



Nutzfahrzeuge

Salt & Silver

Recipes inspired by the **ID. Buzz Cargo**

The ID. Buzz represents a concept car.



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When people think of our cuisine, they don't think of Hamburg.

They think of Mexico, Peru or Israel. It's because we love the flavours of these places, but it's also because our relationship with food is shaped by the concept of discovery. We ventured far and wide to sample the mind-blowing variety of food the world has to offer. We tasted and brought back dishes from South America, the Middle East and even East Asia. We wanted to try it all, experience life through the prism of ingredients, spices and technique. Food was something to be experienced in far places, never on our doorstep.

In recent years, we started to recognise and reflect this notion we carried with us for so long. Like many in the restaurant industry, we are always thinking about how we contribute to making supply chains more sustainable, how we can reduce our carbon footprint and reduce waste. In our restaurants this includes the obvious steps of avoiding imported ingredients wherever possible and picking sustainably sourced produce. This was the first nudge to pay more attention to our immediate surroundings.

But we also started to realise that there is a lot to be discovered in regional ingredients. As we started paying more attention to our suppliers and building a relationship with them, they showed us the untapped potential in some of the crops they grow on their land. We also got to know a lot of people in and around Hamburg who sustain the traditions and recipes that are so closely tied to Northern Germany.

It finally piqued our interest to explore our own home region and to take advantage of everything it has to offer. To offer a contemporary spin on it.

You don't need to venture far to find great things. That's what the ID. Buzz Cargo also stands for, the vehicle that served as the inspiration for this book. Electric mobility means we can travel in a way that's kinder to our planet, and it gives us the chance to roam freely, to rediscover our roots.

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That's why we had a field trip, to a farm just outside Hamburg, sampling produce and foraging wild ingredients. It was a truly reinvigorating experience, cutting mushrooms and flowers fresh from the mossy ground and trying them there and then.

The result is the set of recipes in this book. Food that celebrates the terroir of our region and the techniques of the present. Rather than masking the purity of the ingredients, we prefer to let them tell their own tale. Of course, these dishes are not meant to be recreated 1 : 1. They are a mere template for your own experimentation. To make the most of what is fresh and seasonal. Cook it until it tastes excellent and use what you have.

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Cozy



Kale Chips

INGREDIENTS

- Green kale/cavolo nero
- Olive oil
- Salt

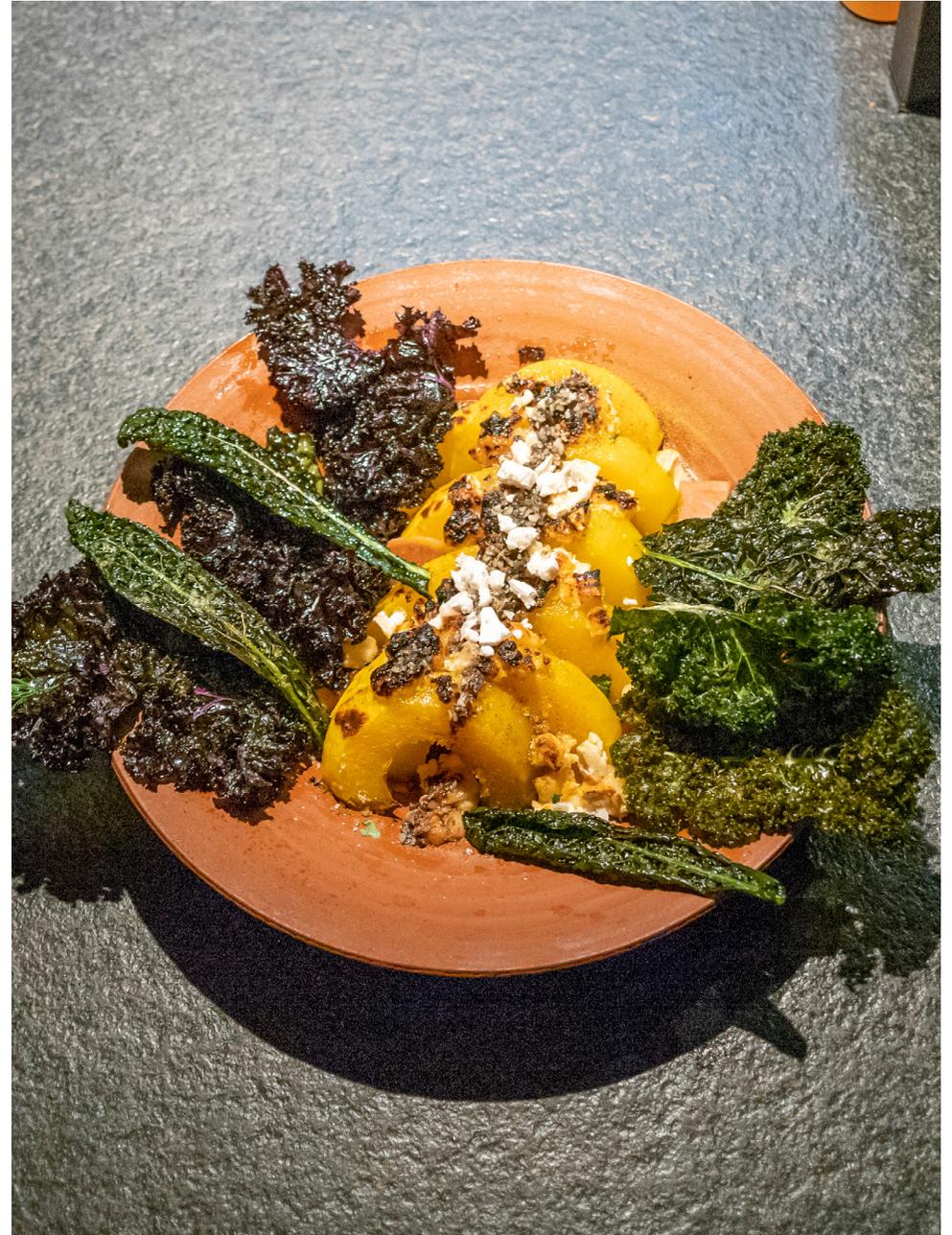
Rub the kale leaves with olive oil and salt. Preheat the oven to 160 degrees Celsius.

Spread the leaves next to each other on a baking tray lined with baking paper and place in the oven on the middle shelf.

Wedge a wooden spoon in the oven door so that a small opening remains for humidity to emerge.

After 10–15 minutes, turn the leaves once and check the consistency by pressing down on them.

After another 5–10 minutes (depending on the size of the leaves), they should be crispy throughout.



Toasted Bread with Wild Mushrooms

INGREDIENTS

- 1 loaf of bread
- Fresh wild mushrooms
- Salted butter
- Chives & edible flowers
- 1 onion
- Parmesan cheese
- Salt & pepper
- 1 pinch of chilli powder

Remove any large debris from the mushrooms and clean them thoroughly with a brush. Cut the bread into thick slices. Halve the onions and cut into 0.5 cm wide strips.

Put a frying pan on medium heat, add a thick slice of butter and let it melt. As soon as the butter starts to bubble slightly, add the chopped onion and gently fry until golden brown.

Meanwhile, melt another slice of butter in a second pan and sauté the mushrooms, tossing, for about 5 minutes until hot, then fry over medium heat for about 10 minutes until cooked through. Season with salt and pepper.

Once the onions in the first pan are golden brown and translucent, remove and set aside. In the leftover butter in the pan, fry the bread slices on both sides, then place on a board and sprinkle with the fried mushrooms, onions and chopped chives.

Finely grate Parmesan over the top and garnish with some edible flowers and chilli flakes. Dig in!



Beetroot with Sheep's Milk Yoghurt and Smoked Almonds

INGREDIENTS

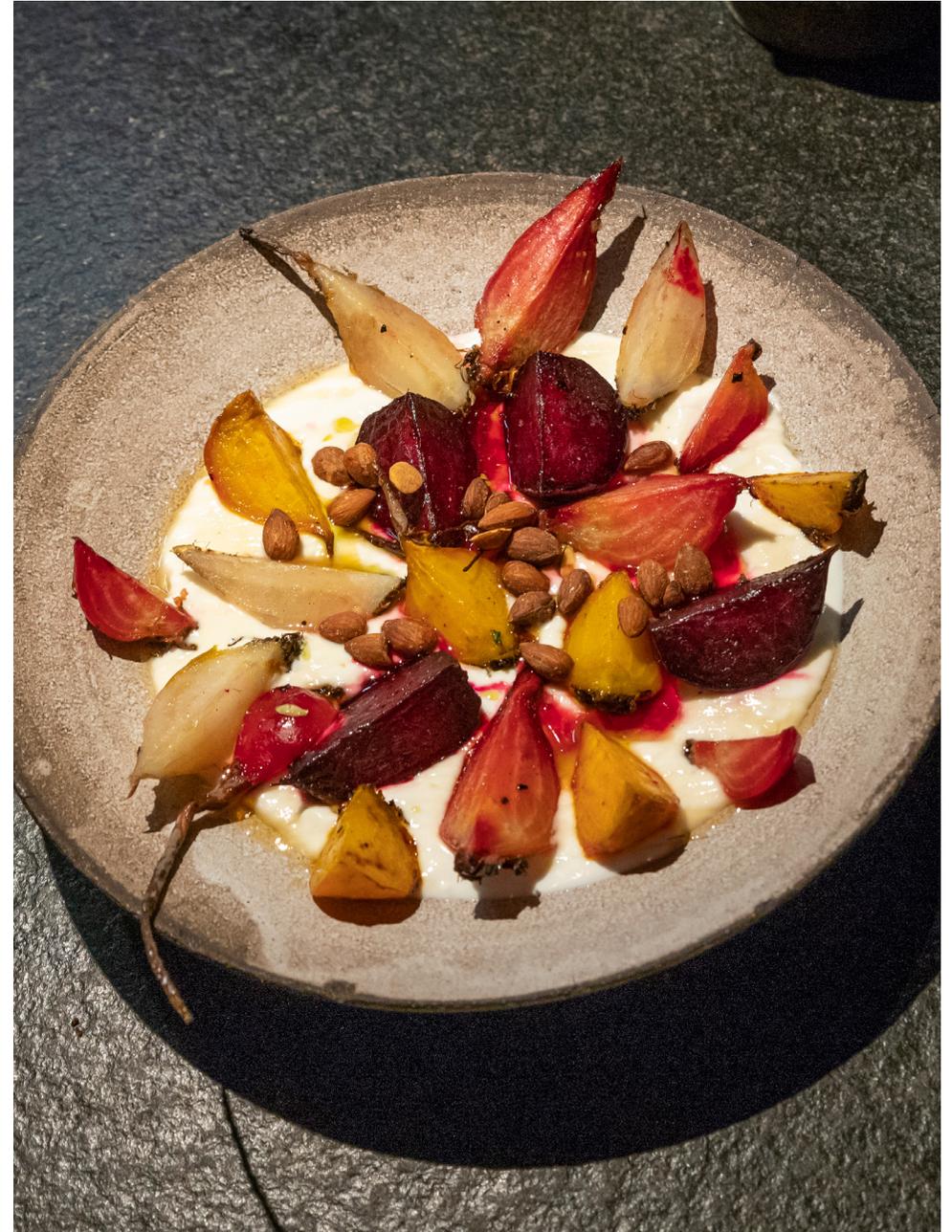
- Young beetroot
- Sheep's milk yoghurt
- 1 pack of smoked almonds
- Sea salt flakes & pepper
- Coriander oil
- Forest honey

Rub the whole beetroots with olive oil and salt and place on a baking tray lined with baking paper. Place in the oven at 160 degrees Celsius for 25 minutes. Once they're done, tip them onto a chopping board, cut them into quarters and fry in a pan on the flat sides. Meanwhile, crush the smoked almonds in a mortar until coarse.

Put the sheep's yoghurt in a bowl, mix with a little lemon juice and season to taste.

Take a large bowl, pour the sheep's yoghurt into the centre and spread it in a circle with a large spoon.

Arrange the grilled beetroot pieces on the yoghurt, garnish with coriander oil, honey and smoked almonds and season with sea salt flakes and pepper.



Golden Trout & Char with Horseradish and Herb Salad

INGREDIENTS

- 1 golden trout
- 1 char
- 1 bunch each of chervil, coriander, parsley & dill
- Cold-pressed rapeseed oil
- Aceto Balsamico Bianco
- A little salt & pepper
- Fresh horseradish

If you have the time and lots of motivation, debone the fish using a butterfly cut. There are lots of video tutorials for this, as it takes a little practice to master it. Salt the boned fish, place them skin side up on a tray lined with baking paper and put the tray under the oven grill at 200 degrees Celsius.

While the fish is in the oven, wash and dry the herbs and remove the stems. Pour some rapeseed oil and vinegar in a bowl and mix with a fork. Then add the herbs and mix with the dressing using your hands. Take out a handful and gently form it into a loose herb salad ball, like a snowball. Arrange it on the plate as desired.

After 10–12 minutes, the skin should be golden and blistered but the fish will still be slightly translucent inside – this is the ideal time to serve. Arrange the fish next to the herbs, grate fresh horseradish on top and enjoy!





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Bon Appétit!