As Germany's most popular chef, **Tim Mälzer** has turned Germany's cooking habits inside out. Tim Mälzer is a professional chef, a cookbook author, and a television host. His cooking show has achieved cult status, and his casual cooking style has made thousands of fans into enthusiastic hobby cooks. One of his best friends is Jamie Oliver, having worked together in London as young cooks. In fact, Tim is as popular and successful in Germany as Jamie is in the United Kingdom. Tim Mälzer's strength is his fresh and creative cuisine that remains down to earth: "There are things that are just darn tasty and do not have to cost a fortune." Tim Mälzer represents a new generation in the kitchen.

Tim Mälzer's goal has been to motivate and inspire. Rather than merely stating fixed recipes, he prefers to explain the fundamentals and then give hobby chefs sufficient room to vary the recipes according to their own ideas and personal tastes. In his new book Tim Mälzer uncompromisingly sets forth this philosophy: The Kitchen is a foundational cookbook that imparts the basics of cooking and addresses the most important issues on nutrients and cooking techniques, such as:

- How should meat be braised and stewed? Which oil is the best for roasting, and which for frying? What is the best way to serve head lettuce? What should be done to prepare a schnitzel, and why? How can the grocery list be optimised? Why is it best to buy meat from the meat counter and not from the freezer section?

**The Kitchen**: the greatest possible freedom in cooking and at the same time assured success.

- The inspired fundamentals cookbook, free of strict recipes for more confidence and enjoyment in cooking from scratch
- High quality, sustainable, delicious: 120 stimulating new recipes
- Includes much valuable information on the characteristics of foodstuffs
- Modern illustrative language and graphics – entertainingly addresses clichés and contradictions

For more information please visit www.randomhouse.de