

Dish

by WMF

WMF

KNOW-HOW

Also Star Chefs swear by sous-vide cookery

STYLE

WMF and ELLE DECORATION join forces to design cutlery

ENJOYMENT

How people enjoy breakfast around the world

MOMENTS OF ENJOYMENT





Preparation

Anticipation: This special evening with friends was planned a long time ago. Invitations were sent out and cookbooks consulted for inspiration. Today's the day. One person chops the vegetables, another ensures the seasoning is just right. And while the preparations are underway, the anticipation grows.



Cooking

Hot off the hob: While guests are served aperitifs next door, things are heating up in the kitchen. Everything that was prepared earlier is now simmering or cooking on the stove. The starter: a small portion of Korean bibimbap – with the broccoli boiled in water and fried eggs as a decorative topping.

MOMENTS OF ENJOYMENT



MOMENTS OF ENJOYMENT





Dining

Togetherness in a stylish setting: Food doesn't only keep us all alive and healthy. It also gathers friends and family around a beautifully decorated table. The dining table should be a place where guests and hosts alike feel well. And simply put, food tastes best when enjoyed with loved ones.

MOMENTS OF ENJOYMENT





Drinks

A bright outlook: Memories still linger of the night before, when guests and hosts found time for one another, gathering once more for a meal. Early appointments may be looming, but the new day begins promisingly with your favourite tea—which stays warm longer in a thermal jug—and a breakfast pastry for on the way.

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Fusiontec now enables WMF to produce very special cookware



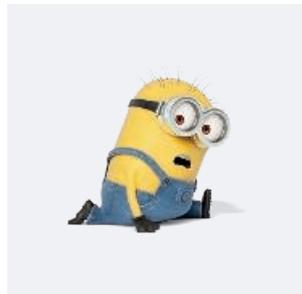
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WITH EXTRA
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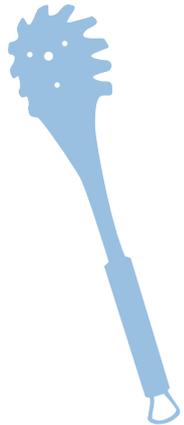
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KNOW



W



HOW



MASTERS, PROFESSIONALS, MAKERS AND SHAKERS...
Know-how HAS MANY NAMES – AND FACES

» With the right
equipment, even
simple dishes
can be fabulous «

PROFESSIONAL CHEFS AREN'T THE ONLY
ONES WHO APPRECIATE SOUS-VIDE COOKING
AND ITS ABILITY TO PRESERVE AROMAS AND
TO SIMMER FOOD GENTLY.



SIMMER LIKE A PRO

With the Lono pro sous-vide cooker (right) and vacuum-packer slow cooking and pasteurisation can be child's play in any kitchen.

When the popular Michelin-starred chef Ali Güngörmüş smells juicy tomatoes, it reminds him of his childhood in Turkey. Back then, his mother was presumably responsible for feeding her large family, which included seven children. Today, Güngörmüş likes to do the cooking himself and runs his own very successful restaurant, the Pageou in Munich. But that's not all: Güngörmüş also loves cooking in front of the camera, where he showcases his qualities as an entertainer on TV cookery programmes like "Grill den Profi" (Vox) and "Die Küchenschlacht" (ZDF). He has written several cookbooks and is an ambassador for the Ehlerding Foundation; a charity that helps socially disadvantaged children.

HONING HIS SKILLS

Ali and his family moved from Turkey to Munich in the mid-1980s. There he began training as a chef at the tender age of 14, soon discovering a passion for working in the kitchen and awakening his ambition. That combination not only earned the now 42-year-old top marks during his training, it also got him his first job immediately after graduating under star chef Karl Ederer no less, and later his very own Michelin star. But for all the finesse that a star chef must have, Güngörmüş also loves simplicity. "Fresh dishes simmered to perfection always provide new and exciting flavour experiences," he says. "With the right equipment, such as a sous-vide cooker, even simple dishes can be fabulous." Sous-vide cookery involves vacuum-packing ingredients and then simmering them slowly in a water bath. This makes it easy to set the ideal temperature for each piece of meat, fish or vegetable, producing tender roasts, delicate fish and crispy vegetables. Fruit can also be vacuum cooked easily, for instance a spicy chutney. Vitamins are retained and the taste is significantly more intense than with other preparation methods. The most important steps in vacuum cooking: A watertight bag is first filled with the ingredients you want to cook. A vacuum packer then removes air from the bag and seals it watertight. The bag is placed in the sous-vide cooker and the temperature and cooking time are set. French gourmet chefs tested this method back in the 1970s, though at the time it was too labour-intensive. Today, professional devices do away with most of the work associated with vacuum cooking. Most of all, the chef must adapt his seasoning habits. Because aromas become much stronger when cooking under a vacuum, caution is advisable.

TRULY ENRICHING

Sous-vide cookery offers lots of opportunities, and not just in professional restaurant kitchens. It is also extremely advantageous for everyday cooking at home, as cookbook author Güngörmüş knows full well from his own kitchens: "Cooking ahead is a true advantage. I simply cook large amounts in advance, for instance a delicious Bolognese sauce, and then freeze it in vacuum-packed portions. That way they keep for a long time, don't lose any flavour and can be served up in a trice." Aromatic stews and goulash are also well-suited for sous-vide cookery, simmering in the slow-cook insert while the accompanying rice is boiling in the water bath below.

CLASSIC SIMPLICITY

Incidentally, sous-vide cookers make individual foods like meat more long-lasting using the process of pasteurisation. As a result, chicken breast, for example, can subsequently be stored in the fridge for up to 30 days. And when you have guests? "Sous-vide is a form of cooking that's easy to plan," Güngörmüş explains. "Because you can control the cooking time for your desired results very precisely, even novice cooks can be more adventurous and, with a little practice, cook like a Michelin chef." And the best thing is: it leaves you more time with your guests because the appliance does most of the work for you. "But in spite of all the pre-settings, hosts shouldn't lose track of time completely," the professional advises. "After all, a piece of meat that has spent too long in a water bath won't be tender any longer." Cautious vacuum-packing is also important. If water gets into the bag, the vacuum effect is lost. The best results are achieved with high-quality products.

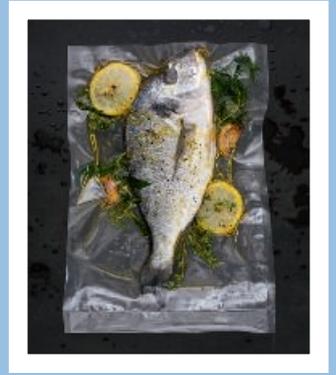
Güngörmüş loves travelling, and he often discovers unusual dishes on his trips, like snails with porridge in London. Even so, he values the classic simplicity of sous-vide cookery. "For example, I really like preparing salmon in my sous-vide cooker," he says. Vacuum-packed and cooked for about 15 minutes at 50°C, it unveils an unbeatable aroma and is always a success.

The German-Turkish star chef concludes: "It's definitely worth having a sous-vide cooker in your own kitchen, especially if you love cooking for yourself and others and care about the foods you eat. You'll appreciate the quality that sous-vide cookers offer." •



PERFECT STEAKS

Meat stays juicy in the bag and cooks evenly from the inside out. Brief subsequent searing produces a delicious roasted smell.



FRESH OUT OF THE BAG

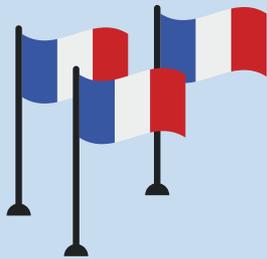
Vacuum-sealed with delicate aromas like lemon and thyme and gently simmered in a well-tempered water bath for ten minutes, fish is always a success.

» Sous-vide
is an easy
predictable
way to cook «



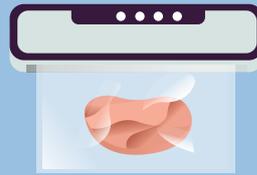
SOUS-VIDE COOKERY in 10 facts

1



"SOUS-VIDE" is French and means
"in a vacuum."

2



Sous-vide cookery requires a **VACUUM**.
Too much air in the bag prevents the desired even cooking effect!

3



Chefs combine four parameters to get **PERFECT RESULTS** with sous-vide cookery:
the type and thickness of the food, the cooking time and the cooking temperature.

4



The sous-vide technique was developed
back in the 1970s by French gourmet chef
Georges Pralus. However, because it was
relatively labour intensive, the method
didn't take off immediately.

Thanks to modern technology, even
HOBBY CHEFS can cook food in a
vacuum at home.

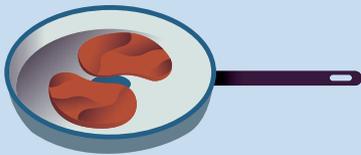
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When cooking in a **WATER BATH**, food is subject to far greater heat exchange than
with other cooking methods. In general, temperatures of 50-85°C are created.

THE EDITORS AT DISH HAVE
FOUND OUT SOME AMAZING AND
INTERESTING THINGS ABOUT
COOKING IN A VACUUM.

6



For a **CRISPY CRUST**, meat can be seared briefly either before or after cooking. This procedure is known as the Maillard method.

7



Care should be taken when using fresh garlic and cold-pressed oils for sous-vide cookery because they may, amongst other things, develop bitter or metallic aromas if they are exposed to heat for extended periods.

8



Herbs that are added for this cooking method develop considerably **MORE AROMA** – so it's best to use them sparingly and especially to add little or no salt to the cooking bag.

9



Meat, fish and vegetables cooked in the absence of air can be stored in the fridge or freezer without any problem and simply reheated shortly before eating without losing taste or intensity. The crucial element in this is to rapidly cool the food in the water bath directly after cooking to keep germ proliferation to a minimum.

10

Food should be placed side-by-side rather than piled up inside the cooking bag, which should also not be overfilled. When vacuum-packing, leave enough of an edge that the flap can be closed and the bag can lie optimally on the welding bar. If not, the bag will not have an airtight seal.

SPECIALISTS

Lono pro sous-vide cooker
04 1536 0011



Lono vacuum-packer
04 1907 0011



WMF Vitalis aroma steamer
17 4101 6040



WMF KITCHENminis® steamer
04 1509 0011



SPECIALISTS

Profi Resist frying pan, Ø 28cm
17 5628 6411



Perfect Premium pressure cooker, 4.5l
07 9582 9990



Lono snack master
04 1542 0011



Lono crepe maker
04 1512 0011



Lono master grill
04 1528 0011



Lono raclette for 4
04 1539 0011



FUSION

Fusiontec is created in a furnace, in which the basic body of the pot or pan and the applied basic glaze are fused together into an inseparable unit at 870° Celsius.

Pots that can
**STAND
THE
HEAT**

THANKS TO FUSIONTEC, WMF IS
NOW ABLE TO PRODUCE A VERY
SPECIAL KIND OF COOKWARE.



PRECISION WORK

Once the blank has been drawn and pressed into shape, excess material is removed from the top edge of the pot. The wide pouring rim of the pot is then formed to enable clean, drip-free pouring.



THE BEST BASE

Because the blanks are formed from a single piece of steel, Fusiontec products are particularly robust and have excellent heat conduction properties.



CERAMIC MAKE-UP

Mineral pigments in the base slip provide optical depth and create the unique Fusiontec shimmer.



DIPPING

The blanks are coated evenly in the dipping plant.

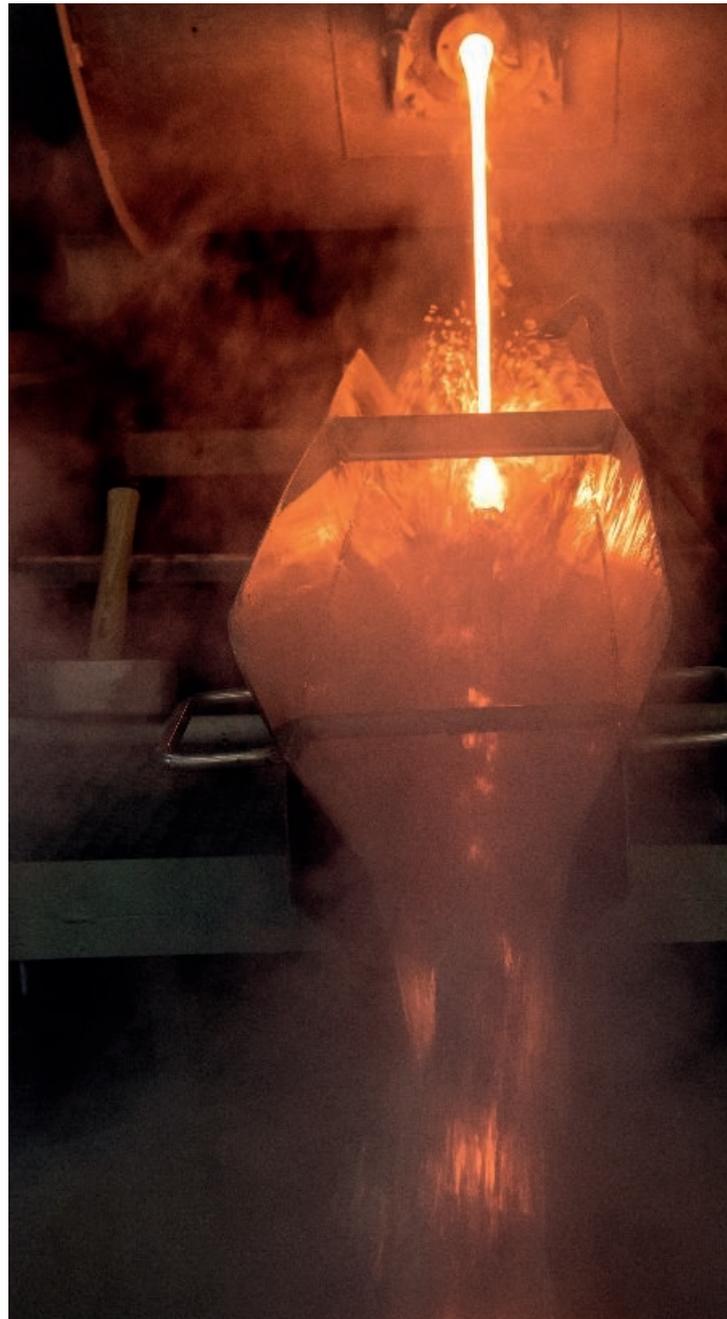
Josef Paukner's highest priority is ensuring that the base layer and topcoats of new WMF Fusiontec cookware have the correct thickness during production. "Fusiontec pots are made of specially glazed and fired steel," says the head of Fusiontec product development at the Riedlingen plant. "If the thickness of the different coats isn't right, the product may not meet our strict quality requirements."

The production of Fusiontec pots begins with the shaping of blanks of special steel to produce the body of the pot. For this, the blanks are rolled into pot shapes under about 250 metric tons of pressure. "The special thing about Fusiontec is that the blanks are formed from a single piece of steel," Paukner explains. "That makes these pots especially robust and gives them outstanding heat conduction properties."

In the next step, the pot base is domed; that is, pressed slightly inwards. This ensures that the material can expand when heated and sits optimally on the hotplate. Any excess material is subsequently removed from the rim of the pot. After this, the wide pouring rim of the pot is formed to enable clean, drip-free pouring.

FLOWING SMELT

Once the coating mass has reached the perfect consistency, the furnace is emptied.



AN INSEPARABLE UNIT

The highlight of the entire process – which can be experienced with all five senses at the factory – is the coating of the base and top layers of the pot. This transforms a basic pot into Fusiontec. To make the Fusiontec glaze, an experienced employee mixes up a blend of more than 20 natural raw materials, including quartz and feldspar. "Of course, the precise composition is a closely guarded business secret," Paukner says with a wink. The raw materials are fired at 1,200°C for two hours until they form a homogenous mass. The employee takes a sample to determine the right moment to tap the mixture. If the mass has reached the perfect consistency, he discharges the furnace. The smelt is then quenched in cold water, causing steam and hissing as if lava were flowing into the sea.

The liquid mass solidifies into a glass-like granulate. Hundreds of porcelain bearings grind it down using natural raw materials like clay and water in huge ball mills. The raw pots are then dipped into this base slip before the molten steel and glaze are fused into an inseparable unit in the furnace.

"Now the pots are evenly black," Paukner explains. "Their surface is created when we apply the coloured topcoat." For Fusiontec, this

finish consists of two more special coatings which must be applied in exactly the prescribed thickness and contain mineral pigments. "The blend gives the series its optical depth and special shine," Paukner says. The top coat also guarantees a non-porous sealed surface and gives the cookware its outstanding properties: Fusiontec is scratch-proof and therefore extremely long-lasting. When the last coat has dried properly, the pots are fired one last time in the furnace at 870°C. As Paukner says, "For our customers' benefit, our products literally can stand the heat." •

NOT TOO HOT, NOT TOO COLD

In the final step, the handles are riveted onto the cookware. The rivets keep the contact surface between the handle and the body of the pot to a minimum to ensure that the handles don't get too hot.



"COLD LAVA"

When the hot coating has cooled in cold water, it creates granulate known as "frits."



KEEPING CHECK

The quality of every aspect of the product is controlled constantly and strictly.



THE FINISHED PRODUCT

At the end of the production process, perfect Fusiontec pots and pans in different sizes and colours leave the factory in Riedlingen – about 4000 a day.

Fusiontec Mineral

The pots in the Fusiontec Mineral series are available in various colours and sizes.

High casserole, Ø 24cm, rose quartz
05 1449 5290



Low casserole, Ø 20cm, black
05 1455 5290



Cooking bowl, Ø 24cm, rose quartz
05 1949 5290



Saucepan, Ø 16cm, rose quartz
05 1529 5290



Frying pan, Ø 24cm, black
05 2053 5291



Frying pan with auxiliary handle, Ø 28cm, black
05 2065 5291



Roasting pan, Ø 28cm, black
05 2046 5291



Our toughest cookware material, with the WMF 30-year guarantee*



**OPTIMAL
COOKING PROPERTIES**
Optimal heat transfer



**LOOKS LIKE NEW
FOR LONGER**
An extremely resistant surface,
no discolouration



**EASY
TO CLEAN**
Dishwasher safe, stainless,
particularly easy to clean



* The 30-year guarantee applies to the inner and outer surface of WMF Fusiontec cookware. The guarantee applies only if the product is used as intended. Details of the scope of the warranty and about proper use can be found in the instruction manual enclosed with the products.

Fusiontec Functional

The Fusiontec Functional range has a unique, quiet and functional lid that enables liquids to be poured off easily and without a colander or sieve. The pots of the series are available in various colours and sizes.

Low casserole, Ø 20cm, black
05 1724 5290



High casserole, Ø 20cm, black
05 1730 5290



Saucepan, Ø 16cm, black
05 1716 5290



MADE for one another

SPECIAL CUTLERY MAKES ENJOYMENT
EVEN EASIER, WHETHER DAY-TO-DAY OR ON
SPECIAL OCCASIONS.

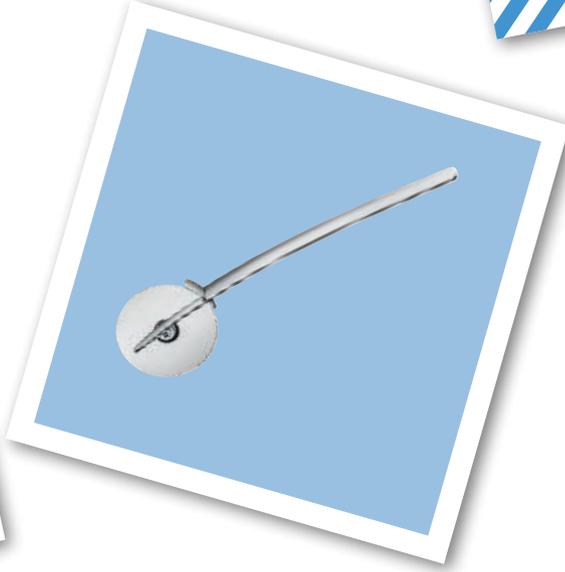
When you see a nail, you automatically think of a hammer, while knitting needles naturally bring wool to mind. But what about tools for specific ingredients or foods? Aside from common BBQ tongs, we often need a little hint before we realise what purpose special cutlery may serve.

MADE FOR TASTY MOMENTS

Special cutlery facilitates the processing or enjoyment of foods like fruit, for example, or replace crockery entirely. For the Nuova collection, designer Jutta Keil created special cutlery for tasty moments, from brunch knives, cake and salad servers, egg spoons for soft-boiled eggs and lasagne servers for hearty pasta gratins to espresso paddles and latte macchiato spoons for Italian specialty coffees. For the collection's tongs, designer André Stocker put a creative spin on this practical tool, developing universal and pasta tongs as well as asparagus and perforated tongs. The latter, for example, is perfect for grabbing marinated antipasti while leaving the oil on the plate. All the parts are made from polished Cromargan®: 18/10 stainless steel. And the best thing: thanks to their sleek and timeless design, they match any type of place setting and crockery.

We took a closer look at this clever helper. On the following two pages, you'll see that some things simply go together and why it's hard to imagine getting by without these specialists once we know what they are.

KNOW-HOW



Perforated olive and serving spoon

The perforated Nuova serving spoon lifts olives out of their jar without the accompanying liquid. Of course, it is equally well suited for use on gherkins and other pickled vegetables.



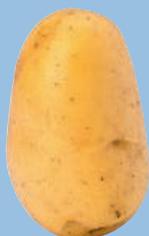
Asparagus & asparagus tongs

Nuova asparagus tongs are fashioned from a single piece, enabling delicate asparagus sticks to be optimally gripped and served in an orderly fashion. The handles have a spring-like connection and close with gentle pressure. The practical serving tool can also hold fish or longer vegetables firmly without breaking them.



Cheese & cheese set

Soft cheeses like Camembert are particularly prone to sticking to knives. The two-piece Nuova cheese set comprises a knife and a cleaver whose perforated surface leaves less space to which cheese can adhere, while their high blades are tapered on both edges, guaranteeing a smooth and straight cut.



Boiled potatoes & potato peeling set

No more fiddly potato-peeling with a kitchen fork and knife! The Nuova boiled potato fork is particularly practical. Its tines are arranged in a triangle, holding hot potatoes firmly without breaking them.

Grapefruit & grapefruit spoon

If you rarely eat grapefruit because you don't like how it squirts, you clearly don't have the right tool in your cutlery drawer: a grapefruit spoon with a tapered bowl that gently bores into the pulp of the halved fruit. The finely-serrated edge of the spoon can then be used to easily cut out bite-sized chunks of grapefruit.



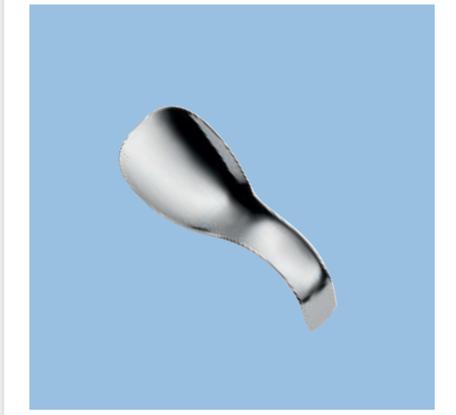
Pasta & pasta spoons

Long noodles such as spaghetti stick to the small tines of the Nuova pasta spoon, making it easy to lift them out of the pot. However, the wide spoon can also be used to scoop up and serve portions of smaller noodles like penne. Another practical element is that any remaining cooking water automatically drips through a small hole in the spoon.



Titbits & titbit spoon

The TV cookery show 'The Taste' did much to raise familiarity with the humble titbit spoon. The bowl-shaped spoon in the Nuova series has plenty of space for finger food that might otherwise be difficult to serve to party guests. Titbit spoons also fit perfectly on place settings, where they can adorn starter plates.



Pizza & pizza cutter

The Nuova pizza cutter combines an innovative handle with a sharp wheel to effortlessly and safely cut pizza or tray cakes – making sharing even more fun! •



SPECIAL CUTLERY

Nuova espresso paddles, set of 6
12 9176 6046



Nuova brunch knives, set of 2
12 9193 6042



Nuova grapefruit spoons, set of 2
12 9194 6042



Nuova perforated serving tongs
12 9733 6040



Nuova pasta tongs
12 9735 6040



Nuova kiwi spoons, set of 2
12 9121 6042



Nuova steak knives and forks, set of 12
12 9143 6046



Nuova perforated serving spoon, small
12 9161 6040

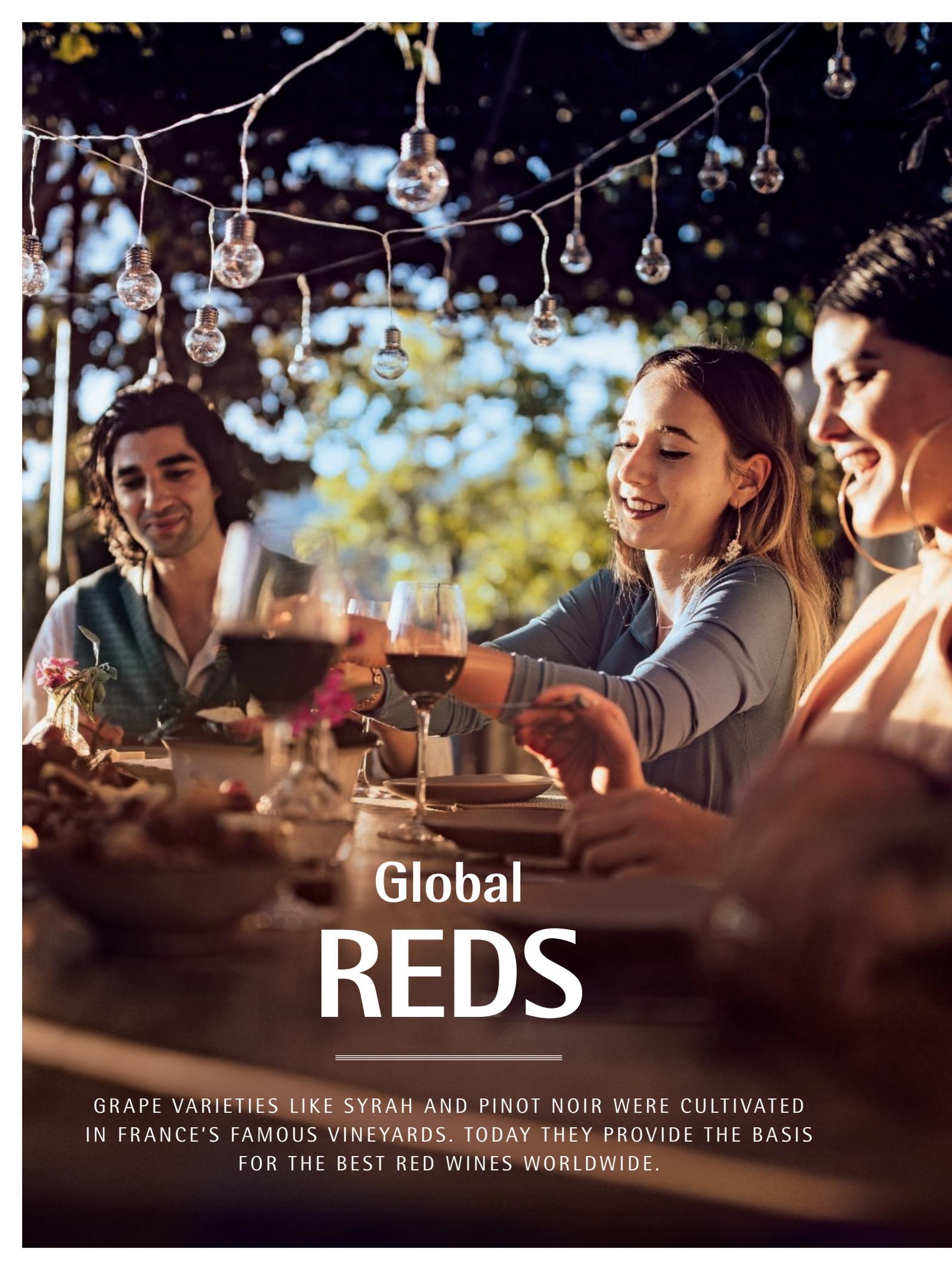


Nuova pizza cutter
12 9164 6040



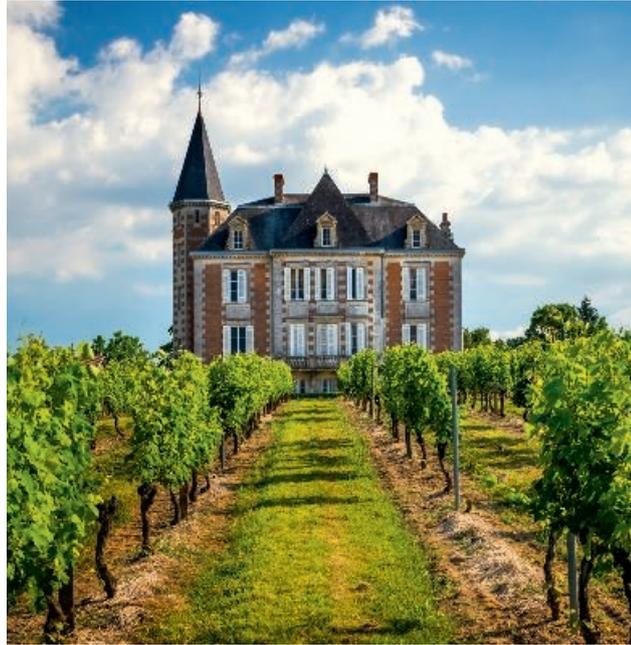
SPECIAL CUTLERY

<p>Nuova 4-piece cutlery set 12 9111 6040</p> 	<p>Nuova pasta serving spoon 12 9172 6040</p> 	<p>Nuova ice cream spoons, set of 2 12 9179 6042</p> 
<p>Nuova soup ladle 12 9129 6040</p> 	<p>Nuova latte macchiato spoons, set of 6 12 9139 6046</p> 	<p>Nuova cake set 12 9151 6040</p> 
<p>Nuova soup ladle 12 9169 6040</p> 	<p>Nuova salad servers, 25cm 12 9142 6040</p> 	<p>Nuova egg spoons, set of 6 12 9146 6040</p> 
<p>Nuova cake forks, set of 6 12 9166 6046</p> 	<p>Nuova fruit knives, set of 2 12 9167 6042</p> 	

A group of people are dining outdoors at night. They are seated at a table with plates, glasses of red wine, and a small vase of pink flowers. The scene is illuminated by warm, glowing string lights hanging from above. The background shows blurred greenery and a dark sky. The overall atmosphere is cozy and social.

Global REDS

GRAPE VARIETIES LIKE SYRAH AND PINOT NOIR WERE CULTIVATED IN FRANCE'S FAMOUS VINEYARDS. TODAY THEY PROVIDE THE BASIS FOR THE BEST RED WINES WORLDWIDE.



A WINERY IN BORDEAUX

Cabernet Sauvignon comes from the French region of Bordeaux. This grape variety produces one of the world's most cultivated quality wines after Merlot.

The host raises his glass and wishes his guests "Bon appetit." A slice of roast steams on their plates, their glasses are sparkling, the wine is a promising, rich red. For this evening, the hobby chef and wine connoisseur has chosen to accompany his meat dish with a Syrah; a real classic red wine that he fetched from his wine cellar several hours before the meal. Before that, it had spent years lying patiently on a rack, as is typical for storing bottled wines with corks. This is important so that the cork doesn't dry out and shrink. A brief sniff of the cork directly after opening can tell a trained wine drinker if a bottle is palatable or "corked." This adverse effect can be caused by a mixture of chemical reactions and a low-quality cork, which can impact the aroma and taste and make wine musty and unpleasant to drink. Luckily, this Syrah has passed the cork test. However, before the noble nectar can reach the guests' tongues and palates, their sense of smell has an important job to do: Is that blackberry? And a hint of pepper? Or is it blackcurrant and roasted paprika? Once the first sip has been taken, the delicate sensors on the tongue and palate help decide.

ENORMOUS STORAGE POTENTIAL

In terms of taste, Syrah wines span an exciting range of fruity and spicy nuances. That's why they fascinate wine lovers and producers around the globe. On account of their strong tannins, they also have an enormous storage potential. And with increasing age they can develop an aroma of fig, vanilla, coffee bean, tobacco or even a hint of bay leaf. Incidentally, when wine is stored in bottles for longer periods, a sediment also known as a "deposit" forms at the bottom of the bottle. This tastes bitter and can spoil the taste of the wine. For this reason, the host carefully decanted the Syrah before dinner using a funnel with a sieve to separate the wine from the sediment. If he has less time or his guests come unexpectedly, the wine connoisseur can also pour the wine directly from the bottle using what is known as a decanting spout. Here, the wine passes through an aeration system that enriches it with oxygen. This generally makes wine taste smoother and softer. Both methods optimise the enjoyment of the wine. One tip for budding wine experts is to try different methods, exploring the differences



in taste and thus developing your own preferred style. Incidentally, decanting is also recommended for heavier, younger wines. In this case, the main goal is to add oxygen. That's because premium wines that have not yet fully matured develop aromas through contact with air that would otherwise only be released after longer storage.

Syrah—also known as Shiraz in California, South Africa and Australia—is not only an excellent accompaniment to tonight's roast beef; it's also wonderful with other dishes containing dark meat, like game or lamb. Blue cheese and many Mediterranean dishes also benefit from a pairing with this wine. Where does Syrah come from? Its country of origin is France. It's unclear whether the vines were brought there by traders from the city of Shiraz in Persia. In any case, connoisseurs immediately associate this variety with the famous Rhone valley where it is cultivated, especially in the north. One legendary Syrah wine from this cultivation region is Hermitage. The combination of a chocolate aroma, a hint of raspberry and a long lifespan (this wine is really only palatable after about ten years) have made it world famous. Because this variety of grape prefers a hot and dry climate, Syrah vines can also be cultivated in Spain, Australia, California, Argentina and South Africa. Indeed, Shiraz wine particularly enjoys cult status on the Australian continent. Probably the most well-known Australian wine-growing region is Barossa Valley in southern Australia, where a Mediterranean climate and dry summers produce powerful Shiraz wines.

CUVÉES WITH CHARACTER

For today's meal, the host has shortlisted another bottle of wine: a Californian Cabernet Sauvignon. Alongside Merlot, this quality grape variety is one of the world's most frequently grown, producing absolute top-quality red wines that can be paired just as well with dark meats. Young wines taste more velvety, with a touch of liquorice, while older wines leave an aftertaste reminiscent of paprika. The longer it is left to mature, the more strength and harmony a Cabernet Sauvignon wine gains. Because it adapts well to different agricultural conditions—for

Many wine connoisseurs consider Pinot Noir to be the world's noblest grape variety



TRADITIONAL GRAPE HARVESTING

The grape harvest lasts from mid-September to mid-October. Red grapes are generally left to hang longer on the vine than those for white wine.

instance poor soil and a rather adverse climate—and is thus relatively easy to cultivate, it has spread far beyond its area of provenance in the French Bordeaux region and can now be found around the globe. The heartlands of Cabernet Sauvignon in the New World are the Californian wine-growing areas north of San Francisco. Wine connoisseurs detect hints of black olives and aniseed in the wines of the Sonoma Valley, for instance, while fruity notes and a clear tendency towards blackcurrant dominate Napa Valley wines. In any case, different cultivation conditions are definitely the reason for the extreme variety in the taste of "Cab" wines.

Cabernet Sauvignon grapes are rarely processed alone, but are mostly mixed with other varieties, like Cabernet Franc or Merlot. It is this blend that gives the wine its special character. The taste of Cabernet Sauvignon dominates most cuvées, even if it makes up only half or a little more than half of the overall volume. Its acidity and tannins form the backbone of good cuvées and give them their great longevity. Many noble Bordeaux wines are good examples of this.

THE KING OF REDS

While checking his wine stock for tonight's meal, the host stumbled across a bottle of Pinot Noir that he had wanted to drink for a while. He brought it out of the cellar to enjoy himself some other evening. For many wine connoisseurs, Pinot Noir—also known as Spätburgunder or Blauburgunder in Germany—is one of the world's noblest and finest wines. Some even call it the king of red wines. This reputation



STORING BOTTLES IN WINE CELLARS

Syrah wines from the Rhone Valley are known for their longevity. The world-famous Hermitage wine is only ready to drink after ten years.

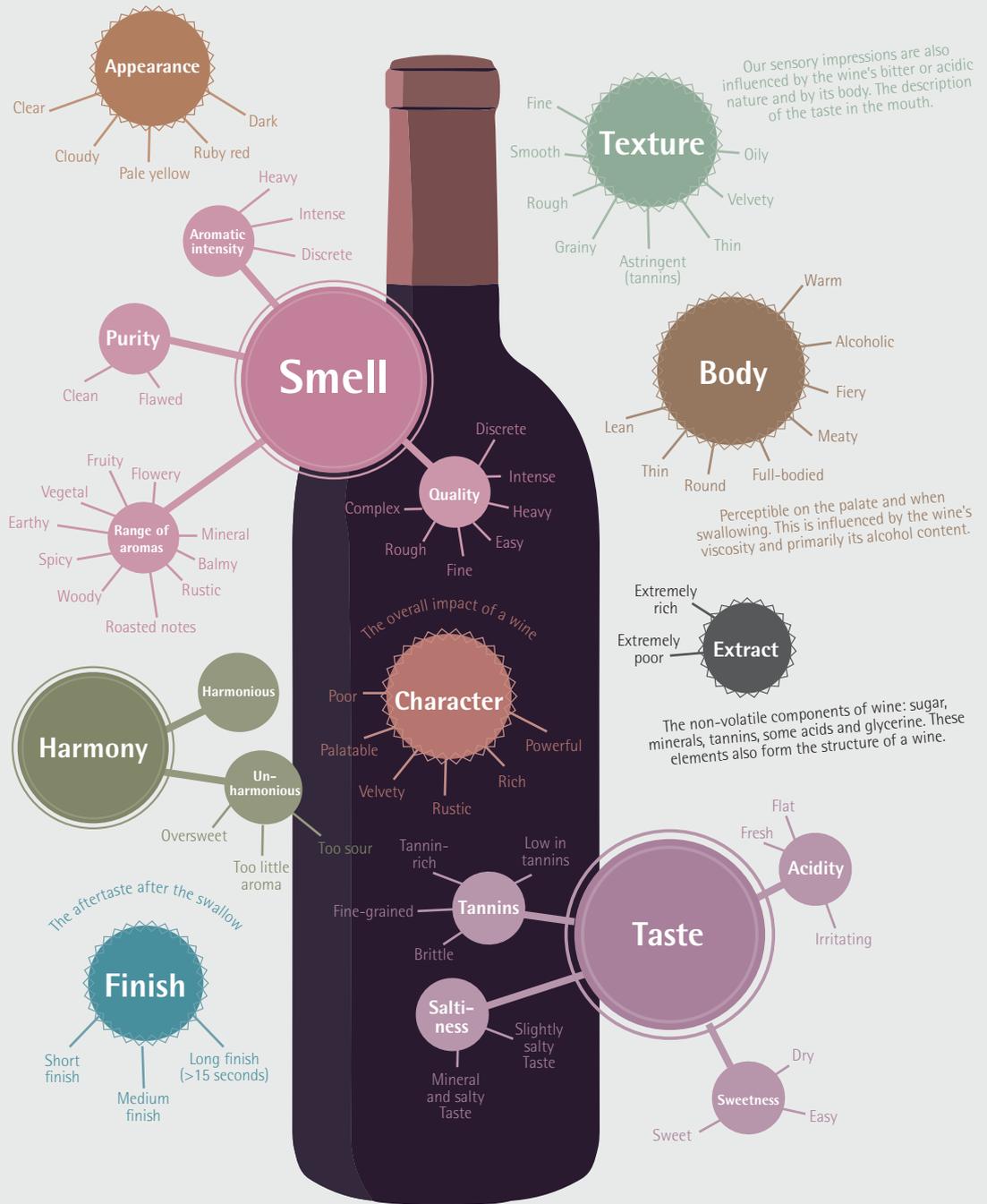
is underpinned by the fact that this red grape also plays an important role in the production of champagne. As its German name indicates, this grape stems from the French region of Burgundy. Although it is extremely demanding and challenging even for experienced winegrowers and winemakers, it has found its way from France into many other corners of the globe. Today, Pinot Noir is grown in the United States, Germany, Italy and Austria, Australia and New Zealand, South Africa and even in Canada, southern England and Wales. This diva among the grape varieties likes moderate to cool yet sufficiently sunny slopes with calcium- and clay-rich soil. It does not appreciate temperature fluctuations and the vines and their thin-skinned grapes are considered particularly vulnerable to fungal infestation and mould. Incidentally, the word "Pinot" is derived from the shape of the Pinot grapes, which resemble the cones of the pine tree (French: "pin"). After a good season, winegrowers and winemakers who are willing to accept the challenge and put their heart and soul into cultivating Pinot Noir vines are rewarded with an extremely multifaceted wine that offers positive surprises time and again both in the glass and on the palate, and might even earn them a prize or two.

CULTURAL HERITAGE FROM BURGUNDY

A typical Pinot Noir is characterised by a faintly sweet smell of fruit, such as cherries, blackberries, strawberries, plums or even blackcurrant. Hints of almonds and flowers are also not unusual, and maturing in wooden barrels often adds a hint of vanilla or cinnamon. The red tones of this Burgundy cult wine are somewhat less vibrant because the skin of this grape generally contains very little pigment. But its faint colour is more than compensated for by the richness of its aroma, which crowns not only classic dishes like pasta, but also those with mushrooms, aubergines or courgette. The host will probably enjoy his Pinot Noir later with a slice of brie.

The date of the next meal has already been set, though he has yet to decide whether to invite his friends to an Italian or a Spanish-themed evening. He has the right wines for either option in his cellar, and he's looking forward to sharing a bottle of Nebbiolo or Grenache with his guests, not to mention his knowledge. After all, wine lovers have a lot more to discover than smells and grape varieties. The culinary journey through the world of classic red wines carries on. •

DESCRIBING WINE AND SHARING
PERSONAL SENSORY EXPERIENCES:
THE KEY TERMS



WINE

Easy Plus red wine glasses, set of 6
09 1003 9990



Jette wine decanter
09 4771 2000



Hollow-base decanter
09 4765 2000



Easy Plus Burgundy wine glasses, set of 6
09 1029 9990



Easy Plus Bordeaux wine glasses, set of 6
09 1030 9990



Easy Plus champagne glasses, set of 6
09 1025 9990



Easy Plus white wine glasses, set of 6
09 1002 9990



Basic cooler
06 1774 6040



Jette champagne cooler
06 8391 6040



Manhattan wine cooler
06 8396 9990



Basic water decanter, 1.5l
06 1804 6040



Basic water decanter, 1l
06 1770 6040



Motion water decanter, 1.25l
06 5103 6040



WINE

<p>Vino corkscrew 06 5825 7920</p> 	<p>Vino waiter's knife 06 5827 7920</p> 	<p>Baric stainless steel corkscrew 06 6279 6040</p> 	<p>Baric stainless steel wine pourer 06 6284 6040</p> 
<p>Vino wine bottle stopper 06 4101 7920</p> 	<p>Vino decanting funnel 06 5844 6040</p> 	<p>Baric 3-piece copper sommelier set 06 6287 6600</p> 	
<p>Vino wine pump with two stoppers 06 4071 7920</p> 	<p>Vino decanting spout 06 4105 6040</p> 		

Just the right glass for...



CHAMPAGNE
Champagne glasses typically come in two shapes: tulip and flute. Fluted glasses are ideal because they ensure that the champagne's *perlage* doesn't fizzle out too quickly. They also provide a good view of the rising bubbles.



WHITE WINE
Light whites with a maximum of 12.5% alcohol release their freshness in this all-round glass, while the spiciness of stronger wines is more pronounced. It also maintains the balance between fruitiness and acidity.



RED WINE
This classic glass is used for light red wines with a maximum alcohol content of 13.5%, for instance Beaujolais or Chianti. Just like with all reds, the glass must never be filled more than a third.

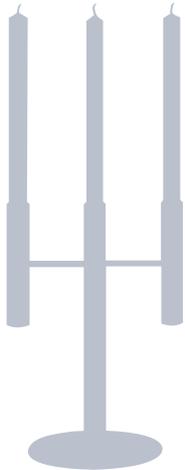
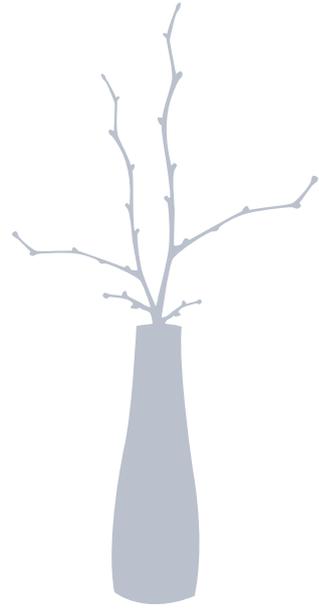
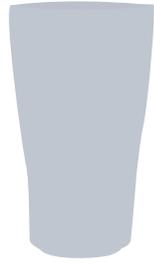


BURGUNDY
Using this glass for wines such as Burgundies, which contain few tannins, lets the wine reach all parts of the mouth in which you can taste fruitiness and acidity. The generous balloon-shaped glass also enables the aroma to unfurl optimally.



BORDEAUX
The bowl of this glass guides the bouquet of tannin-rich wines like Bordeaux right to the nose. At the same time, the glass is large and bulbous, enabling you to swirl these types of wines, which need air.

STYLE



INDIVIDUALITY, CHARACTER, ATTITUDE:
YOUR PERSONALITY *Style* COMES FROM ALL SORTS
OF INFLUENCES – AND AT THE SAME TIME SHAPES
EVERY ASPECT OF YOUR LIFE.

Be your own BARISTA at home

REAL MEN DRINK REAL ESPRESSO
MADE BY A PORTAFILTER COFFEE MACHINE,
AND NOT JUST IN A CAFÉ.



**TOM (46),
GRAPHIC DESIGNER**

I love coffee. Like most people in my generation, my first experiences of this drink were with a classic filter coffee maker at home with my parents. When I moved out, they bought themselves a new one and gave me their old machine for my first flat. To this day, I still like drinking filter coffee, although I brew it myself by hand because I like the process and the closeness. What I don't understand at all are those capsule machines, which many of my friends have bought themselves for practical reasons. With those, you have virtually no influence over the outcome, and you create aluminium waste. That's simply out of the question for me. I swear by the new portafilter coffee machine, which I treated myself to for my birthday. Now, I can finally make really good espresso at home, all while feeling a bit like a real barista. I like using my old re-

cord player because analogue sound is so much better than digital sound. For the very same reason, I appreciate the hands-on experience of making an espresso. You connect the portafilter basket, press the button, watch the elegant, steady stream of fresh espresso running into your lightly warmed thick-walled cup, tap the basket to empty it, done. Automatic, yet handmade. I also like experimenting, and constantly trying out new roasts and grinding settings. The choice is varied and exciting. I now know espresso pretty well. Unfortunately that means the barista in the café next door has lost a customer. •

A BRIEF INTRODUCTION TO ESPRESSO

The basic principle behind preparing espresso coffee is simple: Water is forced through extremely fine ground coffee powder at high pressure. This produces very strong coffee topped with a thick, dark brown layer of foam, known as the "crema." This is what's largely responsible for the aroma. Italian coffee connoisseurs aren't the only ones who know that great espresso depends on the ideal combination of the four Ms: "la macchina, la macinatura, la miscela, la mano." In other words, the machine, the grinding, the blend and the handiwork. In other words: good materials, quality and practice make the best espresso.



FOR SPECIALITY COFFEE JUST LIKE IN ITALY

The WMF portafilter espresso machine Lumero brews one or two cups of coffee at the touch of a button. This attractive newcomer also has a combined hot-air function that can be used to either froth milk or to extend an espresso into an americano.

WMF Lumero portafilter espresso machine
04 1236 0011



Skyline coffee grinder
04 1702 0021



Lono Milk & Choc
04 1317 0011



Lineo milk frother
04 1312 0011



Kult 6-cup espresso machine
06 3101 6030



WMF KITCHENminis® edition espresso machine
04 1241 0012



<p>Barista espresso cup with paddle 06 8620 6040</p> 	<p>Barista doppio cup with paddle 06 8621 6040</p> 	<p>Barista café crème cup 06 8623 9440</p> 
<p>Barista cappuccino cup 06 8622 9440</p> 	<p>Barista café au lait cup 06 8624 9440</p> 	<p>Barista 2-piece latte macchiato glass set 09 5414 2040</p> 

Perfect speciality coffees

ESPRESSO

The classic. For a bit of variety, try a ristretto, which contains only half the normal amount of water. This makes the espresso thicker and intensifies the taste.



DOPPIO

If you order a doppio, you'll get a double espresso and thus twice as much caffeine.



LUNGO

For this, an espresso is "extended" with hot water. In other words, you add twice as much water for the same amount of coffee.



CAPPUCCINO

A "Capucin" coffee comprises a single or double espresso topped up with semifluid milk froth.



CAFÉ AU LAIT

The French swear by this 50/50 blend of a lungo and hot milk, typically without a frothy head of milk.



LATTE MACCHIATO

Semifluid milk froth is poured into a tall glass. You then slowly pour in an espresso, which forms a dark line under the frothy head.



“For ELLE, it is
important how much
**EFFORT
AND LOVE**
are in a product”



WMF AND ELLE DECORATION HAVE JOINED
FORCES TO DESIGN NEW CUTLERY.
SABINE ADLEFF, HEAD OF SENIOR BRAND
MANAGEMENT BURDA STYLE LUXURY,
EXPLAINED TO DISH JUST HOW
IT ALL HAPPENED.



**A TABLE WITH THE
WOW FACTOR**

For marketing expert Sabine Adleff, it is important that everything on a table goes together, from the napkins to the cutlery and the crockery. "It doesn't matter what the style is, so long as there is a wow factor," she explains.



» Any guest arriving at a perfectly laid table has to think "Wow!" «

SPECIAL TWIST

Sabine Adleff, Head of Senior Brand Management Burda Style Luxury, says the item in the ELLE Deco cutlery that is really special is the knife.



HOW EXACTLY DOES THIS COOPERATION WORK?

Sabine Adleff: Burda, which publishes ELLE DECORATION, has had a good relationship with WMF for a number of years. We meet up around twice a year and discuss how we can work together. At one of these meetings, we discussed modern table culture, and the subject of cutlery was put "on the table" (*laughs*).

DID YOU DESIGN IT?

No. We're not cutlery designers, so WMF worked on the initial design with its internal designers. They showed us a whole range of different ideas, and we then picked out our favourite. Sabine Nedelchev, the editor-in-chief of ELLE DECORATION, wanted the cutlery to have a different look, with a matt finish instead of the high-gloss Cromargan protect®.

WHY WAS THAT?

Of course we also thought about how a cutlery set from ELLE could look. The matt finish makes it more pleasant to the touch and gives a tangible modern feel - with a hint of vintage at the same time.

IN YOUR JOB, YOU DON'T JUST NEED TO KNOW ABOUT ADVERTS AND MARKETING, YOU NEED TO KNOW ABOUT STYLING AND DECORATION. FOR YOU, WHAT DOES A PERFECT TABLE LOOK LIKE?

The overall look has to be right. Any guest arriving at this perfectly laid table should think "Wow!" Flowers or other table decorations which have nothing to do with porcelain or cutlery are really important in creating this wow factor. By this I mean, for example, decorative pieces made of glass which either go perfectly with the style of the cutlery, drinking glasses and crockery or provide a clear contrast. And I really love stone or wood on the table. Driftwood, for example, can be really effective in its simplicity. Fruit, vegetables and spices placed as if randomly can also be really eye-catching, with striking colours and shapes. I also think it's essential that the napkins match the crockery and cutlery in terms of both style and folding. It doesn't matter what the style is, so long as there's a wow factor.

HOW CAN I ACHIEVE THIS WOW FACTOR? HOW DO YOU DO IT AT HOME?

Flowers always add value, perhaps arranged in lots of little vases on a long table. For smaller tables, individual flowers wrapped up in a napkin can make a really eye-catching feature.

As well as traditional cut flowers, other plants are also great decorative options at Christmas, including mistletoe or pine tree branches. Adding a touch of nature is what sets a wonderful, festive table apart from an everyday one.

WHAT ROLE DOES CUTLERY PLAY?

It is an all-rounder. Extravagant designs can set the style, while more reserved options can adapt to different styles. Many guests look at the cutlery first because they want to see how many courses there are without having to look at the menu (*laughs*).

FOR YOU, WHAT DOES THE PERFECT CUTLERY LOOK LIKE?

The dimensions of the cutlery and the crockery need to go together. The current trend is towards large plates. It looks irritating to have average-sized cutlery next to it. Our cutlery is much longer than the normal size. The size, the weight and the style imply a certain quality. Our cutlery is very contemporary.

HOW DO YOU MEAN?

The ELLE Deco cutlery is designed to last a lifetime. Which is why it can have a vintage look from the very start, suggesting this longevity. Vintage never goes out of fashion. So it was important that the cutlery was made from a long-lasting material. It should also retain its matt look as the years go by.

YOU HAD A MAJOR IMPACT ON THE LOOK OF THE ELLE DECO CUTLERY. WHAT IS YOUR FAVOURITE THING ABOUT IT?

The balance in the hand was very important to us - and exactly how the cutlery lies on the table. The whole thing is a real success. The knife in the ELLE Deco cutlery set is particularly special, as the handle is designed so you can lay it upright next to the plate without using a block. For ELLE, the amount of dedication in a product is important. And that is very much evident here. The knife is a real masterpiece.

DID IT TAKE A LONG TIME BEFORE THE FINAL CUTLERY WAS READY?

Yes, it really took some time. But the ELLE DNA means that luxury isn't defined by monetary values, but by how much work and how much love are in a product. That's what makes real luxury. •

CUTLERY

ELLE Deco 30-piece set, incl. leather-look clutch
12 4491 6332



Iconic 30-piece set incl. stainless steel-look cutlery case
12 0591 6333



CUTLERY - ELEGANTLY SIMPLE

Ambiente 30-piece set
12 2891 6340

Ambiente 66-piece set
12 2800 6341



Atic 30-piece set
11 0691 6342

Atic 66-piece set
11 0600 6342



Lyric 30-piece set
11 6191 6342

Lyric 66-piece set
11 6100 6342



CUTLERY - EXPRESSIVELY STRIKING

Linum 30-piece set
12 0291 6332

Linum 66-piece set
12 0200 6332



Corvo 30-piece set
11 5891 6330

Corvo 66-piece set
11 5800 6331



Evoque 30-piece set
11 2291 6330

Evoque 66-piece set
11 2200 6331



Vision 30-piece set
12 7191 6330

Vision 66-piece set
12 7100 6331



CUTLERY - TIMELESS CLASSIC

Merit 30-piece set
11 4091 6340

Merit 66-piece set
11 4000 6341



Premiere 30-piece set
11 1991 6340

Premiere 66-piece set
11 1900 6341



Jette 30-piece set
12 7491 6340

Jette 66-piece set
12 7400 6341



Kent 30-piece set
12 0791 6342

Kent 66-piece set
12 0700 6342



Those loveable MINIONS

THERE ARE THOUSANDS OF REASONS TO LOVE THESE LIVELY LITTLE HELPERS.
THAT'S WHY WMF IS NOW BRINGING THEM TO DINING TABLES.

1 **BECAUSE THEY NEVER GIVE UP**
These bumbling yellow creatures have driven many of their bosses to distraction. But even if they put their foot in it, they never let it get them down.



2

We've got but one word to say, and with the unmatched enthusiasm of a minion: BANANA! It's at the very top of their menu, which also includes apples and papayas.



3

BECAUSE THEIR CLOTHES ARE TIME-LESS CLASSICS

These trendsetting yellow critters always stay true to their style: classic blue dungarees and quirky glasses. Karl Lagerfeld would undoubtedly approve.



4

BECAUSE THEY'RE ALWAYS LAUGHING

That's for sure! And it's so infectious that you simply can't help joining in. If you enter the search phrase "minions" and "laughter" on Google, it generates almost 795,000 hits. Need we say more?



5

BECAUSE THEY HAVE EXCELLENT TASTE IN MUSIC

The soundtracks to all of the minions movies are even better than the films themselves. They include classics like 'You Should Be Dancing' by the Bee Gees.



6

BECAUSE THEY ALWAYS MAKE US LAUGH

Thanks to their silly giggling, peculiar language, clumsiness, silly haircuts and offbeat dance moves.

7

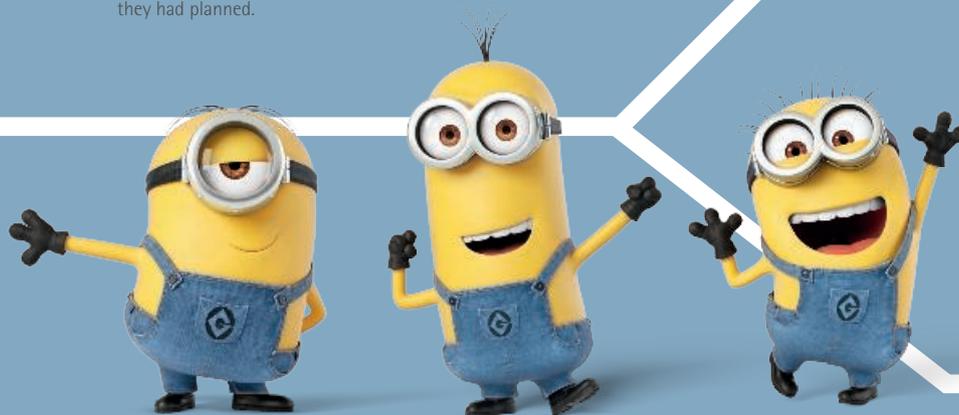
BECAUSE THEY WORK TOGETHER BEAUTIFULLY

The secret to the minions' success is teamwork. Together, these clever and loyal heroes can do anything – even if it isn't entirely what they had planned.

8

BECAUSE THEY ALWAYS FIND AN EXCUSE TO DANCE

Can you think of anything better? Precisely. So we say "Boogie Fever." Yeah!



9

BECAUSE THEY TALK SO FUNNY

What initially sounds like incomprehensible babble is actually a carefully-crafted blend of components that were created especially for the minions.

CHILDREN

Minions 6-piece children's cutlery set
12 8607 9964



Motif and porcelain shape similar to illustration. TM & © Universal Studios.

+3
YEARS

Mickey Mouse 6-piece children's cutlery set
12 8295 9964



© Disney

+3
YEARS

CHILDREN

Frozen 6-piece children's cutlery set
12 8600 9964



© Disney

+3
YEARS

Cars 6-piece children's cutlery set
12 8601 9964



© Disney/Pixar

+3
YEARS

Lion King 6-piece children's cutlery set
12 8604 9964



© Disney

+3
YEARS

Janosch 6-piece children's cutlery set
12 9410 9964



Design by © Janosch
Licensed by Bavaria Media GmbH

+3
YEARS

Princess Anneli 6-piece children's cutlery set
12 9415 9964



Design by © Steinbeck

+3
YEARS

Safari 6-piece children's cutlery set
12 8002 9964



Design by Markus Binz

+3
YEARS



INDULGE, SAVOUR, MELT IN YOUR MOUTH,
LONG FOR MORE, BE INSPIRED:
Enjoyment IS MULTIFACETED – AND ALWAYS UNIQUE.

ENJOYMENT

What the world has for **BREAKFAST**

WHAT EXACTLY DO PEOPLE IN SWEDEN, JAPAN AND RUSSIA EAT FOR BREAKFAST? DISH INVESTIGATED THE MATTER.



**TOO MUCH COFFEE?
IMPOSSIBLE!**

Only one nation beats Sweden in terms of coffee consumption. The caffeinated pick-me-up is an integral part of a Swedish breakfast – and one the Swedes keep coming back throughout the day.



Taking it easy

The Swedes are among the world's happiest people. Perhaps that's partly because they eat breakfast twice. Their "early breakfast" is yoghurt or oatmeal cooked with water and a little salt and eaten with fruit, butter or jam. Between 10 and 11 in the morning, they then treat themselves to a sweet pastry like a cinnamon swirl for their "fika."

Fish or a bread roll? Yoghurt or blini? Tea or coffee? Around the globe, people have breakfast in many different ways. But whether north or south, east or west, the first meal of the day is always something special. Why? Because it provides the perfect foundation for whatever you have planned in the next 24 hours. Not to mention the fact that studies have shown that our ability to concentrate and our memory improve if we give our brain sufficient energy after waking up. Some scientists even say that people who eat breakfast lead healthier lives. While that's great, it's only one aspect. In every culture, breakfast is considered the most

important meal of the day. It is an essential ritual throughout the world, and one that is pleasurable to boot. But what exactly to the Swedes, Russians and the Japanese eat for breakfast? We spoke to three experts.

BREAKFAST ON A SPOON

The Swedes don't eat as much as the Germans. Scandinavians love "filmjök", or sour milk. They also enjoy eating oat flakes with yoghurt and fruit or porridge cooked with water and salt and then topped with butter and jam. Some people like soft rolls known as "fralla" with



Sweden





A healthy and balanced mixture

Japanese breakfast tables feature a mixture of rice, vegetables, soup and fish, as well as various pickled and cooked vegetables. Sound extremely healthy? It is! A wholesome diet is one of the reasons why the average life expectancy in Japan is higher than anywhere else.

cheese or egg. Many Swedes also like fish, whether herring or salmon.

One typical Swedish custom is the second breakfast. "The Swedes have what they call a 'fika' break between 10 and 11 in the morning, where they have a sweet pastry. Foreign branches of many Swedish companies, for instance Ikea, also have this break," explains Annika Roschitz from the Swedish café Frau Larsson in Hamburg. One crucial aspect for Swedes is the accompanying coffee. After all, they don't only drink it in the morning, but all day long.

THE JAPANESE LIKE IT HOT

In a traditional Japanese breakfast, it's not just the drinks that are served hot. Many of the dishes are too. Rice, miso soup and grilled fish are served. "We even have a special miniature electric grill at home just for this," native Japanese Masaka Goto explains. "The fish is served with pickled vegetables known as 'tsukemono,' for example cucumber, aubergine, radish and even sour plums. Most Japanese also like eating small side dishes such as boiled spinach or cooked pumpkin." Another popular





THE PERFECT RESULT

Rice is the number one staple food in Japan. A Fusiontec pot can cook it to optimal consistency.



RUSSIAN PANCAKES

Whether it's for blinis, an omelette or syrniki, a non-stick pan keeps everything light and prevents food from burning.



Big country, big choice

Russia is by far the world's largest country. Much of it has a harsh climate. That's why its breakfast dishes are varied and substantial. Along with oatmeal, blinis and eggs, Russians often eat roast potatoes and different kinds of cheese and sausages.

speciality is nattō: cooked, fermented, and somewhat slimy soya beans have a smell that takes some getting used to. But they are allegedly very healthy. Most Japanese also really like omelettes, which are filled and rolled. These are prepared using a batter made from eggs, rice wine, soy sauce and sugar. This is washed down with tea – mostly the green variety.

FROM SAVOURY TO SWEET

People also drink tea in Russia, but black and sweet. Russians love breakfast. They eat a lot and it's mostly pretty heavy. Typical Russian specialities include blinis; thin pancakes that are both delicious and extremely versatile. "You can eat them with lots of butter, sweetened condensed

milk, jam, honey or cheese," says Ilja Kaplan, the owner of the Russian restaurants Pasternak, Gorki Park and Datscha in Berlin. "At the ‚Pasternak‘, we offer syrniki for breakfast: small curd pancakes with raisins, which you can eat with sour cream or wild berry jelly, for example." The Pasternak's breakfast menu also includes a typical Russian omelette. "You bake it in the oven and can fill it with anything you have in the kitchen. We serve it with a porcini mushroom sauce, salad and cheese, bacon or chicken strips," Kaplan explains.

Doesn't that sound delicious? There's one thing that all these tasty breakfasts have in common: we'd love to cook them right away if we could. And then eat them, of course. •

Russia



BREAKFAST

Stelio aroma glass coffee machine
04 1215 0011



Stelio edition coffee grinder
04 1707 0011



Stelio kettle, 1.7l
04 1302 0012



Stelio lemon squeezer
04 1603 0012



Stelio toaster
04 1401 0012



WMF KITCHENminis® aroma coffee maker, glass
04 1227 0011



WMF KITCHENminis® kettle, 0.8l
04 1314 0011



WMF KITCHENminis® My Egg single-egg cooker
04 1522 0011



WMF KITCHENminis® aroma coffee maker, thermo-to-go
04 1226 0011



WMF KITCHENminis® long-slot toaster
04 1412 0011



WMF KITCHENminis® 2-egg cooker
04 1502 0011



BREAKFAST

<p>Coffee Time 2-piece latte macchiato glass set 09 3248 2000</p> 	<p>Barista coffee mug 06 8627 9440</p> 	<p>Impulse thermal jug for coffee, copper 06 9067 6600</p> 
<p>Impulse stainless steel thermal mug 06 9072 6040</p> 	<p>Concept thermal jug, 1l 06 9057 6040</p> 	

Keeping everything nice and warm

WMF thermal jugs have either a glass or a stainless steel core. Both types keep hot drinks warm equally well. The advantage of stainless steel: Because the inner core is double-walled and surrounded by a vacuum, the product can be cleaned in the dishwasher. However, the insulation properties of both technologies may decrease over time. That's where products with a glass core are more practical because they can be replaced completely.

The exterior of the stainless steel core is coated with copper. That helps keep drinks warm for an especially long time.



The vacuum around the stainless steel core also helps with the jug's insulation.

STAINLESS STEEL CORE CONCEPT

The facing walls of the double-walled glass jug are silver coated. This reflection ensures that the inner jug keeps drinks nice and warm.



If the insulating properties of the glass core decrease, the core can simply be replaced.

IMPULSE GLASS CORE

BREAKFAST

Speed Profi frying pan, Ø 24cm
17 7524 4021



CeraDur Plus serving pan, Ø 24cm
05 7334 4021



PermaDur Premium frying pan, Ø 24cm
05 7624 4291



Egg cutter
18 8255 6030



Moto salt/pepper shaker
06 5617 6040



French press coffee maker
06 3245 6040



Light brew coffee pot
06 3246 6040



Clever Et More egg piercer
06 1701 6030



BREAKFAST

Farm jam dish
06 3027 6040



Wagenfeld butter dish
06 0955 9990



Max Et Moritz salt/pepper shaker
06 6007 9990



TeaTime tea infuser small
06 3646 6040



Wagenfeld egg cup
06 1703 9990



Bueno kettle
04 1308 0011



Bueno Pro thermal coffee machine
04 1229 0011



Lono glass coffee machine
04 1230 0011



Lono glass kettle, 1.7l
04 1315 0011



Lono edition waffle iron
04 1521 0011



WMF Lumero thermal coffee machine
04 1233 0011



ENJOYMENT

NATURAL and homemade

HOMEMADE COOKING AND
AGE-OLD PRESERVATION
TECHNIQUES ARE EXPERIENCING
A SURPRISING REVIVAL IN OUR
KITCHENS.



If you go to a food-swapping party, it's quite likely you'll return home with packet of homemade vegetable crisps, a jar of salted lemons and a bottle of herb vinaigrette. Swapping is all about trading out your creations. And a good swap requires like-minded people. In this case, people who now want to do more in their kitchen than just heating up ready-to-eat meals from their supermarket.

DIY cookery is fashionable again. In recent years, young city-dwellers in particular have become more and more concerned with where their food comes from, which products are in season and how they can fit a balanced diet into their daily life. More and more, a broad-based neo-ecological movement is keen to plant and grow its own fruits, vegetables and herbs in urban climates. *Read more about this on page 76.*



A dip for every taste

Chili, mustard and ginger make the fruity and sour quinces in chutney nice and tangy.

Recipe on page 78



Cold creations

Chocolate and pecan praline ice cream with rosemary and dulce de leche: a combination you'll only find at home.

Recipe on page 79



A sweet base

Cold mineral water turns sage-and-mint syrup into a refreshing lemonade.

Recipe on page 78



IN A RECENT SURVEY, 53% OF GERMANS
SAID THEY ENJOYED COOKING.

gardens can be found on abandoned car parks, in inner courtyards and on rooftop terraces in New York, London and Berlin. Garden plots are even making a comeback after being dismissed as bourgeois for years. In rural areas further out of town, there are increasing numbers of cooperative projects that supply their members in the city with local agricultural products fresh from the field or stall, encouraging others to get involved.

PRESERVATIVES? NO THANKS!

People are once again choosing to cultivate fresh food themselves, whether they harvest it themselves or buy it at a local supermarket or greengrocer. The most recent "Best for Planning" (b4p) survey, conducted by the Gesellschaft für integrierte Kommunikationsforschung (Association for Integrated Communication Research), found that there is growing general awareness about balanced nutrition. About two-thirds of b4p respondents in Germany (67%) say that eating and drinking well plays an important role in their life. Fully 63% make sure they have a healthy diet. Organic products are also found in more and more shopping baskets.

Of course, conscious nutrition also includes avoiding ready-to-eat meals wherever possible. The rule is therefore preparing and making your own food and avoiding flavour enhancers and preservatives. According to the b4p, a majority of Germans prefer to practice conscious eating. Indeed, a little over half of them cook themselves: 53% of respondents say they enjoy cooking.

GLASS REVIVAL

A number of kitchen practices that were common or even essential for our grandparents are currently enjoying a comeback. Pickling, preserving, canning, marinating and drying all slow down natural rotting processes and let you stock up – not just in case of tougher times ahead. For

example, seasonal fruit is not just cheaper if you buy it in season. It also tastes great all year round if preserved. The bottling and preserving season for fruit starts in mid-May with strawberries and rhubarb, these are then followed by peaches, apricots and berries. The only condition when preserving fruit is that the fruit must be ripe, freshly harvested and free of mould and spoiled areas. The same applies to seasonal vegetables. Whether pickled, salted or bottled in oil, vegetables such as tomatoes, courgettes, pumpkins and squashes can be preserved aromatically and without the need for any additives or flavour enhancers.

VARIETY IN RESERVE

Nearly anything can be preserved: stews and soups, meat and sauces. Even bread and cakes stay fresh longer in glass. That way, you always have something on hand when guests turn up unexpectedly. In a society in which more and more people work long hours and live alone, cooking for future use makes practical sense. While bottling and preserving went out of fashion in the early 1970s because frozen food and freezers replaced larders, these age-old traditions are now more popular than ever.

What's more, homemade preserves also make an excellent and tasty gift. A good old preserve glass is the perfect gift wrap. More than 125 years ago, the German chemist Rudolf Rempel discovered that vacuum-sealed jars with a rubber ring and a lid could be used to preserve food. How does it work? The moment the jars are filled, they are cooked in a water bath at about 170°C. When they cool, vacuum pressure builds up inside the jar, firmly attaching the lid and jar to the rubber ring. Johann Carl Weck secured himself the patent. Preserving jars, which still bear Weck's German name, are both practical in the kitchen and decorative. Some restaurants even use them to serve starters or soup. In the home, they make a decorative container – and not just for food. •



Healthy crisps

Gently dried and spiced
vegetable and fruit slices
look good –
and taste super-aromatic!
Recipe on page 78

Quince and ginger chutney

MAKES APPROX. 4 JARS @ 150ML

2 shallots, 2 tbsp. brown sugar, 50ml white wine vinegar,
1 tbsp. butter, 100ml white port, 1 organic lemon,
500g peeled quinces, 1 clove, 2 bay leaves,
1 piri-piri chili, 60g ginger, 2 star aniseed pods, 200ml unfiltered apple juice, 150g preserving sugar (3:1), 2 tbsp. grainy mustard

PREPARATION

1. Peel the shallots and cut them into fine strips. Caramelize the sugar in a wide, flat pot until it is light brown. Add the shallots and butter and sauté briefly. Douse with the port and vinegar and allow all the liquid to boil off.
2. Using a peeler, cut three slices of zest from the lemon, then squeeze the juice into a bowl and add enough water to cover the quince mixture. Chop the quinces into small cubes and add them to the lemon water to prevent them from oxidising. Peel and finely grate the ginger.
3. Pour the water off the quince pieces, add them and the ginger to the pot and sauté everything for one minute. Add the clove, bay leaves, star aniseed, chili and lemon zest and douse with the apple juice. Close the lid and gently cook at a low temperature for 20-30 minutes.
4. Now add the preserving sugar and mustard and bring everything to boil once more. Season the chutney with a little salt and pepper to taste and fill into sterilised twist-top jars whilst still hot. Close the jars and stand them upside-down (i.e. with the lid at the bottom) for five minutes. Now turn the jars the right way up again and allow them to cool fully.

Preparation time: 45 minutes

Sage and mint syrup

MAKES 3 BOTTLES @ 500ML

750g brown sugar, 800ml water, 2cm stick of ginger,
2 organic lemons, 6 sprigs of mint, 3 sprigs of sage

PREPARATION

1. Peel the ginger and cut it into fine strips. Add the sugar and water, bring to a boil, then allow to infuse at low temperature for five minutes.
 2. Use a peeler to remove the zest of half a lemon, then squeeze the juice out of both lemons. Wash the herbs and shake off the excess water. Sterilise the bottles and add the herb sprigs and lemon zest.
 3. Add the lemon juice to the pot, bring the syrup to a boil again and pour it into the sterilised bottles through a sieve using a funnel. Seal the bottles immediately and allow to cool.
- The syrup keeps for about three months.

Preparation time: 25 minutes

Fruit or vegetable crisps

VEGETABLE CRISPS:

For example 1 beetroot, 1 yellow beetroot, 1 candy cane beet,
2 tbsp. olive oil, 1 pinch of salt

FRUIT CRISPS:

For example 1 pear, 1 apple, 1 tsp. cinnamon

PREPARATION

Wash and peel the vegetables and cut them separately into 1mm thick slices using a slicer. Marinate separately with the oil and salt. Wash the fruit, cut it into 1mm thick slices and mix with the cinnamon in a bowl. Lay the slices out on the tray of an automatic dryer and dry for eight hours at 60°C.

Preparation time: 10 minutes

Chocolate and pecan praline ice cream with rosemary and dulce de leche

1 tin dulce de leche or sweetened condensed milk, 3 egg yolks, 250ml full-fat milk, 40g sugar, 125g double cream, 80g pecan nuts, 3 tbsps. brown sugar, 1 tbsp. butter, 4 sprigs of rosemary, 100g chocolate with 75% cocoa, 150g blackberries

PREPARATION

1. Freeze the ice machine container for 12 hours before use.
2. About three hours before starting to make the ice cream, drape a tea towel over a small pot, stand the tin of condensed milk on it and cover completely with water. Bring the water to a boil, turn down the heat and simmer at a low temperature for two hours. Allow the tin to cool down in the water.
3. Mix the egg yolk, all the milk and the sugar in a pot. Now gently bring the mixture to approx. 60-70°C under constant stirring at the lowest heat setting until it clearly thickens. Caution: The mixture must not boil, otherwise the egg will coagulate!
4. Pass the mixture through a fine mesh sieve.
5. Whisk the double cream in a bowl until it is stiff. Gentle fold in the egg mixture, cover the bowl with clingfilm and cool in the fridge.
6. Cut the rosemary into small twigs or use only the needles if the stem is too woody. Coarsely chop the pecan nuts.
7. Heat up a non-stick pan at medium temperature and caramelize the sugar in it. Add the butter and allow it to melt fully.
8. Add the rosemary needles and nuts to the pan and stir well using a wooden spatula until you can start to smell the rosemary.
9. Lay a sheet of paper towel on a plate and then cover it with baking paper. Spread the nut praline evenly across the baking paper and allow it to cool completely.
10. Set the timer on the ice cream maker to 45 minutes and switch on the appliance. Pour in the ice cream mixture and allow to freeze.
11. In the meantime, coarsely chop the chocolate and melt it in a bowl overtop a water bath.
12. Coarsely chop half of the cooled praline and add it to the ice cream machine while it is running until it is mixed in well.
13. Now and again, use a silicone or wooden spatula to press the ice cream mixture down so that it is stirred evenly.
14. About 15 minutes before the end of the ice cream-making, use a teaspoon to dribble half of the chocolate into the ice cream bowl from a height of about 10cm. The warm chocolate freezes into delicate pieces.
15. Once the 45 minutes are over, place the ice cream bowl into the freezer and leave to freeze for a further 30 minutes.
16. You can then serve the ice cream with the rest of the liquid chocolate, the remaining praline and the blackberries.

Preparation time: 60 minutes

Gifts for Gourmets RIGHT FROM THE KITCHEN

WHETHER IT'S A SMALL "THANK YOU" OR A LARGER PRESENT,
EVERYONE ENJOYS RECEIVING A HOMEMADE GIFT.



Joy in a jar

HOMEMADE JAM

Fruit spreads never go out of fashion. Only the recipes are becoming more experimental. Now, strawberries and sour cherries are being replaced by exotic fruit, and people are adding basil and rosemary. Whatever you prefer, a Nuova jam/honey spoon is the ideal accessory.



Energy in hand

HOMEMADE CEREAL BARS

You need but a few ingredients to make delicious snacks. Let your imagination run wild! Presented in a Top Serve bowl, your cereal bars stay fresh and you can always see when it's time to make more.



Not just for kids

STICKS AND STYLE GO WELL TOGETHER

Who can resist a cake pop? Their individual design in particular makes these desserts on a stick truly eye-catching. They are also great to give someone you love in a stylish transparent Depot storage jar.

Pickled

A FORGOTTEN PARTY SNACK

Homemade pickled eggs are a hit at any party. The ideal accompaniment is the Nuova perforated serving spoon, which can scoop up any egg while leaving the brine in the jar.



Cutting edge

MODERN AND PRACTICAL

Instead of presenting friends or new neighbours with bread and salt as a house-warming gift, how about giving them some home-baked bread and a suitable tool, like the Spitzenklasse Plus bread knife?



Oils at their finest

A FRESH TOPPING

Something to make yourself: a pot of herbs, such as estragon, and high-quality oil. Together they make a tasty herb marinade that's stored practically in a Basic oil pourer.

PREMIUM ONE

The stainless steel series not only has a stylish look. It also scores top marks for its ease of use. Two examples: thanks to the patented Cool+ technology, you can even touch the handles during cooking without having to use pot holders. The pot also has a special pouring rim for drip-free pouring. The TransTherm® universal base is suitable for use on induction hobs, quickly absorbs heat, distributes it evenly and retains it for a long time. Available in different models.



Premium One high casserole, Ø 20cm
17 8920 6040

FUNCTION 4

The inspiration for the lid design of this piece of cookware was the click wheel of the Apple iPod. Made from Cromargan® Made of 18/10 stainless steel and silicone, each lid has four different functions. This is practical because you can regulate how much liquid is poured off with the lid closed, depending on the position. The boiling water is let out through the large sieve openings, while the pasta stays in the pot. The small sieve openings function in the same way for rice. The closed position is intended for cooking rice, for example, while the open position is used for completely pouring off liquids. Available in different models.



Function 4 high casserole, Ø 20cm
07 6120 6380

VARIO CUISINE

With the new Vario Cuisine pots you will always have an eye on your cooking, via the glass lids with integrated thermometer. This device measures the steam temperature inside the pot to give you full control from the outside. Low temperature cooking at 80°C also is now a possibility thanks to this feature. Whether you're preparing a three-course meal or a quick snack, pots made of Cromargan® 18/10 stainless steel are fervent all-rounders. Not only do they make a great impression in every way they also guarantee varied and vitamin-preserving preparation as well as the highest possible cooking comfort on any type of hob. Available in different models.



Vario Cuisine high casserole, Ø 20cm, with thermometer
07 7920 6381

GOURMET PLUS

These pots are perfect any keen cook who attaches a great deal of importance to high-quality equipment. They are made of heavy-duty, easy-care Cromargan® 18/10 rust-proof stainless steel in heavy-duty quality, and have a matt surface. Hollow handles prevent heat transfer from the pot to the handle, ensuring that they only warm up slightly. Steam can be released in a controlled manner through the opening in the tight-fitting lid. Gourmet Plus pots are also suitable for all kinds of hobs thanks to their TransTherm® universal base. Available in different models.



Gourmet Plus high casserole, Ø 20cm
07 2420 6030

WMF KITCHENminis® yoghurt maker
04 1520 0011



WMF KITCHENminis® 3-in-1 ice cream maker
04 1645 0011



WMF KULT X automatic bread maker
04 1514 0011



WMF KITCHENminis® snack-to-go automatic dryer
04 1525 0011



WMF KITCHENminis® One for All kitchen machine, dark grey
04 1644 0071



Profi Plus kitchen machine, steel grey
04 1632 0071



Save the best for last

Drying is one of the healthiest ways to make foods longer-lasting and to prepare your own snacks for when travelling or in between meals. An automatic dryer is ideal because its low drying temperature prevents heat damage and preserves enzymes, vitamins and minerals. Fruits, vegetables, mushrooms and herbs can be dried on up to five drying racks. The principle is simple: heating coils in the base of the device create constant heat that causes the water in foods to evaporate.



Up to five drying racks provide a total drying surface of 2,362.5 cm².

The temperature setting can be varied between 30°C and 70°C.

NATURAL AND HOMEMADE

Edition stick blender
04 1655 0011



Digital kitchen scales
06 0871 6030



Jam funnel
06 4486 9990



Lemon squeezer
06 0580 6040



Kitchen bowl
06 4667 6030



Depot storage jars
06 6161 6040



De Luxe spice mill
06 6771 6040



De Luxe vinegar/oil pourer
06 6784 6030



Profi Plus apple corer
18 7290 6030



Top Serve 2-piece bowl set
06 5491 6020



Profi Plus ice-cream scoop
18 7141 6030



NATURAL AND HOMEMADE

Profi Plus peeler
18 7261 6030



Profi Plus lemon zester
18 7143 6030



Profi Plus flexi whisk, 27cm
18 7231 6030



Profi Plus whisk
18 7115 6030



Profi Plus dough scraper
18 7195 6030



Vegetable mill
06 0563 6040



Profi Plus cheese/lemon grater
18 7137 6030



Profi Plus skimming ladle
18 7102 6030



Profi Plus ladle
18 7101 6030



A BLENDER

for every
taste

WHAT SUCH A POWERFUL KITCHEN
AID CAN DO, AND WHY NOBODY
WANTS TO GIVE THEIRS UP



A man with a beard, wearing a dark blue polo shirt with 'hummel' and 'WMF FRISCHAUF!' logos, is pouring a vibrant green smoothie from a blender into a glass. The background shows a kitchen counter with various fruits like bananas, oranges, and limes, along with a bowl of nuts. A circular callout box contains text about him.

Top athlete
MARCEL SCHILLER
(27) is a professional
handball player who's often
on the road with his team,
FRISCH AUF! Göppingen,
or with the national
squad.

"I make sure to use seasonal ingredients for my green smoothies"

The ideal way to start my day is by sleeping in. But no matter when I get up, I always make sure I have a healthy breakfast with lots of fruit – usually in the form of a smoothie. It's easy to make in the morning and I can take it to the gym. I can also whip one up quickly in my blender any time of day. I've had a blender in my kitchen for three years. I recently got a new WMF one, which I like using even more. My favourite ingredient for smoothies is definitely pineapple, not just because it tastes so wonderfully fresh, but also because it contains natural anti-inflammatories.

A GREEN LUNCH

At lunchtime, I prefer a green smoothie with nuts, hemp seeds and milk. I make sure to use seasonal ingredients. Variety and high-quality food are extremely important in my nutritional plan. I used to eat rather poorly, but now I try out lots of new things and eat more-or-less anything. And I enjoy it.

Many people think that athletes only have a protein shake at night. That's not enough for me. Especially after an intensive training day, I like to eat at the dining table with my wife, and afterwards we'll relax with a film or a series on TV. I then have my shake as a kind of dessert on the sofa, shortly before going to bed.

My daily routine is often stressful and very regimented in terms of scheduling, much like that of many mothers: in the morning, I make sure that my daughter has a proper breakfast before she goes to school. Then I drive to work, run errands, maybe buy a present for the next children's birthday party, and return home before Greta gets back from school. I help her with her homework, clean up and think about what the family could have for dinner. By then, I'm usually very grateful to have a blender.

WONDERFULLY WARMING

I often cook soups, especially in autumn and winter. My blender model is extra-large for family portions. Luckily, we all like soups, especially leek and potato. But even a simple tomato sauce for the perennial favourite pasta can be whipped up quickly in a blender. Frozen in portions, it's often what we use at lunchtime.

And Greta helps me prepare. While I'm cooking the potatoes, she chops up the rest of the vegetables and of course loves pressing the on/off button on the blender. Soup is wonderful for warming your insides and is a great way to start my evening.

"My blender model is extra-large for family portions"





NATHALIE
(42) works part-time
for a tax consultant.
Just like daughter
GRETA (12), she loves
quickly blended, colourful
soups.

Single
TU-ANH (42)
doesn't need a recipe
to prepare herself a
delicious smoothie.



"I often just combine whatever I have left over in my fridge or fruit basket"

When I leave my apartment in the morning and drive to work, I always have a delicious fruit smoothie or a more substantial muesli drink with me. I'm one of those people who can get by with just a coffee and a fruit juice in the morning but can't yet eat a proper breakfast. I then get hungry after about an hour at work or at the end of my early-morning workout. That's when I reward myself with a healthy homemade smoothie.

HEALTH ON THE GO

Smoothies really are super quick to make. Simply chop up some fruit (I prefer fresh berries in summer), vegetables and other ingredients and throw into the jug, add a few ice cubes and a little water, and you're ready to go.

Incidentally, I don't need any recipes. I just try things out or simply combine whatever I have left over in my fridge or fruit basket. Having made my smoothie, I simply detach the container, screw on the handy lid and pop it in my handbag. It's health on the go, so to speak. Another great feature is that the practical blender is easy to clean and doesn't take up much space in my kitchen. •

KNIVES

CHEF'S EDITION: BY PROFESSIONALS FOR PROFESSIONALS

The idea behind the collection originated from a workshop on cutting techniques. This is because professional chefs hold wide knives at the bolster junction between their thumb and index finger – exactly where there is often a sharp edge. The result: cutting tools with smooth transitions between the blade, bolster and spine.

Chef's Edition chef's knife, 32 cm
18 8200 6032



GRAND GOURMET: PERFECTLY BALANCED

The knives in the Grand Gourmet collection impress cooks with their stylish appearance and exclusive extras. Their Cromargan® handles lie safely in your hand, while their seamless workmanship guarantees optimal hygiene. When cutting, the bolster gives you the balance you need between the handle and blade, which more than lives up to the description of being "razor-sharp".

Grand Gourmet chef's knife, 33cm
18 8039 6030



GRAND CLASS: NOSTALGIA MEETS CUTTING-EDGE DESIGN

The black handles with stainless steel rivets are reminiscent of the traditional craftsmanship of past eras. Their ergonomic shape makes them pleasant and safe to handle. And like all WMF knives, Grand Class Edition blades are made of high-quality special steel with Performance Cut for outstanding and long-lasting sharpness.

Grand Class chef's knife, 20cm
18 9171 6032



SPITZENKLASSE PLUS: THE CLASSIC

The updated design of this traditional classic looks great thanks to its rounded handles, which also make the knives lie even more comfortably in your hand. The seamless construction of the handles, a forged bolster for the perfect balance and blades refined with Performance Cut guarantee clean, safe and reliable slicing at all times.

Spitzenklasse Plus chef's knife, 20cm
18 9548 6032



Chopping board, 38 x 26cm, bamboo
18 8726 4500



Chopping board, 45 x 30cm, bamboo
18 8688 9990



BLENDERS

Kult Pro high-performance blender, 1.8l
04 1663 0011



Kult Pro blender, 1.8l
04 1651 0011



Kult X mix & go
04 1627 0011



WMF KITCHENminis® blender, 0.8l
04 1649 0011



Kult Pro multifunctional blender
04 1653 0011



WMF KITCHENminis® smoothie-to-go
04 1650 0011



LAST BUT NOT LEAST

Award-winning



LAST BUT NOT LEAST

EACH YEAR NUMEROUS WMF PRODUCTS
WIN RENOWNED DESIGN PRIZES SUCH AS THE RED DOT DESIGN
AWARD. OVERVIEW:



reddot



reddot
best of the best



GERMAN
DESIGN
AWARD
SPECIAL
2018



GERMAN
DESIGN
AWARD
WINNER
2018



International
Forum
Design



solutions 2018

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