

Art and Food



Popular Recipes from the German Ambassador's Residence

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The Residence of the German Ambassador



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Introduction



The German Ambassador's Residence at Foxhall Road in Washington, D.C., with its modernistic architecture, has often been compared to a museum. Inside the cubist structure, works by contemporary German artists such as Markus Lüpertz, Rosemarie Trockel, Christa Näher, Gerhard Merz, and Bernard Schultze are on permanent display here. Beyond that, I have enjoyed opening up our residence to artists from Germany and the U.S. on a temporary basis to present their works to our many guests from the worlds of business, politics, and the media in this unique setting. But one day, at the opening of an exhibition of works by Berlin-based sculptor Hans Scheib, I overheard one prominent guest saying, "The sculptures are great, but not the sole reason that brought me here. An equally big draw is the *Rote Grütze* served regularly at the German Ambassador's Residence."

There has always been an association between the arts and restaurants. Many Post-Impressionist painters would famously pay for their meals not with money but with paintings, and restaurants like the Colombe d'Or in Provence today boast not only excellent food but also sketches by Picasso and Miro. When food and art meet, they appeal to the totality of our senses.

Culinary experiments and the artist's permanent struggle to widen his or her vision of the world share a language that everybody understands. And the passions for art and good food are both enjoyed best in the presence of friends. So I asked my French-born chef, Benoit Teisseire, to experiment along these lines of thinking and make traditional German recipes fit into the realm of contemporary art.

You can see some of the culinary results put in the context of a recent exhibition of sculptures and paintings on the following pages. I attach the recipes for your own home use, too, but remember: The first rule of haute cuisine is to always use fresh ingredients.

Enjoy!

Marliese Heimann-Ammon

An abstract painting depicting a vibrant bar scene. The composition is dominated by dark, moody tones of black and deep blue, which serve as a backdrop for more luminous colors. A large, bright yellow-orange diagonal stroke sweeps across the upper left, suggesting a beam of light or a cocktail. Below this, various shapes and colors are layered: a prominent red shape on the right, a green one in the center, and a blue one on the left. White, cloud-like or smoke-like forms are scattered throughout, adding a sense of movement and atmosphere. The overall style is expressive and painterly, with visible brushstrokes and a rich, textured quality.

Cocktails and Drinks

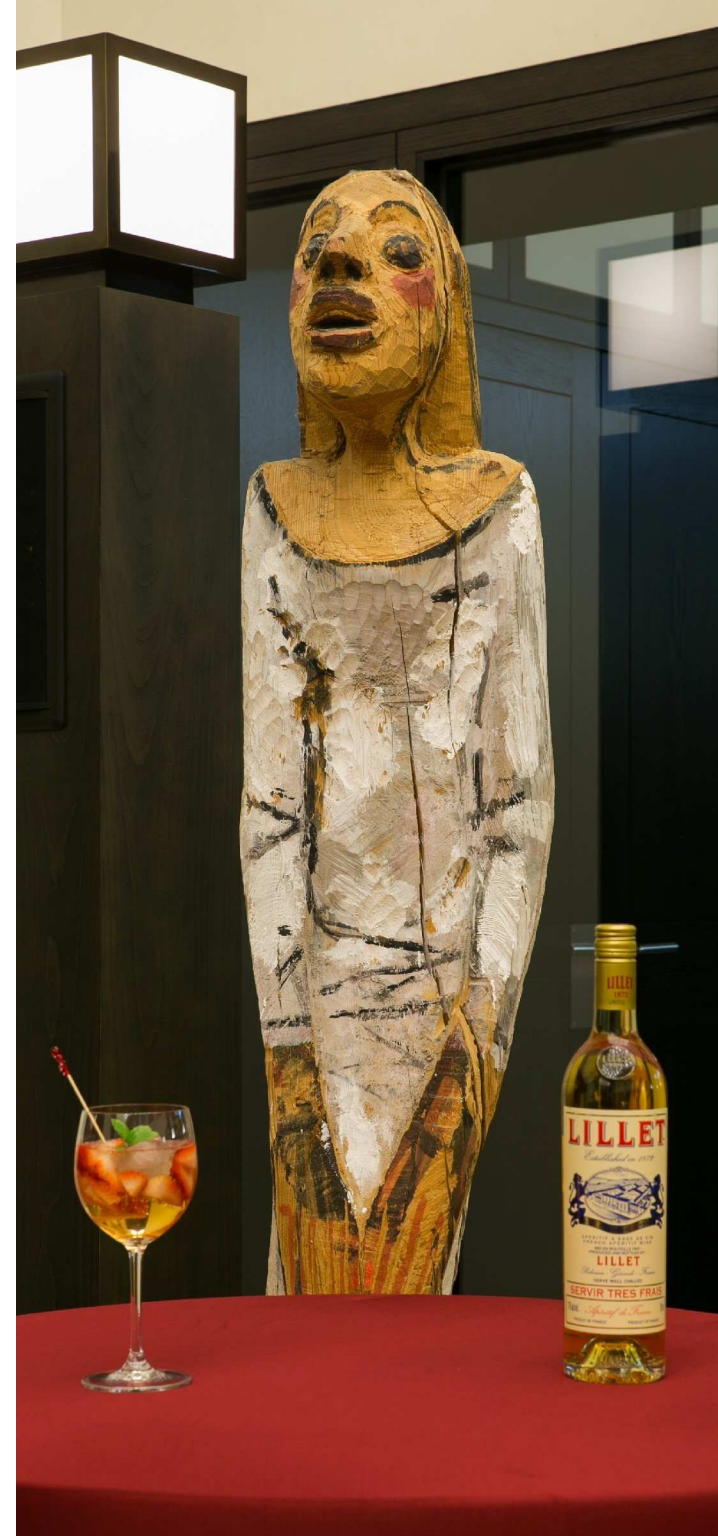
Lillet Vive

Ingredients

5 cl Lillet blanc
10 cl tonic water
4 peppermint leaves
2 strawberries
Ice cubes

Directions

Put the ice and peppermint in a glass and pour in 1/3 Lillet blanc with 2/3 tonic water. Add the strawberries. Serves 2.



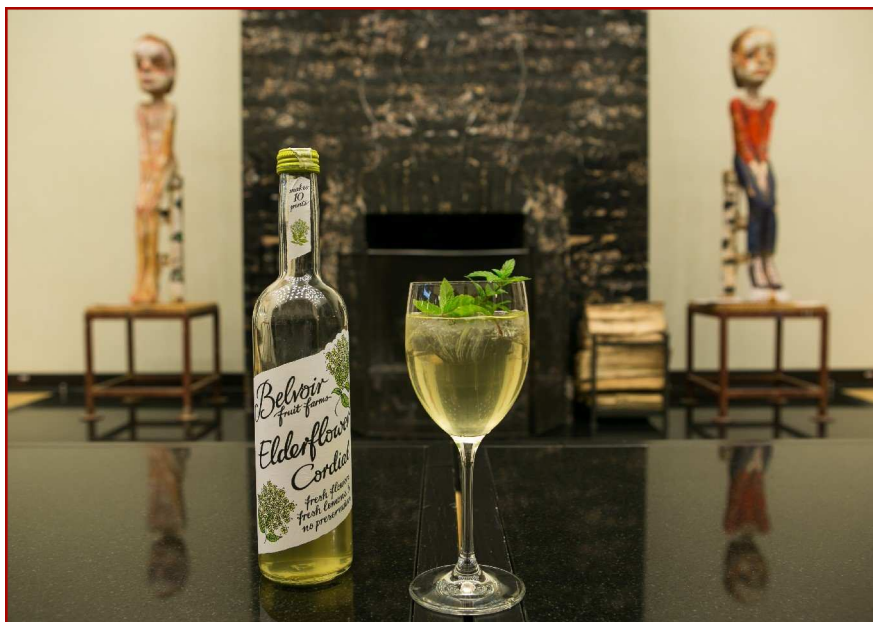
Hugo

Ingredients

1 cup of Champagne
or Prosecco
½ cup sparkling water
2 tsps elderflower syrup
4 mint leaves
Juice of ½ lime
2 slices of lime
Ice cubes

Directions

Crush 2 mint leaves each in two Champagne flutes. Add the elderflower syrup, the lime juice, and the sparkling water evenly to the two glasses. Stir well with a cocktail spoon. Add lime slices and ice. Serves 2.



Glühwein

Ingredients

750 ml dry red wine
100 ml water
3-4 tbsps sugar to taste
½ lemon cut into slices
3 cloves
3 cardamom pods
1 star anise
1 cinnamon stick

Directions

Place all the ingredients into a heavy bottom saucepan and heat over a high flame. Reduce the temperature after a minute and allow to simmer without boiling, for about 30 minutes. Serves 6.



Hibiscus Cocktail

Ingredients

2 glasses of Champagne
2 whole wild hibiscus flowers
2 tsps wild hibiscus syrup

Directions

Place a whole wild hibiscus flower pointy end up in the bottom of a Champagne flute (so bubbles will flow up through the hole at the base of the flower). Add the Champagne and a teaspoon of wild hibiscus syrup. Serves 2.



An abstract painting with a dark, textured background. A prominent vertical streak of bright yellow and orange runs down the left side. The upper left corner features a cluster of green and yellow shapes. Scattered throughout the composition are numerous small, circular and irregular spots in various colors, including white, blue, red, and purple. The overall effect is one of dynamic energy and complex visual texture.

Canapés

Smoked Salmon with Guacamole on Pumpernickel

Ingredients

- 1 mashed avocado
- ¼ cup chopped tomato
- 1 tsp lemon juice
- 2 tbsps chopped cilantro
- 2 tbsps chopped onion
- Salt and pepper
- 3 drops Tabasco
- 6 slices smoked salmon
- 12 slices round-shaped pumpernickel bread
- 1 lemon



Directions

Mash the avocado. Add the chopped tomatoes, cilantro, onion, lemon juice, Tabasco, salt, and pepper. Mix well. Lightly toast the bread. Spread guacamole on the surface of each round-shaped pumpernickel canapé. Cut and roll the smoked salmon into small portions and place on top of each slice of toast. Cut the lemon in half. Squeeze a drop of juice over each slice of toast. Serves 6.

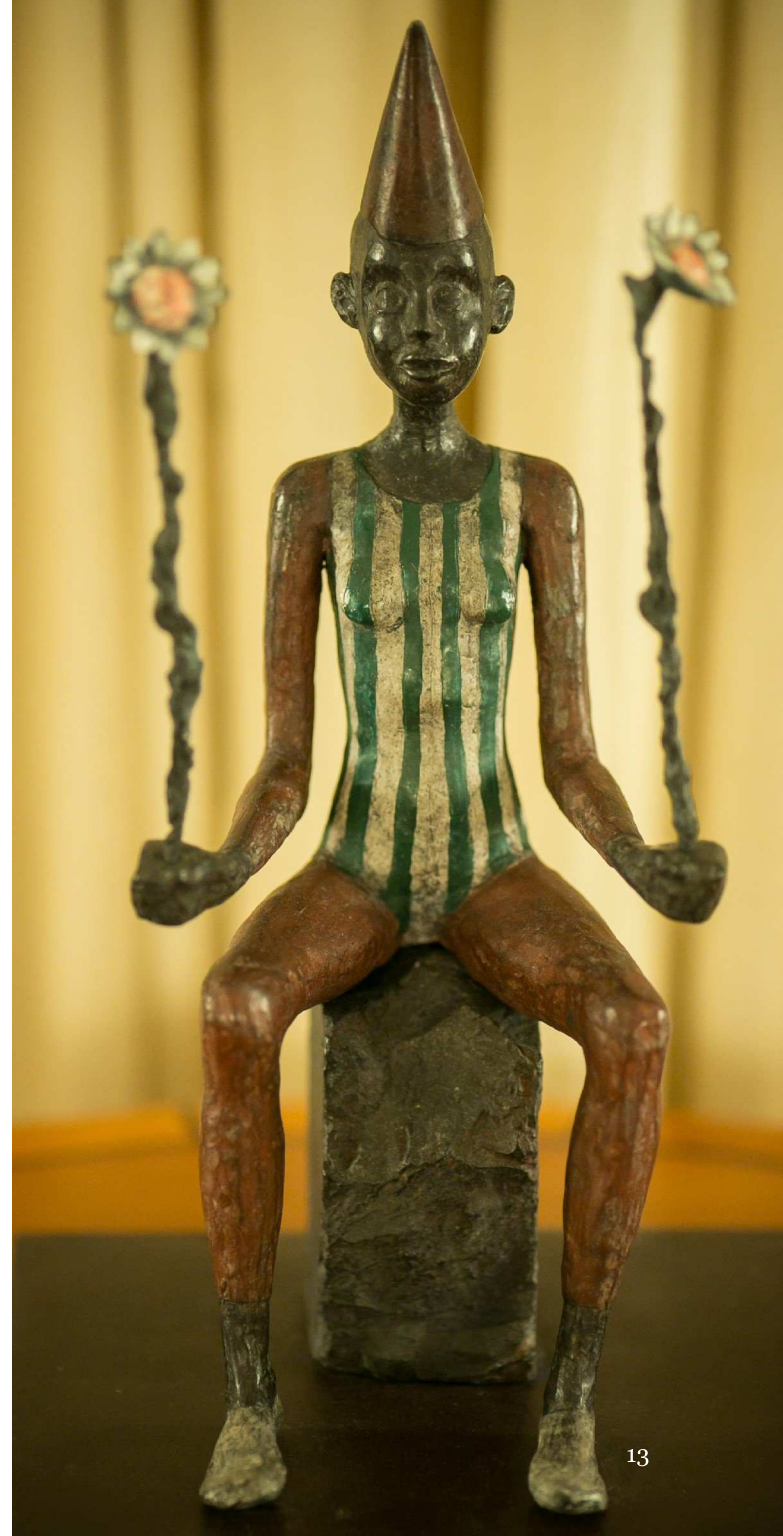
Steak Tartare

Ingredients

1 lb beef tenderloin
or sirloin
2 tbsps finely chopped
cornichons
2 tbsps chopped drained
capers
1 cup minced onions
1/3 cup chopped parsley
2 egg yolks
2 tbsps Dijon mustard
1/4 cup extra virgin
olive oil
1/2 tsp Tabasco sauce
1 tbsp Worcestershire
sauce
1 tbsp ketchup
Salt and pepper
1 baguette

Directions

In a mixing bowl, combine the egg yolks, mustard, salt, and pepper and whisk to blend. Add the olive oil slowly in a steady stream, whisking constantly until smooth and blended. Add the Tabasco, Worcestershire sauce, and ketchup. Chop the beef and add the dressing along with the chopped cornichons, capers, onions, and parsley. Toss gently. Taste and adjust. Serve on a crunchy toasted baguette. Serves 6.



Eggplant Caviar with Marinated Shrimp

Ingredients

For the caviar:

- 1 large globe eggplant
- ½ cup extra virgin olive oil
- 3 chopped garlic cloves
- 2 peeled, seeded, and chopped tomatoes
- 1 small chopped onion
- 1/3 cup pitted and coarsely chopped black olives
- ¼ cup chopped parsley
- Salt and pepper
- 1 baguette

For the shrimp:

- 12 shrimp
- 2 tbsps virgin olive oil
- 1 tbsp butter
- 1 tbsp lemon juice
- 1 tbsp chopped parsley
- 2 chopped garlic cloves
- ¼ tsp lemon zest

Directions

Place the eggplant on a baking sheet. Bake until very soft. Remove from the oven and let cool. Cut the baguette into ½ inch thick diagonal slices. Place the slices on baking sheets and drizzle with the olive oil. Bake until golden brown. Turn and continue to bake until golden brown on the other side. When the eggplant is cool enough, peel it and coarsely chop the flesh. Sauté the garlic and onion in 2 tbsps olive oil until they are translucent. Add the chopped tomatoes and let simmer a few minutes. Add the mixture to the eggplant and the remaining ingredients (black olives, parsley, olive oil). Season to taste.

Pat dry the shrimp with a paper towel. Heat a skillet over high heat and season the shrimp. Add the olive oil, cook the shrimp for 1 minute. Turn the shrimp over, add the garlic and the butter, and cook for 2 more minutes. Add the lemon juice and lemon zest, let thicken for 30 seconds. Transfer to a bowl.

Spread eggplant caviar on the toasted baguette slices. Place 1 shrimp on top of each eggplant caviar slice. Serves 6.



An abstract background painting featuring a dense composition of dark, expressive brushstrokes in shades of black, navy blue, and deep purple. Interspersed among these dark tones are vibrant, bright yellow strokes and patches, some of which are thick and textured. On the left side, there are large, soft, white and light blue washes that create a sense of depth and contrast. The overall effect is one of dynamic energy and complex texture.

Appetizers

Seared Sea Scallops with Butternut Squash Purée

Ingredients

1½ lbs large dry sea scallops
1 tbsp olive oil
2 lbs butternut squash,
cut into 1 inch cubes
¾ cup heavy cream
6¼ cups toasted sliced almonds
3 tbsps butter
2 chopped shallots
2 tbsps minced fresh sage
1 tbsp lemon juice
1 pint mâche salad
Salt and pepper

Directions

Melt 2 tbsps butter in a saucepan and add the butternut squash, season. Stir over medium heat until the squash starts to soften, about 3-4 minutes. Reduce the heat, add the cream, and cover the saucepan. Cook until the squash is very soft. While still hot, transfer the squash to a food processor and blend into a smooth purée. For a smoother result, pass the purée through a fine sieve.

Pat the scallops with a paper towel and season them. Heat 1 tbsp olive oil on high heat until the oil begins to smoke. Add scallops and cook until just browned (don't stir) about 1 ½ minutes. Turn the scallops over and cook another 1 minute. Transfer the scallops to a plate. Heat the remaining butter over a medium heat, stirring until the butter starts to foam. Add shallots, minced sage, and lemon juice. Pour sauce over the scallops and serve scallops over purée and garnish with mâche salad. Serves 6.







Salmon Carpaccio

with Wasabi Cream Sauce and Reibekuchen

Ingredients

12 ounces very fresh Atlantic salmon
filet (skin and bones removed)
¼ cup extra virgin olive oil
2 tbsps lemon juice
1tsp lemon zest
1 tbsp chopped chives
Salt and pepper

For the wasabi cream sauce:

4 tbsps heavy cream
1 tbsp chopped shallots
2 tbsps wasabi paste
1 tbsp Kikkoman ponzu lime soy sauce

For the Reibekuchen:

2 large peeled potatoes
1 small egg
1-2 tbsps flour
½ onion
Salt
1 tbsp butter
1 tbsp oil

Directions

Wasabi cream sauce:

Place the cream, lemon juice, shallots, and lime soy sauce in a saucepan on medium heat and bring to a boil. Remove from the heat and let stand for 2 minutes. Add the wasabi paste and mix well.

Salmon Carpaccio:

Slice salmon on the bias as thinly as possible. Arrange salmon on a plate. Repeat with the remaining salmon. In a small bowl, combine the extra virgin olive oil, lemon juice, lemon zest, chives, salt, and pepper and whisk to blend. Lightly season each Salmon Carpaccio with salt and pepper. Spread the marinade over the salmon with a brush. Drizzle the wasabi cream sauce over the top and serve well chilled.

Reibekuchen:

Grate the potatoes and onion in a mixing bowl and season with salt. Let stand for 2 minutes. Shape the mixture into a ball and squeeze dry. Place back into the bowl, add the flour and the egg, and mix well. Heat the oil and butter, shape the potato mixture into little patties, and fry the Reibekuchen until golden brown on both sides. Remove from the pan and drain on kitchen paper. Serve with the Salmon Carpaccio. Serves 6.

Riesling-Baked Oysters with Leek Fondue

Ingredients

36 freshly shucked oysters
(reserve water and bottom shells)
8 cups rock salt
3 leeks halved lengthwise (white
and pale green parts only)
2 tbsps butter
1 tbsp chopped fresh thyme
½ cup Riesling wine
2 chopped shallots
1 cup heavy cream
1 egg yolk
Reserved oyster water
Salt and pepper



Directions

Rinse and dry the reserved oyster shell bottoms. Pour most of the rock salt into a broiler pan or a large gratin dish. Nestle the shucked oyster shell bottoms on the rock salt. Divide the remaining rock salt on a serving platter. Cut the leeks crosswise into thin half-circles. Rinse and dry well. In a saucepan, melt the butter and add the leeks and 4 tbsps Riesling wine. Cook until soft and translucent. Add the chopped thyme, 2 tbsps cream, salt, and pepper and cook for another 2 minutes, set aside. Place the chopped shallots, the remaining Riesling, the oyster water, and the oysters into a small saucepan and cook over high heat. As soon as the mixture begins to boil, remove the oysters from the liquid and let the liquid reduce by at least half. Add the cream and reduce again by half. Season and add the egg yolk to the sauce, stirring with a whisk. Pour a little leek fondue in the bottom of each shell and place an oyster on top. Spoon the Riesling sauce over the oyster to cover it. Bake in the oven at 400°F. Carefully lift the oyster shells out of the salt and arrange on the bed of rock salt on the serving platter. Serves 6.

An abstract painting with a dense, textured composition. The background is a mix of dark, muted colors like deep blues, greens, and browns, with vertical streaks of lighter colors like white, yellow, and orange. The overall effect is one of a busy, crowded scene, possibly a market or a festival, with figures and objects blurred into a colorful mosaic. The word "Soups" is written in a white, cursive script in the center of the image.

Soups

Chilled Avocado Cucumber Soup

Ingredients

- 1 large peeled cucumber
- 1 large avocado
- 3 spring onions (green and white parts)
- 2 cloves garlic
- ½ bunch cilantro
- 250 g yogurt
- 250 g water
- 250 g ice cubes
- 60 ml lemon juice
- Salt and pepper
- 6 tbsps sour cream

Directions

Combine all the ingredients in a food processor until smooth. Serve in a bowl with a dollop of sour cream on top. Serves 6.



Red Kuri Pumpkin and Orange Soup

Ingredients

1 peeled and seeded kuri pumpkin
(a little over 2 lbs)
3 tbsps butter
1 chopped jalapeño pepper
2 chopped onions
2 bay leaves
½ liter vegetable or chicken stock
4 organic oranges (juice and zest)
40 g fresh ginger
Salt and pepper
½ cup sour cream
1/3 cup chopped chives

Directions

Sauté the onions gently in butter in a large saucepan until translucent. Add the chunks of pumpkin, half of the fresh ginger, half of the orange zest, half of the jalapeño pepper, and the bay leaves. Toss well. Add the orange juice and the stock and season with salt and pepper. Bring to a simmer for 30 minutes until cooked. Purée in a food processor until very smooth. Strain the soup through a sieve. Top the soup with the remaining chopped ginger, jalapeño, orange zest, and sour cream. Serves 6.



Red Beet Velouté with Ginger Crème Fraîche

Ingredients

1 lb red beets (about 6 medium)
3 tbsps butter
1 leek (white and pale green parts only) chopped
2 small onions thinly sliced
2 celery stalks chopped
4 tbsps fresh ginger finely chopped
4 cups vegetable or chicken stock
1 bay leaf
1 thyme sprig
¼ cup parsley chopped
½ cup heavy cream
Salt and pepper
Crème fraîche



Directions

Wrap the beets in aluminum foil and roast until tender in the oven at 350° F for about 1 hour. When cool, peel, and cut the beets into quarters. Melt the butter in a medium saucepan over medium heat, add leek, onion, and celery and cook until the mixture begins to brown, then add the bay leaf and thyme and 2 tbsps fresh ginger and cook another 2 minutes. Add the stock, bring to a boil, and simmer for 20 minutes. Add the heavy cream and let boil for 1 minute. Remove the bay leaf and thyme sprig. Working in batches, purée the soup in a blender with the cooked beet. Season to taste with salt and pepper. Mix the remaining chopped ginger with the crème fraîche and infuse a minimum of 30 minutes. Do not allow the soup to boil again to avoid discoloration. Garnish with 1 tablespoon crème fraîche and chopped parsley. Serves 6.

An abstract painting with a dark, moody atmosphere. The background is dominated by deep blues and blacks, with streaks of white, yellow, and red. The texture is rough and layered, suggesting a sense of depth and movement. The word "Salads" is written in a white, cursive font in the center of the image.

Salads

Gazpacho Salad

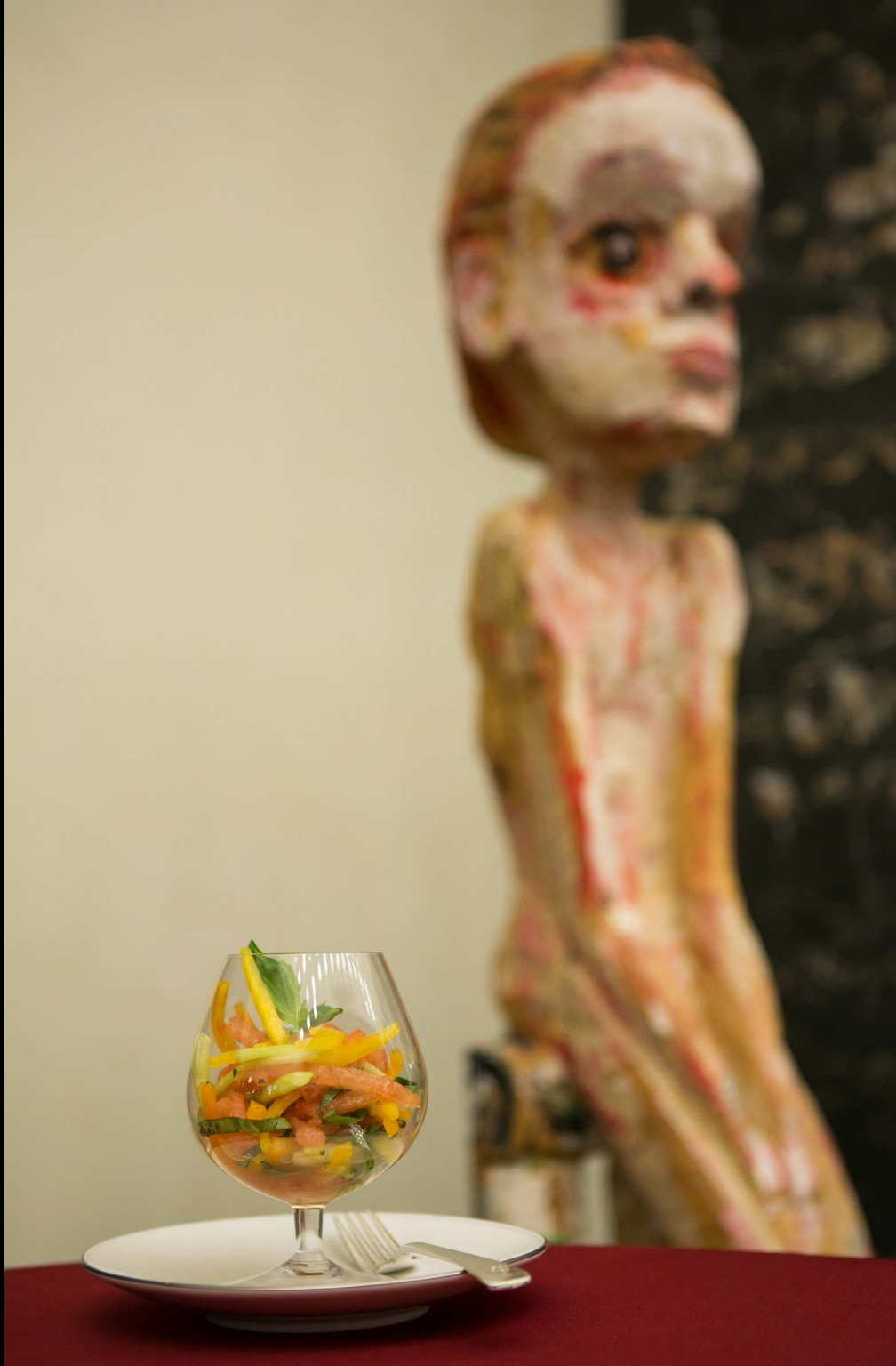
Ingredients

3 ripe seeded tomatoes
1 red onion
1 small watermelon
1 yellow bell pepper
1 red bell pepper
1 cucumber
1 bunch basil
2 tbsps sherry vinegar
5 tbsps virgin olive oil
Pinch red chili flakes
Salt and pepper

Directions

Cut all the vegetables and basil in narrow strips (julienne). Combine all the ingredients in a large bowl. Slowly whisk sherry vinegar and olive oil with the salt and pepper. Add all the ingredients with the pinch of chili flakes. Toss gently. Serves 6.





Green Asparagus and Strawberry Salad

Ingredients

1 bunch green asparagus
1 pint strawberries cut into
pieces (approx. 2 cups)
2 oranges cut into segments
1/3 cup freshly grated parmesan
1/2 lb arugula
1/4 cup toasted almond slices
2 tbsps lemon juice
2 tbsps balsamic vinegar
1/3 cup virgin olive oil
Salt and pepper

Directions

Peel and snap the tough ends off the asparagus. Bring a pot of salted water to a boil. Cook the asparagus for about 3 minutes (until al dente), drain, and rinse with cold water. Cut the asparagus on an angle into 1 inch pieces. Combine the asparagus with the strawberries, orange segments, parmesan, toasted almond, arugula, lemon juice, balsamic vinegar, olive oil, salt, and pepper. Serves 6.



Berliner Potato Salad

Ingredients

2 lbs potatoes (Yukon Gold, Fingerling, or Yellow Finn)
1 chopped sweet onion
2 tart apples (Granny Smith or Pink Lady) cut into small cubes
5 chopped medium pickles
5 thinly sliced spring onions
1 bunch chopped chives
¼ cup cider vinegar
1 tbsp mustard
1 tbsp sugar
½ cup canola oil
½ cup pickle juice
Salt and pepper

Directions

Boil the potatoes in salt water until tender and rinse with cold water. Once cool enough to handle, peel and cut in ¾ inch cubes. Reserve in a bowl. Combine mustard, sugar, pickle juice, vinegar, salt, and pepper in a small bowl, slowly whisk, and add the canola oil. Combine all the ingredients and allow the salad to sit at least 4 hours at room temperature. Serves 6.



An abstract painting with a dark, moody background of deep blues and blacks. A prominent diagonal band of warm colors, including reds, oranges, and yellows, stretches from the upper left towards the center. The foreground is filled with textured, expressive brushstrokes in white, light blue, and hints of red. In the upper right corner, there are several bright, circular, glowing spots, resembling stars or distant galaxies. The overall composition is dynamic and layered, with a sense of depth and movement.

Main Dishes

Sauerländer Venison

Ingredients

2 ½ lbs cleaned venison loin

For the marinade:

1 bottle red wine

1 onion peeled
and cut into 4 pieces

2 celery stalks
cut into ½ inch pieces

1 carrot cut into ½ inch rounds

20 black peppercorns

15 juniper berries

1 sprig thyme

1 bay leaf

For the sauce:

6 oz diced bacon

10 juniper berries

6 oz red currant jelly

½ cup crème fraîche

2 tsps Dijon mustard



Directions

Combine all the ingredients for the marinade in a bowl and place the venison and the vegetables in the marinade so that they are completely covered.

Refrigerate for 24 hours. Remove the venison, strain the marinade, and reserve the vegetables. Melt 1 tbsp of butter in a large saucepan. Add any trimmings cut from the venison and the diced bacon and sauté until browned. Add the juniper berries and reserved vegetables, sauté for another 4 minutes, then add the strained marinade. Bring the mixture to a boil and reduce until you have about 1 ½ cups. Strain and transfer the reduced mixture to a smaller pot and add the red currant jelly and the crème fraîche. Bring everything to a boil and simmer for a few minutes. Season with salt and pepper and add the mustard just before serving.

Pan-fry the venison to medium rare. Pour the sauce over the venison. Best served with braised red cabbage, celery purée, and spätzle. Serves 8.

Chicken Yassa

Ingredients

- 1 large chicken or 6 chicken breasts
- ½ cup peanut oil or any cooking oil
- 6 onions cut into slices
- 1 ½ cups lemon juice (about 8 lemons)
- 2 bay leaves
- 4 cloves chopped garlic
- 1 seeded and finely chopped chili pepper
- 3 carrots cut into slices
- 2 cups chicken stock
- 1 tbsp peanut butter
- Salt
- 1 tsp red pepper

Directions

Mix all the ingredients together and allow the chicken to marinate in the mixture a few hours or overnight. Remove chicken from the marinade, reserve the marinade.

Grill the chicken over a charcoal fire until it is lightly browned but not entirely done. Remove the onions and carrots from the marinade and sauté them in a large saucepan for a few minutes. Add the remaining marinade and bring to a slow boil, cooking the marinade into a sauce. Add the chicken to the sauce and simmer until the chicken is thoroughly done. Serve with rice. Serves 6.





Pork Tenderloin Geschnetzeltes

with Mushrooms and Spinach Spätzle

Ingredients

For the pork tenderloin:

1.5 lbs pork tenderloin cut into thin strips
2 tbsps vegetable oil
2 chopped onions
8 oz fresh white button mushrooms cut into slices
1 cup white wine
1 tbsp tomato paste
3 tbsps butter
3 tbsps flour
1 ½ cups beef stock
1 cup heavy cream
1 tbsp sweet paprika powder
Salt and pepper

For the spinach spätzle:

7 oz fresh or frozen spinach
6 eggs
14 oz flour
1 tsp salt
¼ tsp nutmeg
3 tbsps butter

Directions

Pork Tenderloin Geschnetzeltes:

Heat the oil in a stainless-steel skillet over medium-high heat and brown the pork on all sides. Transfer the pork to a plate and set aside. Add the onions to the skillet, adding more oil if necessary, and sauté until the onions are translucent and beginning to brown, about 5-7 minutes. Add the mushrooms and sauté until tender, about 5 minutes. Transfer the onion and mushroom mixture to the pork and set aside.

Melt the butter in the skillet and whisk in the flour, continuing to whisk until the mixture is a rich caramel brown. Add the white wine, beef stock, heavy cream, tomato paste, and paprika, whisking continuously, until the mixture is smooth and thickened.

Return the meat mixture to the sauce and bring to a simmer for a few minutes, but be careful not to leave the meat too long or it will toughen. Add salt and pepper to taste. Add more cream or stock if the sauce is too thick.

Spinach spätzle:

Blanch, rinse, and squeeze dry the spinach. In a mixer, blend the eggs, salt, nutmeg, and spinach. Combine the mixture with the flour. Bring a large pot of water to a boil. Pass the spätzle mixture through a spätzle sieve into the boiling water. Boil the spätzle for 3 minutes until they float on the surface of the water. Drain in a colander and rinse briefly with cold water to prevent sticking. In a large skillet, heat the butter, add the spätzle, cook, and stir until they are cooked through with salt and pepper. Serves 6.



Seared Chilean Sea Bass

with Green Lentils and Riesling Sauce

Ingredients

6 fillets Chilean sea bass (5 oz each)

1 tbsp olive oil

For the green lentils:

1 ¼ cup green lentils

1 bay leaf

1 sprig fresh thyme

½ medium onion

2 cloves

1 peeled and finely diced carrot

1 peeled and finely diced parsnip

1 chopped medium onion

2 tbsps olive oil

2 tbsps butter

2 tbsps chopped parsley

Salt and pepper

For the Riesling sauce:

2 chopped shallots

4 oz sliced white mushrooms

1 cup Riesling wine

2 cups heavy cream

2 cups fish stock

For the fish stock:

1 tbsp butter

1 peeled and minced onion

1 small bouquet garni (1 sprig

thyme, 1 stalk celery, 3 stems

parsley, 2 leek leaves)

1 cup Riesling wine

2 lbs fish heads and bones

Coarse salt

Directions

Riesling sauce:

Melt butter in the middle of a saucepan. Add the shallots and cook for 2 minutes over low heat. Add the sliced mushrooms, cook for a minute, and add the Riesling. Let the mixture come to a boil. Once it boils, lower the heat and let the liquid reduce until the pan is almost dry. Pour in the fish stock, bring it to a boil, and let it reduce by half. Add the cream and bring it to a boil again. Reduce the mixture again until it gains the consistency of a thick cream. Strain the sauce through a fine sieve. Taste and adjust the seasoning.

Green lentils:

Rinse the lentils and cover them with water by at least 3 inches in a saucepan. Add the bay leaf, the chopped onions and 2 cloves. Bring to a boil. Add the salt and simmer for 20- 25 minutes until the lentils are just tender. While the lentils are cooking, heat 2 tbsps of olive oil and add the carrots, onions, and parsnips. Season and cook, stirring frequently until the vegetables are tender. When the lentils are done, drain them and add the cooked vegetables, chopped parsley, and 2 tbsp butter. Remove bay leaf and thyme sprig.

Sea bass:

Pat the sea bass dry with a paper towel. Season each fillet with salt and heat a heavy skillet. Add a drizzle of olive oil and the fish fillets. Do not shake the pan or attempt to move the fish, just let it sit and cook for 4 minutes until golden brown. Turn the fish and let it cook on the other side for 2 minutes and place the entire pan in a preheated 380°F oven for about 5 minutes. Place a dollop of green lentils on the center of each plate. Place a sea bass fillet on top of each portion. Ladle the Riesling sauce around the green lentils and serve immediately. Serves 6.



An abstract painting with a vibrant, textured background. The composition is dominated by warm colors like yellow, orange, and red, interspersed with cooler tones of blue, green, and black. The brushstrokes are visible and expressive, creating a sense of movement and depth. A bright white area is visible on the right side, suggesting a light source or a highlight. The overall effect is one of dynamic energy and artistic expression.

Desserts

Orange Almond Cake

Ingredients

2 organic oranges
¼ cup Cointreau
6 egg yolks
6 egg whites
7 oz sugar
9 oz almond powder
2 tbsps baking powder

Directions

Wash and boil the unpeeled oranges until they are soft, about 30 minutes. Cut the oranges in half and remove all the seeds. Put the oranges, the baking powder, and the Cointreau in a blender and purée them. Place the egg yolks and half of the sugar in a mixing bowl and beat it with a whisk until foamy. Add the orange purée and the almond powder carefully, using a spatula. Place the egg whites into a mixing bowl and add the remaining sugar. Begin to whisk slowly and then increase speed until the substance is stiff. Gently fold the orange mixture into the egg whites. Grease a 9 inch cake mold and sprinkle it with flour. Fill the mold with the batter, smooth the surface, and bake the cake for about 30 to 40 minutes at 340°F. Serves 6.





Rote Grütze with Vanilla Sauce

Ingredients

For the Rote Grütze:

- 1 bottle red wine
- 1 cup sugar
- 1 vanilla bean cut in half
- Zest of 1 lemon
- 1 tsp cinnamon
- 1 lb mixed berries (strawberries, raspberries, red and black currants, and pitted cherries)
- 2 tbsps corn starch

For the vanilla sauce:

- 1 cup milk
- 1 cup heavy cream
- 5 egg yolks
- ½ cup sugar
- 1 vanilla bean, halved lengthwise



Directions

Rote Grütze:

Combine the corn starch with half a cup of the red wine in a separate bowl to make a thin smooth paste. Bring the rest of the wine, sugar, vanilla, lemon zest, and cinnamon to a boil. As soon as the mixtures boils, add the cornstarch paste and whisk vigorously. Reduce the heat and stir until the mixture boils again, thickens, and the starch taste has disappeared. Stir in the mixed berries and let the mixture boil once again. Let the mixture cool to room temperature.

Vanilla sauce:

Bring the milk and cream to a simmer. In a bowl, whisk the egg yolks and sugar together until foamy. Add the milk to the egg yolk-sugar mixture, whisking constantly. Return the mixture to the saucepan and cook over a low heat, stirring constantly with a wooden spoon until the mixture thickens (be careful not to overcook or the egg yolks will scramble). Let cool immediately. Serve over the Rote Grütze. Serves 6.



Mascarpone, Lemon, and Rosemary Sherbet

Ingredients

1 ¼ cups water
1 cup sugar
Juice of 2 lemons
Zest of 1 lemon
9 oz mascarpone
1 tbsp chopped fresh rosemary

Directions

In a saucepan, bring the water, sugar, chopped rosemary, lemon juice, and lemon zest to a boil. Remove and add the mascarpone. Stir well until the mascarpone melts. Let cool completely. Pour both mixtures into an ice cream maker and process according to the manufacturer's instructions. Serves 6.





Apple-Riesling Cream with Apple Confit

Ingredients

For the apple-Riesling cream:

1 lb apples peeled and cut
into 1 inch cubes
¾ cup sugar
1 cup Riesling wine
Juice of ½ lemon
Zest of ½ lemon
4 egg whites
¾ cup heavy cream
3 gelatin leaves
softened in cold water

For the apple confit:

1 lb apples peeled and cut
into ¼ inch slices
2 tbsps sugar
2 tbsps melted butter
1 tsp cinnamon
1 tsp vanilla extract

Directions

Apple confit:

Place the apples in a slow cooker. Add sugar, cinnamon, vanilla extract, and butter and toss to coat well. Cover and cook until the apples are very tender and almost translucent.

Apple-Riesling cream:

Place the apples in a saucepan. Add the wine, sugar, lemon juice, and zest. Simmer for 15 minutes until the apples are tender and break apart easily. Blend the apples in a food processor, add the softened gelatin, stir until dissolved, and set aside to cool. Whip the egg whites until they form soft peaks and fold in the apple purée. Whip the cream and fold into the apples as well. Divide the cream among the ramekins or glasses, add the apple confit, and leave to set in the refrigerator for 2 hours. Serves 10.





Holiday Recipes and Menu

Berliner Brot

Ingredients

2 eggs
2 tbsps warm water
250 g sugar
65 g apple butter
1 pinch ground clove
1 tbsp cinnamon
2 tbsps rum
65 g chocolate chips
250 g flour
4 g baking powder
150 g whole almonds
35 g candied lemon zest
100 g confectioner's sugar
2 tbsps lemon juice

Directions

Whisk the whole eggs with the sugar and warm water until foamy. Add the ground clove, cinnamon, apple butter, rum, and chocolate chips. Stir well and add the flour and baking powder. When the dough is well combined, fold in the almonds and candied lemon zest. Spread the dough over a 6x8 inch baking tray. Bake for 15 minutes at 380°F or until a skewer comes out clean. Carefully move the entire Berliner Brot onto a rack to cool. Mix the confectioner's sugar with the lemon juice in a small saucepan to dissolve the sugar and make an icing. Spread the icing over the Berliner Brot while it is still warm. Once it cools, cut the Berliner Brot into small squares.





Baumkuchen

Ingredients

2 sticks and 2 tbsps softened butter
1 $\frac{3}{4}$ cups sugar
5 egg yolks
3 cups ground almonds
1 $\frac{1}{2}$ cups flour
2 tbsps corn starch
1 pinch salt
1 tbsp vanilla extract
 $\frac{1}{4}$ cup rum
5 egg whites



Directions

Butter a 9x12 inch baking pan. Place a sheet of parchment paper on the bottom. Butter the parchment paper and flour the whole pan. Position the rack in the middle of the oven and preheat the broiler.

Cream the butter with the sugar until light and fluffy. Add the egg yolks one at a time, vanilla extract, rum, and the ground almonds. Beat until smooth. Sift the flour and the corn starch. In another bowl, beat the egg whites until soft peaks form. Fold the egg whites into the mixtures with a wooden spoon.

Spoon a small amount of the batter onto the parchment in the baking pan and spread out $\frac{1}{8}$ inch thick. You want to cover the parchment paper completely with a thin layer. Place under the broiler and cook until light brown. This should take about 1 to 2 minutes. Spread another layer of the batter over the cake and place under the broiler. Continue in this way until all of the batter is used. Cool completely. Remove the cake from the pan. Trim the edges clean.

Melt the chocolate in a double boiler. Brush one side of the trimmed Baumkuchen with the chocolate. Allow this to harden. Turn over the Baumkuchen and brush the other side. Once the Baumkuchen has set, cut into cubes.

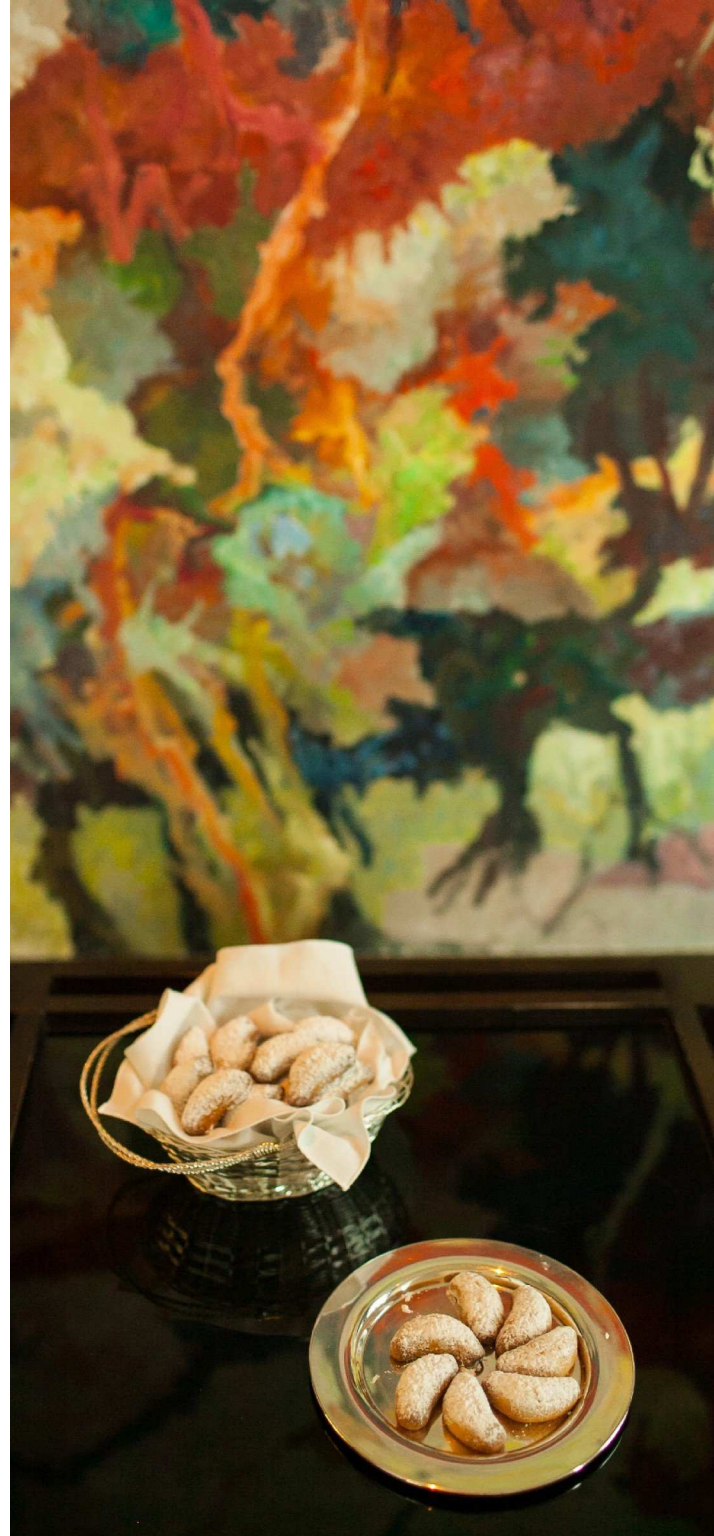
Vanille Kipferl

Ingredients

1 vanilla bean
2/3 cup almond powder
2 cups flour
1/2 cup sugar
1 large pinch salt
7 oz softened butter
2 egg yolks
Confectioner's sugar

Directions

Cut open the vanilla bean and scrape out the seeds. Blend together the soft butter, sugar, salt, almond powder, and vanilla seeds. Add the egg yolks, then the flour. Shape the dough into a roll and cut into 50 equal pieces. Shape the pieces into small rolls, tapered at the ends. Bend these into crescents and place them on baking sheets. Bake at 375°F in the center of the oven until light brown. Sift the confectioner's sugar over the top and let them cool.



Holiday Menu



Seared Sea Scallops with Butternut Squash Purée (p. 16)



Red Beet Velouté with Ginger Crème Fraîche (p. 24)



Sauerländer Venison (p. 33)



Apple-Riesling Cream with Apple Confit (p. 46)



The Artists



Permanent Artists at the Residence

Markus Lüpertz is a Düsseldorf-based artist. His heads of Parsifal overlook the entrance hall, facing one another across the room. The colorful portraits are set against imperfectly sketched grids, while the pieces themselves are arranged in a strict sequence.

Bernard Schultze (1915-2005) is one of the pioneers of German postwar abstraction. His gestural, lyrical, and abstract paintings include connections to nature. Schultze's colorful paintings enrich the spacious dining room in the Residence.

Christa Näher is a German artist and art professor. Her art is often inspired by the contrast between countryside and city life. Her wall paintings in the gentlemen's sitting room of the Residence depict the four elements - air, water, earth, and fire.

Visiting Artists at the Residence



Hans Scheib, born in Potsdam in 1949 and raised in Berlin, is one of the most important German sculptors of the present day. After studying sculpture at the Dresden Academy of Fine Arts, he started working as a freelance sculptor in Berlin in 1976. Scheib has become vanguard in his craft since then.

His works have been displayed both in Germany and abroad. Scheib works primarily with wood and bronze, which he shapes into roughly honed, expressive, and colorfully striking sculptures using various tools. Inspiration for his works mainly stems from the Egyptian era and Classic Roman antiquity.

The works displayed at the Residence of the German Ambassador in Washington comprise six wood sculptures which Scheib completed over the course of the past decade.



Renata Tumarova, who was born in St. Petersburg, Russia, in 1979, now lives and works in Berlin. She studied fine art and painting at the Academy of Fine Arts in St. Petersburg, before continuing her studies at the renowned Berlin University of Arts.

Displaying her works primarily in Berlin and other German cities, Tumarova has also shown her art in St. Petersburg and Paris since 2000. The artist dedicates herself to both impressionistic and expressionistic painting, as well as to contemporary figurative art, as exemplified by the *Neue Wilde – the New Wild Ones*. In Berlin, Tumarova constantly finds motifs for her images.

Her works on display at the Residence of the German Ambassador were inspired by Berlin's big-city atmosphere and vibrancy.



Richard Binder, now a metal sculptor after having worked more than 40 years as a medical oncologist, studied at the Corcoran School of Art in Washington and the Yellow Barn at Glen Echo National Park. He holds a bachelor's degree in chemical engineering from Northeastern University and a medical degree from Tufts University School of Medicine.

Since 2008, Binder has displayed his works in Washington, DC, Virginia, and Maryland. Art works are displayed in the Claude Moore Education and Research Center and in the private collections of Inova Fairfax Hospital. Working in both mild and stainless steel, the artist creates 3-dimensional compositions with vivid lines, curves, and edges.

Eight of his metal sculptures are on display at the Residence of the German Ambassador.

Front Cover:

Benoit Teisseire, Chef de Cuisine since 2000
Santiago Cardenas, Sous-Chef de Cuisine since 1997

Artwork by

Hans Scheib:

Sängerin (page 6), *Kind 1* and *Kind 2* (page 7), *Mime* (page 9), *Ephebe* (page 12), *Clownerie* (page 13, 54), *Clown* (page 18, 54), *Kind 1* (page 27), *Großmutter* (page 29), *Kind 2* (page 37, 43), *Jeanne d'Arc* (page 41), *Frühling* (page 47), *Ephebe* (page 50)

Renata Tumarova:

Drei Männer in Dunkel (page 5), *Während Du noch schläfst* (page 11), *Um die Ecke* (page 15), *Nach dem Konzert* (page 21), *Nachtstrasse* (page 25), *Verpass es nicht* (page 32), *Zufällig im Spot* (page 39), *Es ist immer was los!* (page 48), *Auf der Kreuzung* (page 54), *Seltsam was ich dort sah* (page 54)

Richard Binder:

Mirror Image (page 17), *Three Leaf Clover* (page 31), *Kick Dancer* (page 35, 54), *From When it Comes* (page 45), *Katsina* (page 54)

Markus Lüpertz:

Clitunno (front cover, page 54), *Men Without Women - Parsifal* (page 49, 54)

Christa Näher:

Wall painting (back cover)

Bernard Schultze:

Painting (page 52)

Publisher:
German Information Center USA
Embassy of the Federal Republic of Germany
Washington, DC
www.Germany.info

Photography:
Zacarias Garcia

Design and Layout:
Karin Fleschner, German Embassy

