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kitchen
gallery

www.entretempo-kitchen-gallery.com



Lenara Verle
www.lenara.com

www.berlinunlimited.org

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URBAN FESTIVAL
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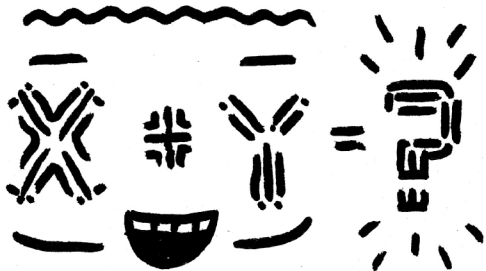
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OPEN
FOOD
DESIGN



Recipe Booklet

WHY OPEN FOOD?



Food preparation and cultivation have long been part of the commons, the collective material and intellectual wealth of human communities that belongs to all of us.

The term "open source" is connected to software development, but the recipes passed over by generations of grandmothers were already open source.

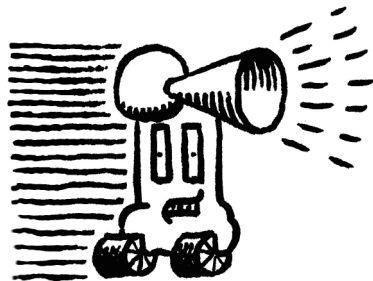
Open Food is counteract to recent tendencies towards proprietary, copyrighted, secret plans and recipes. It's the difference between Monsanto and heirloom seed exchanges. Or big companies' secret beverage formulas and projects like FreeBeer.org and OpenCola, whose formulas are collectively designed and freely available.

OPEN FOOD CATERING



For the Berlin Unlimited Festival, Entretempo Kitchen Gallery is doing an experiment with Open Food Catering. The recipes for the food and drinks are provided in this booklet. Let us know if you like them, and if you think they could be improved, why not try them at home and then share back the results with us, in the open source spirit?

We hope you enjoy our selection!



CHOCOLATE CHIP COOKIES



The open source cookies are inspired by Hilary Mason's cookie recipe parser, Ben Krasnow's Cookie Perfection Machine, Kenji's Food Lab, and millions of cookie lovers worldwide. Already over 70 years ago different versions of the hoax involving cafes selling expensive cookie recipes have shown that people believe cookies must remain open source! There are thousands of cookie recipes available online, so we present here a very basic version, plus a collection of "cookie facts" to help you tweak the recipe to your liking.

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 cup white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semisweet chocolate chips

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets or line with parchment paper. Sift together the flour, baking soda and salt; set aside.

In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

COOKIE FACTS:

White Sugar = Thin and Crisp

Brown Sugar = Tall and Moist

Less Flour = Lacier Cookies

More Flour = Doughier Cookies

Extra Egg Whites = Taller Cookies

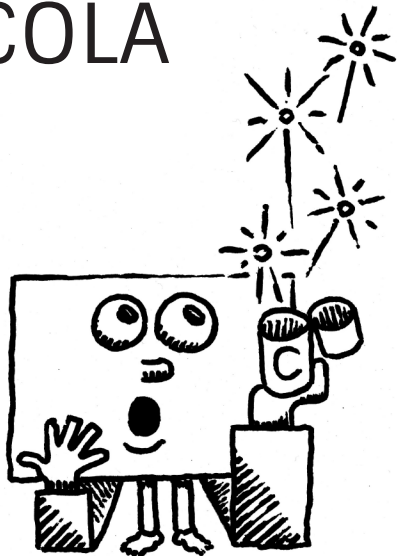
Extra Egg Yolks = Fudgier cookies

Cooler Oven = Wide Cookies

Hotter Oven = Compact Cookies

*selected cookie facts by J. Kenji López-Alt

OPEN COLA



Cola became a successful energizing beverage and a brand associated with consumer culture. Part of its mystique is its "secret" formula. Luckily, dedicated food hackers around the world have been reverse-engineering and recreating versions of this refreshing drink. We present here an easy to make recipe that pays tribute to the old-time sodas, mixed fresh instead of bought in a bottle. But if you want to try a concoction that most resembles the industrialized version, try using the instructions at www.open-cola.de, or buying the already mixed syrup from www.cube-cola.org.

Grated zest of 2 medium oranges
Grated zest of 1 large lime
Grated zest of 1 large lemon
1/8 teaspoon ground cinnamon
1/8 teaspoon nutmeg, preferably
freshly grated
1 section of a star anise pod,
crushed
1/2 teaspoon dried lavender flowers
2 teaspoons minced ginger
1 one-and-a-half-inch piece vanilla
bean, split
1/4 teaspoon citric acid
2 cups plus 2 tablespoons sugar
1 tablespoon (packed) light brown
sugar
3/4 teaspoon caramel color powder,
optional

In a heavy pot over medium heat,
bring 2 cups water to a simmer with
the zests, cinnamon, nutmeg, star
anise, lavender, ginger, vanilla and
citric acid. Reduce the heat to low,
cover and simmer gently for 20
minutes.

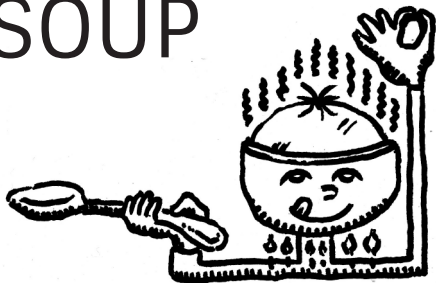
In a food processor, whirl the sugars
together for one minute (this will
help them dissolve), then transfer to
a large bowl. If using caramel color,
sprinkle it over the sugar.

Line a sieve or colander with a
double thickness of cheesecloth and
place over the bowl. Pour the
contents of the pot through the
sieve. Carefully gather up the
corners of the cheesecloth and twist
the top to close. Use a spoon to
press the bundle against the sieve,
squeezing out all the flavorful
liquid.

Stir the syrup and let cool, stirring
occasionally until the sugar
dissolves, about 15 minutes. Transfer
to containers and keep refrigerated.
To make a soda, pour 1/4 cup syrup
over ice and add 1 cup seltzer. Stir.

Yield: About 3 cups syrup.

TOMATO SOUP



Tomato soup was made famous by Andy Warhol. A humble, delicious and heart-warming food, great for autumn season. Entretempo's version was tweaked and perfected by chef Tainá Guedes, and is available here for you to try and experiment at home (pop-art not included). Enjoy!

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 medium sweet onion, chopped
- 1 can whole peeled tomatoes w/ juices
- 1 1/2 cups chicken broth or water
- 2 bay leaves
- 1/3 cup heavy cream

Heat oil and butter in a medium saucepan over medium heat. Once butter foams, add onion and a big pinch of salt. Season with freshly ground black pepper. Cook until onion is completely soft and just beginning to brown, about 15 minutes.

Add tomatoes and juices to the pan and stir to crush up tomatoes. Add broth or water and bay leaves and bring to a simmer. Simmer until tomatoes begin to fall apart, about 10 minutes.

Remove from heat, discard bay leaves, and allow to cool slightly. Carefully purée soup in a blender until smooth. Return soup to the stove over low heat and stir in cream. Taste and adjust seasoning.