswagens, to be exact. But for the past decade, Wolfsburg has also been known as the home of the Autostadt, a mini-city built to showcase some of the most exotic automobiles in the world within a theme park setting. Spend just one day at the Autostadt and you'll see that every feature speaks of quality and innovation. This center of excellence is renowned worldwide as a celebration of precision engineering and the search for the ultimate in design, art and architecture.

Within the Autostadt and The Ritz Carlton Hotel, at Aqua, Chef Sven Elverfeld creates his award winning cuisine, and is adding his marker to the map. Elverfeld's very independent culinary style is described as a sophisticated combination of simplicity and refinement. The focus of his modern cuisine has always been on the essentials, concentrating on the harmony of aroma, flavor and texture. In some of his creations he is drawn to the reinterpretation of traditional dishes and classical trimmings.

S.E.

SVEN
concentrates
on the
harmony
of aroma,
flavor
and
texture
which
works
perfectly
cooking
on the
EGG®.



Aqua: a visual and culinary delight. Clarity and transparency are fundamental elements of the design.



Precious materials, warm, inviting light and iridescent colors radiate calm, allowing guests to fully concentrate on the culinary experience.



SVEN ELVERFELD



**The Big
Green Egg is
perfectly situated
in an environment
consumed with
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innovation...**

His philosophy, “Attain your goal with commitment and a love of detail,” has led him to culinary success, and has garnered him many accolades in the past few years. He became the first Michelin three-star chef in northern Germany — one of only ten in the entire country — and Sven was also voted ‘Chef of the Year’ in 2004 and 2007.

The Big Green Egg is perfectly situated in an environment consumed with quality and innovation, and with a chef whose focus has always been on the food itself. Elverfeld not only swears by the topmost quality of all ingredients, but considers the EGG a must-have culinary tool. “I started first with a Small,” says Sven. “I was fascinated by it and immediately started creating new recipes. My dishes are inspired from local, regional and international ingredients, with memories of other countries and, of course, German traditions. Here in the kitchen we still use the Small and on the terrace we have the Large.”

“Depending on which dishes are on the menu at the moment, we use our EGGs for meat, vegetables or even bread. Right now, it’s the langoustine and charcoal-grilled belly of young pork ... using the EGG, the taste stays smoothly in the meat. We use it for many ingredients in the kitchen to give a special grilled taste to the dish.”





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“For me, cooking means a freedom in which I can give emotional expression to my thoughts with passion. Each and every day in my work I endeavour to give unforgettable moments and pleasure to people. This is my definition of happiness. Indeed, I cannot imagine working at something that does not challenge me either intellectually, physically or with regard to craftsmanship. My work gives me great pleasure and I can say that my profession I have also found my calling. Working together with a motivated, professional team to present guests with a remarkably pleasurable time and to enchant them with a culinary experience is not just art. It is rather the result of perfectly executed craftsmanship and very personal service.”

- Sven Elverfeld

Sven Elverfeld, the German Michelin-starred chef from the Wolfsburg restaurant “Aqua”, is well known for his very individual cooking. True to his motto “Achieve your goal with commitment and loving attention to detail” he is always searching for distinguishing flavors. Sven Elverfeld presents his best creations in his first three-star book. The recipes are complemented by the well-known artistic photographs by Luzia Ellerts. Following the style of the recipes the book design by Wolfgang Seidl perfectly combines simplicity and sophistication, creating completely new esthetics which primary characteristics – clarity and transparency – also distinguish the “Aqua”. The cookbook is over 500 pages of true artistry.

- From the website: www.fusionchef.de

Cookbook © 2011 by Collection Rolf Heyne GmbH & Co. KG, Munchen

• To order the cookbook “Sven Elverfeld” in the German or the limited English version please visit restaurant-aqua.com •

SVEN ELVERFELD

ELVERFELD



COLLECTION ROLF HEYNE

CHARCOAL-GRILLED SECRETO OF GARIMORI IBÉRICO PORK
WITH RED & GREEN ANDALUSIAN MÁGICO TOMATOES

1
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Secreto

600 g secretó (pork collar) of Garimori Ibérico pork
see note
Freshly milled white pepper
30 g Jack Daniels woodsmoking chips
soaked in warm water for about 30 minutes
200 g virgin olive oil (from Doryla Anadolida)

PREPARATION

Cut up the secreto roughly and divide into 4 portions.
Season with sea salt and white pepper.

Drain the Jack Daniels woodsmoking chips and pat a little dry.
Together with the charcoal, prepare an even bed of embers in a closed
ceramic barbecue (Green Egg). Briefly barbecue the seasoned secreto
on each side for a minute, then vacuum the pieces individually
with a little smoked oil and cook in a *Juho* at 68 °C for about 14 hours.

When ready to serve, heat the vacuum bag with the secreto
for 10 minutes in a water bath at 70 °C.

Take the meat out of the bag, lay it on a rack and sear on all sides
with a Butane burner in order to intensify the grilling flavour.
Now drizzle the secreto with a little more smoked oil, sprinkle with salt
and pepper and cut into finger-thick slices against the grain of the meat.

3
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BBQ SAUCE

6 Andalusian Mágico tomatoes
beechwood sawdust for smoking
2 unpeeled shallots
1 unpeeled onion
an ample amount of coarse sea salt
extra virgin olive oil
1 clove of garlic, peeled
4 slices bacon
1 TBSP good BBQ sauce (preferably from Dunsstur)
curry powder
freshly milled white pepper
sugar
honey
Tabasco vinegar
well vinegar
smoked oil for smearing
4 pinch xanthan (from Testuras, Albert & Ferran Adrià)

2
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**SECRETO JUS
FOAM**

4 slices of bacon
4 peeled shallots
1 TBSP smoked oil (from Doryla Anadolida)
10 slices of garlic, peeled
1 TBSP honey
200 ml beef fat (200 ml lard, 100 ml olive oil, 50 ml
pimentón de La Vera)
1 g lecithin (from Sinar)

PREPARATION

Cut the bacon slices, shallots and the
mushrooms into small pieces and sweat
in the smoked oil.
Add the garlic and the honey, then pour in the beef fat.
Season to a smoky spiciness with the pimentón de
La Vera, then strain.
Next blend with the lecithin until you have an airy foam.

PREPARATION

Cut the tomatoes into eighths, remove the seed core
but set aside for further use.
Smoke the tomato filets for about 7 minutes
with the beechwood sawdust as follows:
Line the bottom of a pot with aluminium foil, distribute
the sawdust evenly and set a small kitchen rack over it.

Cover the pot with a lid and heat until the
smoking dust begins to smoke.
Now quickly lay the tomato filets on the rack,
close the lid again and smoke over a medium heat.

Braise the onion and the shallots on a bed
of sea salt in the oven at 160 °C.
When they are cooked, remove the outer peel from
the onion and the shallots, chop into cubes and fry in
olive oil until they take on a little colour.
Add the garlic and the smoked tomato filets.
Next add all the other ingredients except for
the xanthan and simmer to reduce over a gentle heat
for 3 to 4 hours, stirring occasionally.
Strain through a fine sieve and then blend until
smooth in the Thermomix.
Finally bind with a pinch of xanthan and strain again.





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