

1. Record Nr.	UNISA996308838903316
Autore	van der Meulen Nicolaj
Titolo	Culinary Turn : Aesthetic Practice of Cookery / Nicolaj van der Meulen, Jorg Wiesel, Anneli Kasmayr, Raphaela Reinmann
Pubbl/distr/stampa	Bielefeld, : transcript Verlag, 2017
ISBN	3-8394-3031-3
Edizione	[1st ed.]
Descrizione fisica	1 online resource (324 pages)
Collana	Asthetische Praxis ; 1
Altri autori (Persone)	KasmayrAnneli
Disciplina	640
Soggetti	Culinary Turn; Aesthetic Practice; Gastronomy; Nova-regio-cooking; Nutrition; Culinary Arts; Convivium; Culture; Aesthetics; Food Studies; Cultural Studies
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Frontmatter 1 Content 5 Foreword 9 Introduction 13 Avant-garde Natural Cuisine. Nicolaj van der Meulen, Jorg Wiesel and Stefan Wiesner in Conversation on Cooking as Aesthetic Practice 25 Anthropocene Kitchen 39 The Evolution of Kitchen Design. A Yearning for a Modern Stone Age Cave 47 The Kitchen of the Future. Somewhere Between Sci-Fi and Social Design 57 La Brigade de Cuisine 63 Kitchen Culture 65 Plates 67 Three Theses for Increased Enjoyment 71 The Mind's Eye and Palate 79 Saving Diversity 83 Sustainable Food Systems 87 Consciously, but Not Knowingly 91 Morsels 99 No Title 113 Pig's Head/Chard/Milk/Bay Leaf/Lime/Anchovies 119 Gratin of Green Tagliolini with Braised Pig's Cheeks, Lime and Bay 123 Recipe Plan 129 Pig's Cheeks with Crisped Ears, Chard and Bay Leaf 133 Dish(es) Using Pig" Head, Milk, Chard, Anchovies, Lime and Bay Leaves 137 Pig's Head in Chard/Sauteed Chard Stems/ Chard Sponge/Bay Leaf Milk Froth/Candied Lime Zest/Anchovy and Lime Puree 143 Evolution - Culinary Culture - Cooking Technology 149 Food in the Metabolic Era 161 Food as a Medium Between Art and Cuisine. Rirkrit Tiravanija's Gastronomic Installations 173 For a Good Time dilettantin produktionsburo: Transitory Spaces of Art Production, Presentation and Distribution 189 Babette's Culinary Turn. An Essay 207 A Taste of Home 211 Foreign Food and Table Arts 219

Plating Food. On the Pictorial Arrangement of Cuisine on the Plate 235  
Decay and Other Flip Sides. Gastronomical Ramblings About Post-Culinary Design Possibilities 251  
On the Sensation of Freshly Grated Lemon Zest. Anneli Kasmayr and Thomas A. Vilgis Talk About Food Innovation, Taste and Emotion 265  
Perfume and Cooking 279  
Culinary Criteria Creation in an Open Society 285  
Bibliography 299  
List of Figures 311  
Contributors 317

---

Sommario/riassunto

Kitchen, cooking, nutrition, and eating have become omnipresent cultural topics. They stand at the center of design, gastronomy, nutrition science, and agriculture. Artists have appropriated cooking as an aesthetic practice - in turn, cooks are adapting the staging practices that go with an artistic self-image. This development is accompanied by crisis of eating behaviour and a philosophy of cooking as a speculative cultural technique. This volume investigates the dimensions of a new culinary turn, combining for the very first time contributions from the theory and practice of cooking.

---