

The new cookbook from the vegetarian star chef: an amorous dedication to the fresh and the green



Gabriele Kurz
My Herbal Cuisine
[Meine Kräuterküche]
Field, garden, and balcony –
over 100 vegetarian recipes
with surprising aromas

Ludwig
192 pages
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4-color throughout

Gabriele Kurz managed with her mother an organic-oriented hotel with one of the best vegetarian restaurants in Germany, in Bischofswiesen, Bavaria, from 1989 to 2007. Her artful vegetarian cooking has made her famous beyond the borders of Germany. Since 2007 this top chef has been treating demanding connoisseurs from throughout the world at the vegetarian restaurant Magnolia in Dubai, where she is the head chef.

Nothing against the obligatory pot of basil on the windowsill – but cooking with herbs is more than just that. The organic top chef Gabriele Kurz presents some new and surprising ideas, with a great weakness for what grows in the woods and the fields, in the front yard and on the balcony: wild garlic, nettles, coltsfoot, yarrow ... An aromatic journey of discovery through over 100 recipes.

Also available:

Naturally Good Eating! [Natürlich gut essen!], 2008