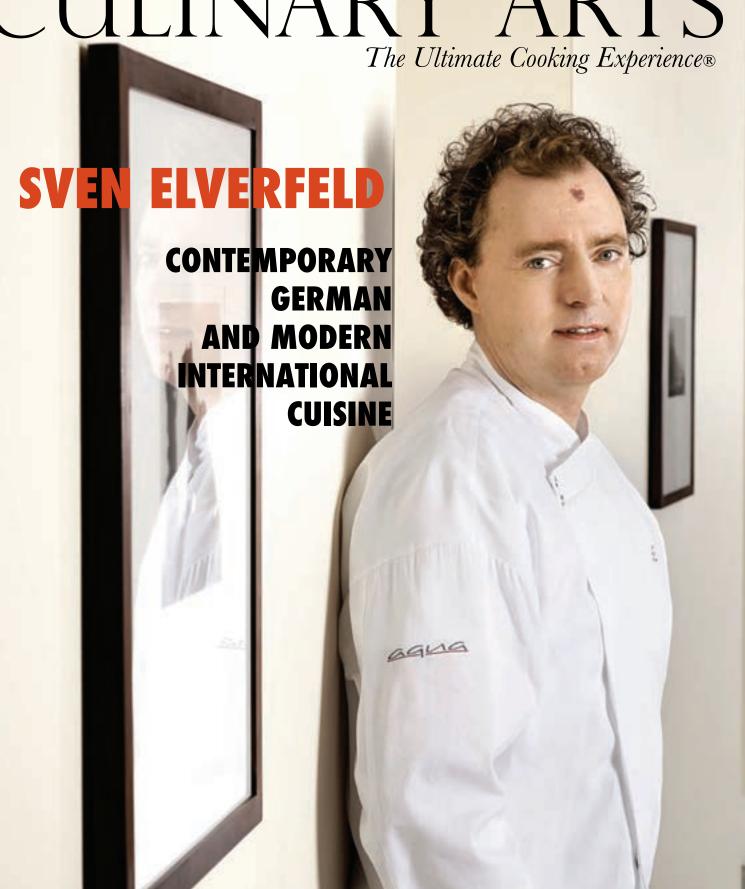
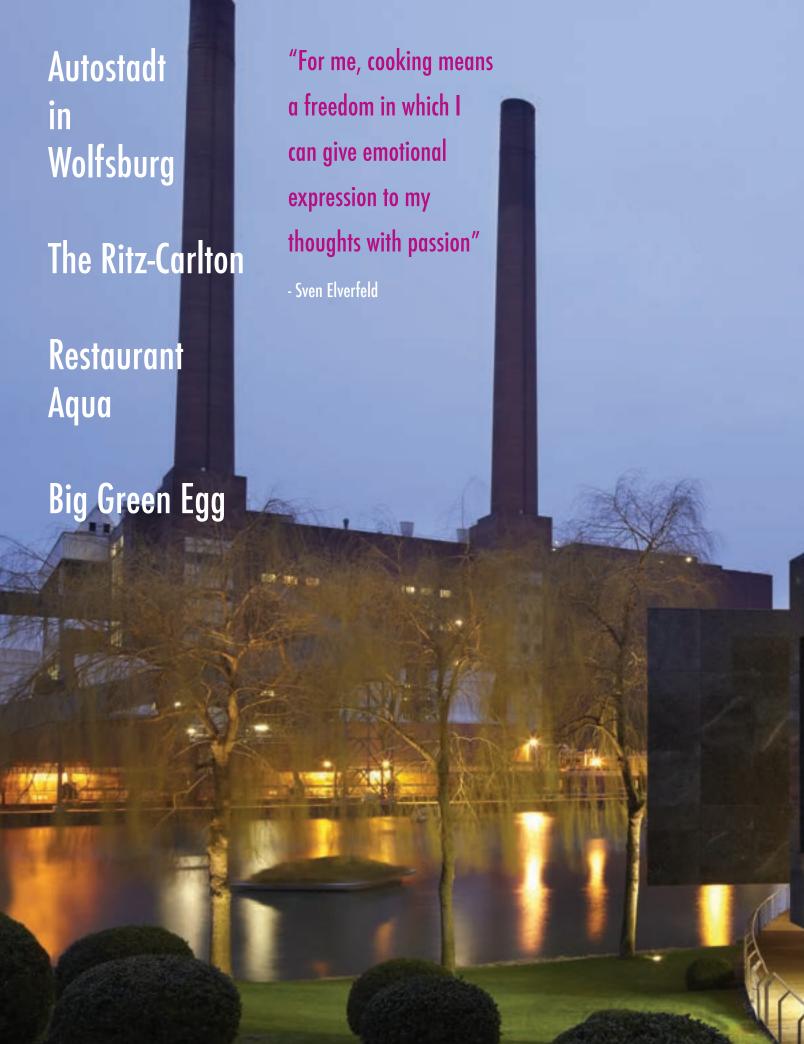
Big Green Egg

# CULINARY ARTS











## **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.



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
quality and
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."











"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 craftmanship. 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 Michelinstarred 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 "Agua". The cookbook is over 500 pages of true artistry.

- From the website: www.fusionchef.de

# SVENELLD

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COLLECTION ROLF HEYNE

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#### PREPARATION

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#### PREPARATION

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#### PREPARATION

Out the tomatoes into eightles, remove this sixed core with the beachwood several as hillows. Line the bottom of a pot with eluminum too, distribute

Now quickly lay the Ismato litera on the rack,

Braise the prior and the shallots on a bed of sea sait in the oven at 160 °C. When they are cooked, remove the outer post from the priors and the shallors, ohop wito cubes and fry in Add the garlic and the amokes tomato fillers. Next add at the other ingredients except for for 3 to 4 hours, stering occasionally. Strain through a fine sieve and then blend until Finally lived with a princh of xanthum and strain again.



## Big Green Egg



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