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Thomas Kammeier The Cookbook

Thomas Kammeier The Cookbook is the inspired cookbook of Michelin star, 18 GaultMillau **Chef Thomas Kammeier** of **HUGOS Restaurant** at the **InterContinental Berlin** that also provides a photographic tour of **Berlin, Germany**.

Chef Thomas Kammeier's easy to follow cooking instructions, insight into the chef's vision, and gorgeous photographs of food and the exciting city of Berlin, are what make this book a definite winner.



I collect cookbooks; it is a lifelong passion of mine that began when my grandmother first gave me a few antique cookbooks from her collection when I was a child. I loved pouring over the books reading the recipes and learning the secrets of the chefs who created them, and I still do. Since I received those first cookbooks from my grandmother, my collection has steadily grown throughout the years, always adding interesting antique as well as new cookbooks to my collection, and at last count my cookbook collection exceeded the two hundred mark. I discovered Chef Thomas Kammeier's cookbook while I was staying at the InterContinental Berlin in March 2008, and when I spotted his cookbook at the reception counter upon check-in at the hotel I immediately started browsing through the book before I had even received my room key. What I love about ***Thomas Kammeier The Cookbook***, besides the fact that it is available in English as well as in German, unlike his first cookbook that was only available in German, is that it is so well put-together.



The cookbook, published by **Collection Rolf Heyne** with text by Ingo Swaboda is a large scale book which begins with an introduction from Thomas Kammeier who discusses his philosophy and his culinary background, and then takes the reader on a cooking course starting with Basic Recipes and guiding us through the making of stocks, sauces, and jus, which are used throughout the cookbook. Moving on, there

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are chapters on Starters, Soups, Vegetables, Fish, Meat, and Desserts. The recipes, although inspired and artistically presented in the photographs, have easy to follow instructions so you do not need to have a chef certificate to venture into recreating his recipes, and even thoughtfully include wine pairing suggestions for each recipe. Although you may not be able to have Chef Thomas Kammeier come to your home to cook a gourmet dinner for your next party, with the help of his cookbook you can definitely look like a star in your own kitchen. On a final and very important note, the book has a very helpful Glossary, which lists the more unusual ingredients and cooking terms listed in the recipes in the cookbook making it a very handy reference guide.

In addition to the recipes, there are wonderful black and white as well as color photographs by Luzia Ellert, which are captivating images of Berlin's most famous landmarks, as well as spectacular photographs of HUGOS Restaurant located on the 14th floor of the hotel with its stunning city light views creating a panoramic tapestry of Berlin, making the book especially endearing for not only gourmet cooks but also to enjoy as a lovely coffee table book for your favorite Berlin lover.

Read **Chefs' Recipes** where Chef Thomas Kammeier shares recipes for an enticing 4-course menu from **Thomas Kammeier The Cookbook** in **English and German**.

The Menu

Canadian Lobster Tartar, Blood Orange, Saffron & Chili Ice Cream

Bavarian Char Confit, Ginger & Wasabi Cucumber

Shoulder of Beef, Parsnips, Carrots, Perigord Truffles

Valrhona & Olive

Thomas Kammeier The Cookbook may be purchased from the [InterContinental Berlin](#) as well as at bookstores. ISBN number: 978-3-89910-369-4. You may also visit the website: www.Collection-Rolf-Heyne.de for more information.

Read other articles on **HUGOS Restaurant** and the **InterContinental Berlin** in the **Destinations, Hotels and Resorts, Restaurants** and **Chefs' Recipes** (in **English** and in **German**) sections.



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