

DUMONT

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Autumn 2024

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DR. JÖRG DÖTSCH / JOHANNA SCHOENER

Großwerden/ Growing Up. Health and Development in Turbulent Times. The First 10 Years of Life

ca. 320 pages
Spring 2024

Prof. Dr. med Jörg Dötsch, born in 1965, has been accompanying children and their families as a pediatrician and adolescent physician for 30 years. He is Director of the Clinic and Polyclinic for Pediatrics and Adolescent Medicine at the University Hospital of Cologne. Jörg Dötsch is on the board of the German Society for Pediatric and Adolescent Medicine. As expert, he advises the German government. He is the father of three (almost) grown-up children and lives with his family in Cologne.

Johanna Schoener, born in 1981, is an editor at the weekly newspaper DIE ZEIT. She works in the knowledge department and has been dealing with education and family policy there for many years. She lives in Hamburg with her husband and two elementary school children.

The medical parenting guide for challenging times

From seasoned pediatrician & renowned professor, Jörg Dötsch

Empowering children to make it in the world

Why are the first 1000 days so crucial?

What is the effect of nutrition during pregnancy?

What do you have to consider when traveling with a baby?

Can allergies be prevented?

To what extent are infantile fears normal?

What strengthens the immune system?

When do you need to go to the emergency room?

How can you recognize a learning disorder?

The World Standard for Today's Parenting Generation

Children today have the best chance of growing up healthy. Yet it seems more complicated than ever to accompany them through this process. How do you stay in control when your baby is always crying and the web is full of contradictory recommendations? How do you distinguish serious advice from fleeting trends? What helps with illnesses? Experienced pediatrician and renowned professor of pediatrics Jörg Dötsch and longtime ZEIT educational journalist Johanna Schoener have written a modern medical standard on the first ten years of life. Along current scientific findings, they clarify nutrition, sleep, media consumption and central developmental issues. They know: Everyday family life today means juggling jobs and overburdened daycare centers, school and leisure time stress, high internal demands and external crises. It's not easy to focus on what's important. 'Growing Up' separates the important from the unimportant. It shows how parents can strengthen their children so that they can find their own individual path, and gives confidence for the future together.

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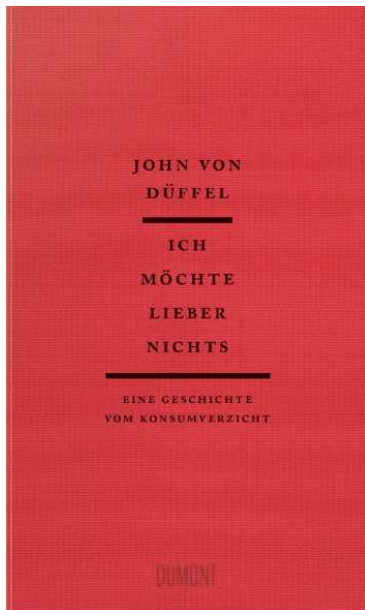
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JOHN VON DÜFFEL

Ich möchte lieber nichts. Eine Geschichte vom Konsumverzicht / I'd Rather Have Nothing. A Story About Renouncing Consumption



150 pages

Autumn 2024

John von Düffel was born in Göttingen in 1966, he works as a dramaturg at Deutsches Theater Berlin and is professor for scenic writing at the Berlin University of the Arts. He has published novels and story collections with DuMont since 1998, including 'Vom Wasser' (1998), 'Houwelandt' (2004), 'Wassererzählungen' (2014), 'Das Klassenbuch' (2017), 'Der brennende See' (2020) 'Wasser und andere Welten' (new edition 2021) and most recently 'Die Wütenden und die Schuldigen' (2021), 'Das Wenige und das Wesentliche' (2022). His works have been awarded numerous prizes, including the Aspekte Literature Prize and the Nicolas Born Prize.

A little book with big questions to ask: what is the right way to live?

John von Düffel builds on the world of ideas introduced in his successful book, *The Little and the Essential*

"This book of hours is smart and poetic, crystalline, refreshing and essential, its deeply humane approach offering an almost joyful consolation."

KÖLNISCHE RUNDSCHAU on 'The Scarce and the Essential'

The Story of a Reunion

"The first future ascetic I ever met was a woman," writes John von Düffel in his much-read book of hours, *The Little and the Essential*. The woman, Fiona — a Scot — was a philosophy student at the time and von Düffel is now seeking her out, decades later. He takes with him plenty of questions, which he continues to discuss with her in a series of intense discussions on long walks through the city: What is the right way to live? In a life full of excess, what's truly essential? To what extent is it possible to abstain from consumption? And how do these things relate to freedom? The pair spend two days together in Edinburgh and out of this time emerges an exchange of ideas about the central questions of our time and a friendly correspondence that not only seeks answers but also poses puzzles. Who actually is Fiona and how has her life panned out since her studies? When Fiona makes a return visit to Berlin, a surprise casts their conversations in a different light...

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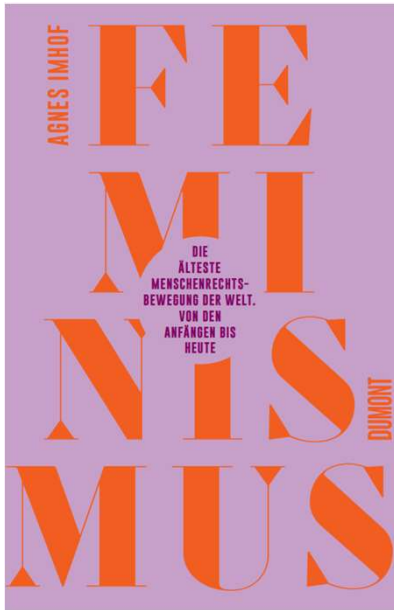
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AGNES IMHOF

Feminismus / Feminism: The World's Oldest Human Rights Movement From its Beginnings to the Present Day



ca. 384 pages

Spring 2024

Agnes Imhof was born in Munich in 1973 and studied philosophy and completed a doctorate in Islam and theology. She speaks Arabic, Farsi and Italian, among other languages, and is a classically trained singer. She is a freelance publisher of non-fiction and novels. Since 2016, she has taught at the University of Erlangen-Nuremberg and has lectured at the universities of Bamberg, Munich (LMU), Göttingen, Erlangen and Würzburg.

This book presents the most important works and theses of feminists from all eras

Because the feminist thought leaders must not be forgotten - and we can learn a lot from them

The book of a new feminist wave - not polemical, but combative

“Agnes Imhof presents the most important theses and works from all eras and continents. About a diverse movement, united by the struggle for women’s freedom.”

Christian Bitzer, ZDF SACHBUCH BESTENLISTE

“Imhof, a scholar of religion and Islam, thankfully also focuses on developments outside the ‘Western’ world.”

Ursula Ebel, BUCHKULTUR

“As Long as Patriarchy Has Existed, There Has Been a Struggle to Resist it.” Agnes Imhof

What was Simone de Beauvoir’s most important feminist thesis? Who are the feminist thinkers of the Arab world? Feminism, the oldest human rights movement in history, has been repeatedly forced back over centuries, which is why we speak of feminist waves, and each backlash sees its leading lights and their ideas forgotten.

This book hopes to demonstrate the achievements of women like Marie de Gournay, Olympe de Gouges, Clara Zetkin, Louise Dittmar, Hedwig Dohm, Marianne Weber, Marie Juchacz, Kate Millet, Rebecca West, Kimberlé Crenshaw, Audre Lorde, and many more did. It presents the theses of their most important works as well as the central representatives of today and their positions, such as Alice Schwarzer, Flavia Dzodan or Rebecca Solnit.

The author provides an overview of the most significant movements and attitudes. After all, feminism was and is multifaceted, according to era, society, and cultural milieu, such as the bourgeois and proletarian movements or the anticolonial women’s movements in Africa and Latin America.

The book takes a chronological approach and moves from the advent of sedentism to Antiquity, to the Middle Ages and on to the beginning of feminism as we know it today, as a movement that emerged out of the modern reform movements of the 18th and 19th centuries.

Agnes Imhof discusses wave after wave within the context of the time and shares the thrilling life stories of exceptionally courageous, clever, and passionate women, who we should all be celebrating.

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BERNHARD KEGEL

Mit Pflanzen die Welt retten / Plants Can Save the World. Green Solutions to Climate Change



ca. 288 pages
Autumn 2024

Bernhard Kegel, born in Berlin in 1953, studied Chemistry and Biology at the Free University of Berlin, followed by research work, work as an ecological expert and lecturer. Since 1993 he has published numerous novels and non-fiction books. Bernhard Kegel's books have been awarded several journalism prizes. Most recently, 'Ausgestorben, um zu bleiben' (2018), 'Die Natur der Zukunft' (2021) and 'Ausgestorbene Tiere' (2021) were published by DuMont. The author lives in Berlin.

A political book at the cutting edge of science taking on humanity's most urgent concern

Packed with encouraging solutions and ideas: a pep talk and a guidebook in one

"A nuanced picture of the new ecology: vivid and well-informed"
Christian Schwägerl, FAZ on 'The Nature of Our Future'

How Plants Can Help Us to Stop Climate Change

Planet Earth is heating up. The world is currently warming at an unprecedented rate, averaging 1.2 degrees worldwide since the beginning of the industrial revolution, and almost twice that in Germany and Central Europe. If we do not keep to this century's 1.5-degree limit, agreed at the world climate conference in Paris, we risk sliding into climate conditions that homo sapiens has never experienced in its 300,000-year history.

The thought of this is enough to drive many people towards fatalistic thinking and agonizing fear, but there is still hope: Bernhard Kegel's latest book doesn't seek to sugarcoat matters, instead offering technological and biological ways of stopping this catastrophe. After all, reducing or even stopping our emissions will not be enough. We will only succeed in avoiding the worst consequences of global warming by removing huge amounts of CO2 from the Earth's atmosphere and storing it in a way that does not impact the climate further.

And in fact, that's exactly what photosynthesis does; it is also safe and well tested. There is a broad spectrum of possible measures and fields of application, from rewetting and revitalising fenland, to algae farms, to optimising how crops photosynthesise, to building with wood and using artificial leaves to supply hydrogen and energy.

It was light and photosynthesis that facilitated and shaped higher forms of life, now they can help rescue them from one of the greatest crises they have ever faced.

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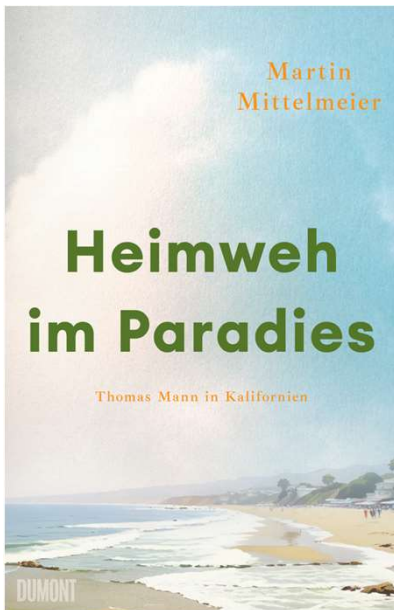
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MARTIN MITTELMEIER

Heimweh im Paradies / Homesick in Paradise: Thomas Mann in California



ca. 192 pp
Spring 2025
English sample available

Martin Mittelmeier, born in 1971, was an editor and editorial director at renowned publishing houses for 13 years. He has been a freelance editor and author since 2014. In 2019, he was a visiting scholar at Rutgers University in New Jersey. His most recent publications are "Adorno in Neapel" (Naples 2025), which has been translated into several languages, and "Dada. Eine Jahrhundertgeschichte", and "Freiheit und Finsternis - Wie die Dialektik der Aufklärung zum Jahrhundertbuch wurde".

"Where I am is Germany. I carry my German culture within me."
Thomas Mann, 1938 at a press conference after his arrival in New York

To a Bloody Mary with Arnold Schönberg, Theodor W. Adorno, Lion Feuchtwanger, Bertolt Brecht, Helene Weigel, Max Horkheimer, Vicki Baum, Hanns Eisler, Franz and Alma Werfel - and above all: Thomas Mann

"Naples 1925 is a delightful book: a great read about a little-known adventure that brought together Adorno, Benjamin, and Kracauer in Naples and Capri."—Seyla Benhabib on *Naples 2025*

**"How can you write about Thomas Mann today?
Like this: Witty, funny, with delicate irony and casual
seriousness." Saša Stanišić**

Atmospherically dense and true to life, Martin Mittelmeier tells of the hopes, encounters, doubts and successes of the Nobel Prize winner, who had to question his values and identity under the Californian sun at the age of almost 70.

Los Angeles in the 1940s. All those who no longer had or wanted a home in Nazi Germany were stranded here: Arnold Schönberg, Theodor W. Adorno, Lion Feuchtwanger, Bertolt Brecht, Helene Weigel, Max Horkheimer, Vicki Baum, Hanns Eisler, Franz and Alma Werfel - and above all: Thomas Mann, the writer of the century, the most German of the German exiles in California. At Bloody Marys, they exchange intellectual, artistic and political ideas. The paradise-like surroundings, palm trees, orange blossom, beach and sun, form a strange contrast to the depressing news from the old homeland. Life here in Pacific Palisades revolves primarily around the question of identity rooted in German culture and language, which seems to be jeopardised with every piece of news from Europe.

What can art be, especially German art, in the face of the horror and barbarism of Nazi Germany?

Thomas Mann searches for answers and broadcasts a total of fifty-five radio speeches, which he addresses to 'German listeners'. Above all, however, he traces the cultural-historical and intellectual-historical roots of National Socialism in his novel 'Doctor Faustus'.

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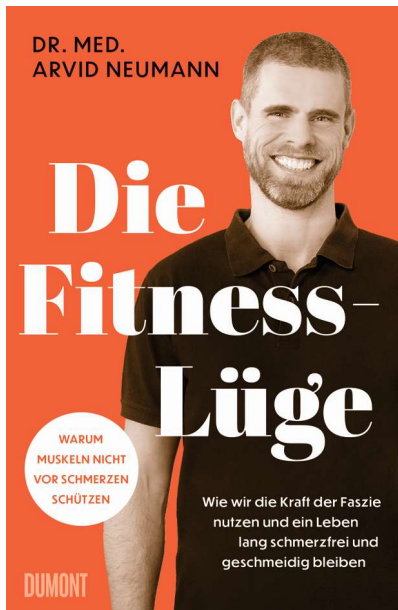
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DR. MED. ARVID NEUMANN

Die Fitness-Lüge / The Fitness Lie. How to Harness the Power of Fascia and Stay Pain-Free and Supple for Life | Why Muscles Don't Protect Us From Pain



A handy guidebook from a former top athlete, sports medic, senior consultant at a rehab clinic and specialist in orthopaedics and trauma surgery

This book revolutionises the way we see sport and fitness and proves that popular exercise, as recommended today, is making us sick

Everything you need to know about a much overlooked and underestimated organ

Ca. 256 pages

Autumn 2024

Dr. med. Arvid Neumann was a professional wrestler, footballer, and trainer for the German Football Association before studying sports science and human medicine. He previously worked as a senior consultant at a rehab clinic and now practises as an orthopaedic specialist, trauma surgeon, and expert in fasciae medicine.

Fasciae – The Key to Greater Mobility and Physical and Mental Health

Germany is sick. Two thirds of people suffer from back pain, the number of people requiring hip and knee operations is growing, and the use of artificial joints is increasing. It's odd. We're supposed to be fairly fit — after all, more and more people are exercising. This seeming contradiction comes as no surprise to Dr Arvid Neumann. He was a professional athlete — wrestling and football — and trainer for the German Football Association; he studied sports science and now practises as an orthopaedic specialist, trauma surgeon, and expert in fasciae medicine. He argues that the way we exercise is wrong. Building muscle does not protect against pain. Adages like “A strong back knows no pain” are simply lies. According to Neumann's credo, we need a new, holistic understanding and approach both body and psyche. Hours spent sweating in fitness studios are no help at all. What matters is how we move about in our everyday lives and how we unwind. With a basis in contemporary research, Neumann's book teaches us about how the significance of the muscles has been overestimated for decades and how the immense importance of the fasciae has long been overlooked. If we treat them with care, we can achieve what every person wants: a pain-free life, overall wellbeing, and self-awareness, long into old age.

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DR. SUSAN ZEUN

Die Schlüpferakademie / The School of Knickers. Everything You Needed to Know About Infections in Your Intimate Area – From Bladder Infections to Thrush – With Remedies From Herbal Medicine



Ca. 30 4/c illustrations
ca. 208 pages, 21,5 x 14 cm
Spring 2024

Everything you need to know about intimate health and the targeted use of medicinal plants from first aid to contraception - with recipes and first aid tips

Understanding, preventing and avoiding typical female complaints

Dr. Susan Zeun, MD, talks openly and without inhibitions about shameful topics around the vulva and vagina

Below the Belt - Modern Herbal Help for Women

Dr Susan Zeun is a consultant in clinical pharmacology specializing in phytotherapy and has spent over 20 years working on developing medicines in gynaecology. Day to day, she works for a large pharmaceutical company as well as keeping a private practice in Berlin where she provides women with tailored herbal therapy. Her aim is to combat the mystification of herbal medicine, primarily in gynaecology, by applying it in a way which is factually and functionally sound.

www.susanzeun.com

Katja Spitzer is a freelance illustrator. She works for various magazines, such as Brigitte, Mare, and Geolino, and numerous publishing houses in Germany and the UK. She lives in Berlin. www.katja-spitzer.de

‘The School of Knickers’ heads below the belt: practically every woman is affected by an infection in her intimate area at least once in her life, yet these conditions still carry powerful taboos. Bladder infections and vaginal itching are not topics which are readily discussed in public. They happen in secret, in solitude, in toilets across the country — and that has to change.

Dr Susan Zeun tackles this often shame-filled topic by sharing valuable insights gleaned from her practice in a relaxed and clear manner. Dr Zeun, a clinical pharmacologist specializing in phytotherapy does away with dogma and myths and looks into Mother Nature’s medicine cabinet and up our foremothers’ skirts. She questions to what extent our lifestyle encourages such complaints and provides a range of tips for simple plant-based remedies to provide effective and lasting relief or prevent them altogether. This is the book that many women have been waiting for.

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CORA WUCHERER

Das war Kunst, jetzt ist es weg / It Was Art, Now It's Gone. Restorations Gone Wrong and Other Curious Accidents in Art



Ca. 50 4/c illustrations
ca.112 pages, 16,9 x 14 cm
Spring 2024

Cora Wucherer was born in Murnau am Staffelsee in 1994 and grew up with the art of Der blaue Reiter. She studied English and Art, musical theatre at the Ludwig Maximilian University of Munich and trained at the Deutsche Journalistenschule. She has worked for SZ magazine and ZEIT Online as a freelance journalist and has been Editor of ZEITmagazin Online since 2022. She lives in Berlin.

Dumb luck – the greatest cases of damage in art history

Of self-proclaimed restorers, overzealous cleaners and clumsy museum visitors

Marked by life: Michelangelo, Picasso, Beuys, Richter, Banksy and many more have been hit by damage

“Cora Wucherer has now compiled the most curious mishaps in an extremely entertaining book.”

Adrienne Braun, STUTTGARTER NACHRICHTEN

“The pictures alone bring tears to the eyes, but the way Cora Wucherer describes the incidents and accidents is at least as funny.”
Michèle Loetzner, VOGUE

“Everything is hilariously funny and howlingly true”
Barbara Hein, ART - DAS KUNSTMAGAZIN

Well Meant is Far From Well Done

What happens when someone accidentally destroys a work of art?

There are those who stumble in a moment of carelessness and wreak millions of euros of damage, or those who fancy themselves artists and embark on restorations that would be more at home in a comic book than on a church wall. Or those who dispose of or ‘clean up’ sculptural pieces, because they take them for rubbish or mess.

‘It Was Art, Now It’s Gone’ brings together the most spectacular artistic catastrophes of our time and tells the tragicomic stories behind them. Take, for instance, the story of the billionaire who gouged an elbow-shaped hole in the Picasso he had just auctioned off, or the exchange student who found himself stuck in a stone vagina while trying to take a selfie, or Jeff Koons’ *Balloon Dog*, which smashed into thousands of glittering pieces.

These accounts of human clumsiness and ineptitude are so absurd, hilarious, or simply unbelievable that they belong in a museum themselves.

IT WAS ART, NOW IT'S GONE A LOOK INSIDE

ECCE HOMO | Elias Garcia Martínez, um 1930



10

Borja, Spanien, 2012

AFFENZIRKUS

Am 22. August 2012 malte Cecilia Giménez Geschichte. Die 81-jährige Spanierin wollte sich im Ruhestand wohl neuen Hobbys zuwenden und wählte die Kunst. Als sie in der Kirche Santuario de Misericordia das von der Feuchtigkeit zer-setzte Jesus-Fresko *Ecce Homo* sah, griff sie kurzerhand selbst zum Pinsel. Geschaffen hatte Elias Garcia Martínez das Fresko 1930. Der lateinische Aus-druck *Ecce Homo* heißt auf Deutsch so viel wie »Sehet, welch ein Mensch!«. Aber sehet, welch ein Ergebnis, als Giménez mit ihrer Arbeit fertig war: Statt Jesus mit Dornenkrone prangte nun ein Äffchen an der Kirchenwand, ein Mon-chichi. Es wurde ein Internet-Meme, das viral ging und die Rentnerin weltweit bekannt machte. Das Fresko bekam den Spitznamen »Ecce Monchichi« – und Giménez reichlich Spott ab. In den ersten Fernsehaufnahmen sah man sie händeringend, aufgebracht. Die Hinterbliebenen des Künstlers drohten gar, sie für die Zerstörung zu verklagen.

11

HEILIGE ANNA MIT MARIA UND JESUSKIND | 15. Jahrhundert

Rañadoiro, Spanien, 2018

DEN NACHBARN HAT'S GEFALLEN

Die Heilige Anna ist die Schutzheilige der winzigen nordspanischen Gemeinde Rañadoiro. Eine hölzerne Figurengruppe zu ihren Ehren stand in der Dorfkir- che. Und sah ein wenig abgegriffen aus, fand Maria Luisa Menendez, Inhaberin des örtlichen Tabakladens. Die Heilige Anna, Maria und das Jesuskind könnten ruhig ein bisschen Farbe vertragen. Also schritt sie in bester Frühaufsteherlaune zur Tat und malte den Holzstatuen aus dem 15. Jahrhundert knallige Kleidung sowie rote Lippen, alles in gut deckender Industriefarbe. Der Restaurator Luis Suárez Saro hatte die Figuren erst 15 Jahre zuvor professionell bearbeitet. Trotzdem bekam Menendez vom Pfarrer wohl die Erlaubnis für ihre persön- liche Neugestaltung – und verteidigte sie danach: »Ich bin keine professionelle Malerin, aber ich habe das immer gerne gemacht. Also habe ich so gut gearbei- tet, wie ich konnte, und den Nachbarn hat es gefallen.« Das will was heißen – immerhin hat das Dorf stolze 16 Einwohner.

16



17

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BILLY BOCK

Verdammte Scheiße, wo ist mein Schlüssel? / Damn, Where Are My Keys? A Hidden Picture Book for Parents



The first hidden picture book for mums and dads - amusing and comforting at the same time

Promotes the ability of exhausted parents to concentrate

The perfect gift for anyone who needs a break from their own picture book family

Picture Book for Parents
4/c, 16 pages , 21 x 23,4 cm,
Cardboard Picture Book

Spring 2024

Billy Bock is a freelance illustrator. She studied communication design and, since 2012, she has devoted her time to illustrating books for children and young people — her passion. She lives in Weißensee, Berlin.

Sunk in Chaos - a Discovery Tour For Tidying-Wearry Parents

Where is the mobile phone? Where are the glasses? And who the hell has hidden the key again? In the midst of doll tea parties, dominoes, mountains of laundry and screaming, the search for the few truly essential things in life as a parent can become an unloved routine and an additional stress test. The good news: almost everything that disappears in the everyday family chaos turns up again - sooner or later - as Billy Bock shows with her wonderfully honest hidden object pictures. Unsparingly and with great attention to detail, she tells of the ups and downs of being a parent and shows that all mothers and fathers have to master similar challenges. There is only one thing left to do: just sit back and smile calmly about the normal madness.

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Damn, Where Are My Keys? A LOOK INSIDE



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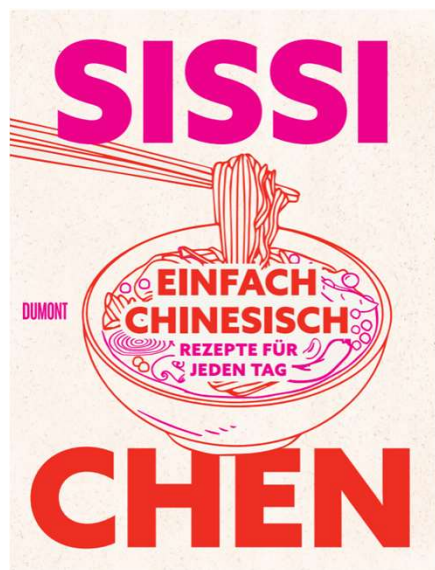
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SISSI CHEN

Einfach Chinesisch / Simply Chinese



Ca. 70 4/c photos;
192 pages, 25 x 19 cm, Hardbound
Spring 2024

Sissi Chen writes about food, culture, and identity in Berlin. She develops culinary concepts, designs dishes for companies, works as a freelance writer for *Zeit* magazine and runs cookery classes. She has enjoyed great success on Instagram with her popular Chinese recipes under the handle @eatinginberlin.

Claudia Gødke lives and works in Berlin as a food, lifestyle, and interiors photographer. She has photographed numerous cookery books and lends Sissi's recipes a contemporary, authentic look, with plenty of attention to detail.

Noodle and rice dishes, dumplings, soups, and salads with minimal fuss

Plenty of vegetarian dishes with vegetables and tofu; selected meat and fish dishes

Sissi Chen's Instagram channel @eatinginberlin is boasting 60,000 followers

"If you haven't dared to try Chinese cuisine before, Sissi Chen will take you by the hand." Denise Snieguolė Wachter, STERN

"What characterises Sissi Chen's book is the explicitly German-Chinese perspective that she brings as an immigrant. It opens the door to Sissi's food culture. A 'real' Chinese cookery book that is nevertheless very close." Benjamin Cordes, KAISERGRANAT

From Beijing to Berlin – The Best Home Cooking

With her inspired recipes, Sissi Chen proves that Chinese food can not only be aromatic and delicious, but also simple and quick — especially the home cooking that is enjoyed in China from day to day. Many of the ingredients can be found easily in your local supermarket — and if you can't find them, Sissi offers a wonderfully simple solution: "If you can't find any Asian wheat noodles, just use spaghetti!"

Sissi's dishes are influenced by a childhood spent with her grandparents in Beijing and by the pragmatism of her single mother, with whom she moved to Vienna at the age of seven. She meanwhile lives in Berlin.

In China, cooking is not done according to recipes and the children are always around while the meals are prepared, and so Sissi often watched and tasted dishes, only to cook them herself years later. Her specialities are dumplings, noodles, and tofu and vegetable dishes.

China's culinary diversity is staggering: a single dish can taste completely different depending on region, tradition, historical influences, and access to different ingredients. Sissi allows us to share in this diversity and frees her readers of any hesitation when it comes to trying their hand at China's unique regional cuisines.

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SIMPLY CHINESE A LOOK INSIDE

SELBST GEMACHTE WEIZENUDELN

Man kann ganz einfach Weizennudeln selbst zu Hause herstellen, sie schmecken um einiges zarter als getrocknete. Ich habe sehr viel in der Küche experimentiert, um chinesische Rezepte möglichst zugänglich und verständlich zu machen, so auch diese Nudeln. Um es dir noch einfacher zu machen, ist der Grundteig exakt der gleiche wie für die Teigtaschen.

Grundrezept für 2 Personen

250 g Mehl
½ TL Salz
130 ml Wasser

Alle Zutaten in eine Schüssel geben und zunächst gut miteinander verrühren, bis sich langsam ein Teig bildet. Anschließend 3-4 Minuten mit den Händen kneten, bis die Masse einen halb glatten Teig ergibt. Den Teig in der Schüssel zur Seite stellen und mit einem Teller oder feuchten Küchentuch abdecken. Der Teig muss an sich nicht lange ruhen, nach 30 Minuten kann er verarbeitet werden. Er lässt sich auch vorbereiten und ist abgedeckt 2-3 Tage im Kühlschrank haltbar. Vor dem Kochen am besten herausnehmen und auf Zimmertemperatur bringen.

Ich verwende, wie auch bei dem Teig für Teigtaschen, zuerst nur die eine Hälfte des Teiges, damit er nicht austrocknet. Die erste Portion mit einem Teigroller ca. 2 Millimeter dick ausrollen. Dabei immer darauf achten, sowohl die Arbeitsfläche als auch den Teig selbst gut zu bemehlen, damit nichts anklebt. Erneut mit reichlich Mehl bestäuben, in der Mitte falten und die beiden Hälften aufeinanderlegen. Mit einem scharfen Messer Nudeln in beliebiger Breite abschneiden. Ich schneide meine Nudeln gerne ½ - 1 Zentimeter breit. Wenn der gesamte Teig geschnitten ist, mit beiden Händen die einzelnen Nudeln voneinander trennen - so löst sich auch überschüssiges Mehl von den Nudeln.

Zum Kochen in einem Topf reichlich ungesalzenes Wasser aufsetzen und, sobald das Wasser kocht, die Nudeln hineingeben. Sie sind schnell gar, nach ca. 1 Minute schwimmen sie an der Oberfläche. In ein Sieb abgießen und mit einer Soße aus diesem Buch, die zu Weizennudeln serviert wird, genießen.



30

Nudeln



MA JIANG MIAN

Für 2 Personen

200 g getrocknete Weizennudeln
4 EL chinesische Sesampaste
4 EL Sojasoße
2 TL chinesischer schwarzer Essig
2 TL Sesamöl
2 TL Zucker

Zum Garnieren

½ Frühlingszwiebel
1 EL Erdnüsse
¼ Gurke (optional)
2 EL geröstete Sesamsamen (optional)
2 TL Chiliöl (optional)

Taiwanische Sesamnudeln sind bekannt für ihren reichen und herzhaften Geschmack. Die geröstete Sesampaste mit dem Sesamöl schmeckt unglaublich intensiv in Kombination mit den anderen Zutaten in der Soße. Die weiche und leicht klebrige Textur der Sesampaste haftet perfekt an jeder Nudel und macht dieses Gericht zu einem beliebten Street Food in Taiwan. Alternativ zur chinesischen Sesampaste kann auch eine Mischung aus Tahini und Erdnussbutter verwendet werden, jedoch schmeckt die chinesische Sesampaste viel intensiver und aromatischer. Es lohnt sich wirklich, ein Glas davon zu besorgen, denn der intensiv nussige Geschmack ist einzigartig.

1. Die Nudeln nach Packungsangabe al dente kochen.
2. In der Zwischenzeit in einer Schüssel Sesampaste, Sojasoße, Essig, Sesamöl, Zucker und 6-7 Esslöffel Wasser (bei Bedarf mehr) mischen und gut verrühren, bis eine cremige, leicht flüssige Soße entsteht. In zwei Schalen verteilen.
3. Die Nudeln in ein Sieb abgießen und ebenfalls auf beide Schalen verteilen. Das Gericht kann man auch kalt essen, dazu die Nudeln im Sieb noch mal mit kaltem Wasser abspülen.
4. Die Frühlingszwiebel putzen, waschen und nur das Grün klein schneiden. Die Erdnüsse hacken. Über die Nudeln streuen und vor dem Servieren gut durchrühren, damit alles von der aromatischen Soße bedeckt ist.
5. Nach Belieben empfehle ich etwas frische Gurke in Streifen, gerösteten Sesam oder Chiliöl zu den Nudeln.

Nudeln

39

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AGNES PRUS & YELDA YILMAZ

Hitzefrei / Heat-free. Vegetarian Cooking for Hot Days. The Best 75 Recipes to Help You Cool Off



Ca. 70 4/c photos
176 pages, 25 x 19 cm
Hardcover
Spring 2024

Clever seasoning instead of long stews - with ultimate nutrition and refreshment tips.

Vegan, vegetarian & light - perfect dishes for the freshness kick

“Perfect for hot days and balmy evenings.”

Annette Postel, MY LIFE

“Every recipe is a delight.”

Yasmina Fiege, WOMEN'S HEALTH

“Why do we like it? Because reading it makes you feel endlessly excited about summer and you immediately start planning when (and where) you're going to savour all these delicacies.”

FREUNDIN

Cool Off and Enjoy — With the Best Tips for Chowing Down and Staying Cool

Agnes Prus loves mild summer evenings and a few rounds outdoors with friends, with tapas, meze and more. She lives in Cologne and develops recipes for books, print magazines and websites, and works as a food stylist. DuMont recently published her baking book, *Afternoon Treats*.

Yelda Yilmaz studied photography and works in Hamburg as a freelance photographer for a range of magazines. She has already worked on several cookery books, leads cookery and baking courses, and her photos give *Heat-free* that perfect summer vibe.

For the last few years, the hot summers that were once the preserve of southern climes have moved up north. Shimmering heat, hours and hours of sunshine, and warm nights leave us hankering after some refreshment, crunchy salads and sparkling drinks under an umbrella, aromatic vegetables on the grill, and light snacks for when hunger strikes. We welcome anything that's ready in a jiffy and doesn't require hours stewing in the oven or simmering on the stove — vegetarian and vegan meals that leave you feeling satisfied without making you sluggish.

Agnes and Yelda think outside the box and take inspiration from the cooking of numerous sun-kissed countries, because the people there have long known which ingredients and dishes are best in high summer. Combined with plenty of delicious new creations, this book celebrates seasonal splendour and dishes up the coolest recipes for hot days.

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HEAT-FREE A LOOK INSIDE

Sommersalat mit Kirschen und Belugalinsen

Belugalinsen eignen sich hervorragend für Salate, denn sie behalten beim Kochen ihre knackige Form. Außerdem sind die kleinen Perlen wahre Protein- und Ballaststoffwunder und machen dieses frische Salättchen zu einer sättigenden Mahlzeit.

FÜR 4 PORTIONEN

Für den Salat:

100 g Belugalinsen
Salz
300 g Kirschen
2 Romana-Salatherzen
100 g Rucola
2 reife Avocados

Für das Dressing:

100 ml Olivenöl
4 EL Apfelessig
2 EL Granatapfelsirup
2 EL Honig
Salz
frisch gemahlener Pfeffer

Außerdem:

150 g etwas festerer Ziegenfrischkäse
50 g Mandeln (alternativ Mandelblättchen)
20 g Schnittlauch (ca. 1/2 Bund; alternativ
das Grün von feinen Frühlingszwiebeln)
ca. 20 g Thymian (4 Zweige)

— Für den Salat die Belugalinsen in einen Topf geben und mit 200 ml Salzwasser bedecken. Aufkochen und bei leicht aufgelegtem Deckel und schwacher Hitze in etwa 20 Minuten bissfest garen. Inzwischen für das Dressing alle Zutaten verquirlen und mit Salz und Pfeffer abschmecken.

— Die Linsen in ein Sieb gießen und kurz unter fließendem kaltem Wasser abschrecken. Abtropfen lassen und in eine Schüssel füllen. Etwas Dressing daraufstreuen und die Linsen abkühlen und durchziehen lassen.

— Die Kirschen halbieren, dabei den Stein entfernen. Stützt er zu fest, die Frucht vierteln. Den Romansalat längs vierteln und die Blätter vom Strunk lösen. Mit Rucola mischen und in eine Schüssel oder auf eine Servierplatte geben. Die Avocados halbieren, den Stein entfernen und das Fruchtfleisch in mundgerechte Stücke schneiden. Mit Kirschen, Linsen und übrigem Dressing unter den Salat mischen.

— Den Käse in kleine Stücke brechen und darauf verteilen. Die Mandeln sehr grob hacken, den Schnittlauch in Röllchen schneiden und die Thymianblätter abzupfen. Alles auf den Salat streuen und diesen sofort servieren.



22



Salty Lassi

Mango-Lassi erfreut sich schon seit Langem bei uns großer Beliebtheit, denn er ist köstlich und erfrischend zugleich. An extrem heißen Tagen aber, wenn es darum geht, den Elektrolyt- und Natriumgehalt aufzupöppeln, macht bei mir dieser aromatische salzige Lassi das Rennen.

FÜR 2 PORTIONEN

250 g Naturjoghurt
1/2 TL gemahlener Kreuzkümmel
1/2 TL Chaot Masala
(indischer Lebensmitteladditiv)
1/2 TL Salz
ca. 2 g Korianderblätter (1–2 Stängel;
alternativ glatte Petersilie) + etwas mehr
ca. 2 g Minzeblätter (1–2 Stängel)
+ etwas mehr
300–350 ml eiskaltes Wasser

Außerdem:

ca. 8 Eiswürfel (optional)
2 Prisen frisch gemahlener Pfeffer

— Den Joghurt mit Kreuzkümmel, Chaot Masala, Salz, Koriander, Minze und 100 ml Wasser in einen hohen Mixbecher geben. Mit dem Stabmixer schaumig pürieren. Je nach Geschmack weitere 200–250 ml kaltes Wasser unterrühren.

— Den Lassi in zwei Gläser füllen. Wer es gerne sehr kalt mag, kann einige Eiswürfel zugeben. Pro Portion mit einer Prise Pfeffer bestreuen. Mit Koriander und Minze garnieren und sofort servieren.

TIPP

Chaot Masala schmeckt säuerlich erfrischend, was Mangopulver (Amchur) zu verdanken ist, und passt ebenso wunderbar zu köchererbsengerichteten und Kartoffelsalaten. Man kann es auch selbst machen: 2 TL Kreuzkümmelsamen, je 1 TL Pfefferkörner, Fenchel- und Koriandersamen in einer Pfanne anrösten und im Mörser mahlen. Mit 2 TL Salz und je 1 TL Chili-, Ingwer-, Mangopulver und Garam Masala vermischen.

157

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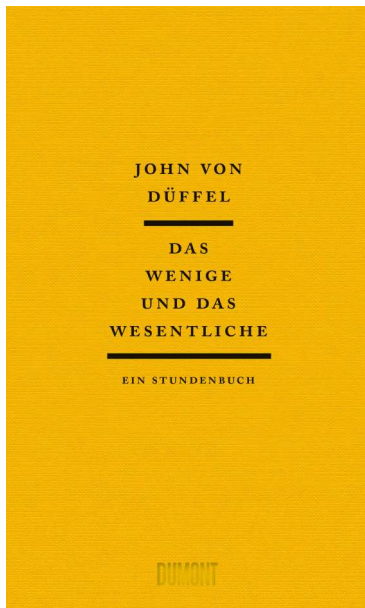
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JOHN VON DÜFFEL

Das Wenige und das Wesentliche. Ein Stundenbuch / The Scarce and the Essential. A Book of Hours



120 pages

Autumn 2022

"Clever and poetic, crystalline, refreshing, and essential, this book of hours offers almost joyful consolation with its profoundly human attitude." KÖLNISCHE RUNDSCHAU

"This book of hours is an invitation to contemplative wanderings, nourishment for soul and spirit, and a very personal confession of the author." NDR KULTUR

"A delightful book" SÜDDEUTSCHE ZEITUNG

"John von Düffel's 'Book of Hours' is the book of the hour." WDR LESESTOFF

A modern book of hours about minimalism, mindfulness and clarity, a short account of the important questions in life

John von Düffel was born in Göttingen in 1966, he works as a dramaturg at Deutsches Theater Berlin and is professor for scenic writing at the Berlin University of the Arts. He has published novels and story collections with DuMont since 1998, including 'Vom Wasser' (1998), 'Houwelandt' (2004), 'Wassererzählungen' (2014), 'Das Klassenbuch' (2017), 'Der brennende See' (2020) 'Wasser und andere Welten' (new edition 2021), 'Die Wütenden und die Schuldigen' (2021) and 'Ich möchte lieber nichts' (2024). His works have been awarded numerous prizes, including the Aspekte Literature Prize and the Nicolas Born Prize.

How Do I Live a Good Life?

New Year's Day in the Ligurian back country. A room in a monastery. A landscape which is sparse and green at once. It is in these tranquil surroundings, on this day of beginnings and endings that the oldest question of all presents itself again: how do I live a good life?

It begins with a chain of thought that runs through the hours of the day from before sunrise until after sunset, from the beginnings of the contemplation of life, into the present and beyond, forever conscious of the fact that a life will not simply be lived, it will also be read about. This book acts as a companion, and also an invitation to come along on the search for the right direction: it contemplates the human and the monastic, rules for life regarding what matters, and the classical imperative of beauty, of degree and of self-knowledge.

In this guide, author and doctor of philosophy John von Düffel has not written a story for important days in the conventional sense; he has written a short chronicle about coming to a realisation about how a life should be relayed. Transparent and compact, his book of hours is a literary text that presents a philosophy of life. The answer to everything is in the societal and yet very personal question: what story am I living in? Which point in the story? And how do I proceed?

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REBEKKA ENDLER

Das Patriarchat der Dinge / The Patriarchy of Things. On a world unsuitable for Woman



How androcentric design shapes our environment

A powerful feminist voice

"'It's a man's world': whether it's seat belts, the dosage of medication or room temperature – much of our environment has been standardised by men for men. Women therefore freeze at work and are more likely to die of a heart attack. Rebekka Endler shows the injustices of our material world." DIE ZEIT

"Anyone looking for powerful and everyday arguments for the continuing necessity of feminism will find them in 'The Patriarchy of Things'." TAZ FUTUR ZWEI

ca. 336 pages

Spring 2021

English sample available

French translation available

Rebekka Endler works as a freelance author, journalist and podcaster. 'Das Patriarchat der Dinge' is her first book.

Rights sold to: Editions Dalva (French); Solbitkil (Korean); Znak (Polish); İletişim Yayıncılık (Turkish)

Man is the Measure of All Things. Literally.

Our environment was designed by men for men. In 'Das Patriarchat der Dinge', Rebekka Endler opens our eyes to the androcentric designs that are all around us and demonstrates the potentially life-threatening consequences they can have for women. All of conventional medicine, for example (apart from gynaecology) is calibrated around the male body – from diagnostic processes to medical devices to the dosages of medications. Crash test dummies in cars are also based on the male physique, and so, by extension, is the whole car, including the airbags and seatbelts. The public space is designed for men too: architecture, infrastructure, transport, even the number of public toilets. But whether or not a street is lit at night can have a huge impact on how safe women feel outside their own four walls.

Who survives a heart attack? Or a car crash? Who feels cold at work? Who finds technical devices easiest to operate? Who is the internet for?

The patriarchy is the author and designer of our environment. Once we become aware of that, we suddenly see these questions in a very different light.

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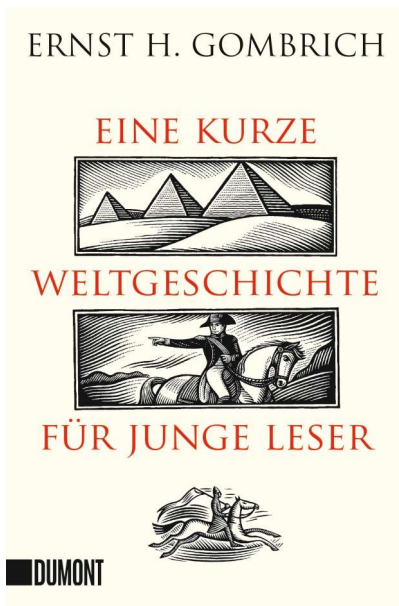
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ERNST H. GOMBRICH

Eine kurze Weltgeschichte für junge Leser / A Little History of the World



History/ Children

350 pages

English translation available

Ernst H. Gombrich was the author of the international classic "The Story of Art". Winner of the Erasmus Prize, the Hegel Prize, the Wittgenstein Prize, and the Goethe Prize, he was admitted to Britain's highest honour, the Order of Merit, in 1988.

A true classic and an international bestseller

Translated into more than 30 languages

"Where man comes from and what makes him who he is, no one explains better than Ernst H. Gombrich".

Felicitas von Lovenberg, FRANKFURTER ALLGEMEINE ZEITUNG.

"His enthusiasm for his subject is irresistible. . . . With Gombrich's *Little History*, there will be many generations of future historians who will attribute to it their lifelong passion for history - and for truth."

Lisa Jardine, TIMES

"Gombrich opens with the most magical definition of history I have ever read . . . Tolerance, reason and humanity . . . suffuse every page of the *Little History*." Amanda Vickery, GUARDIAN REVIEW

"The truly fairy tale of the evolution of mankind." **DIE ZEIT**

In 1935, with a doctorate and no job, the 25 year-old Gombrich was invited by Walter Neurath (later founder of Thames & Hudson) to attempt a history of the world for younger readers. Written in an intense six weeks, 'Eine Kurze Weltgeschichte für junge Leser' was first published in Vienna the same year. An immediate success, it has since been translated into 30 languages. The original German edition was reissued in 1985 with an Epilogue bringing the story to the present, and Gombrich further revised it shortly before his death, aged 92, in 2001.

In forty chapters, Gombrich tells the story of man from the stone age to the atomic bomb. There emerges a colourful picture of wars and conquests, grand works of art, the spread and limitations of science, tribes evolving towards society.

This is not a text dominated by dates and facts, but by the sweep of mankind's experience across the centuries, a guide to man's achievements and an acute witness to his frailties. What has made the *Little History* an international success? The key is its tone – completely clear, straightforward, relaxed, un pompous, humane – Gombrich makes immediate contact with the curious of all ages. It is the product of a pan-European sensibility, and is wholly free of nationalistic preoccupations. The broad sweep of mankind's history seems freshly intelligible when told in this profoundly generous spirit.

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ERNST H. GOMBRICH

Eine kurze Weltgeschichte für junge Leser / A Little History of The World

"A remarkable book, written in an amiable, conversational style, effortlessly explaining, without condescension, difficult matters like the achievements of Charlemagne, the monetary system of medieval Europe and the ideas of the Enlightenment. . . . This resurrected history deserves reading for all its delights."

Edward Rothstein, NEW YORK TIMES

"In simple, vivid prose, Gombrich surveys the human past from pre-history to his own time. . . . Lucky children will have this book read to them. Intelligent adults will read it for themselves and regain contact with the spirit of European humanism at its best."

Anthony Grafton, WALL STREET JOURNAL

"So sharp was Gombrich's intelligence and so lively his pen that it can be appreciated as much as literature as history. . . . There is not one of the 39 short chapters that is not enlivened by a sharp insight or arresting image."

Tim Blanning, SUNDAY TELEGRAPH

". . . the book charms, amuses and informs superbly . . . In A Little History, Gombrich proves he is as much a story teller as a professor."

Andrew Roberts, DAILY EXPRESS

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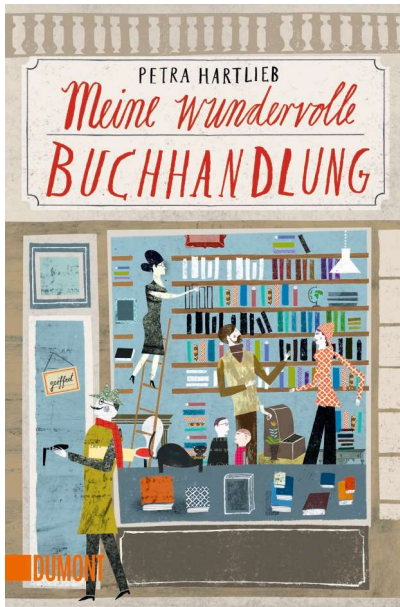
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PETRA HARTLIEB

Meine wundervolle Buchhandlung / My Wonderful Bookstore



ca. 200 pages, Autumn 2014

English sample available

MORE THAN 90,000 COPIES SOLD

“A captivating book”

Katja Nele Bode, BRIGITTE WOMAN

“Whoever reads this book, will look to the future – not only of the book – more positively.” Arno Widmann, BERLINER ZEITUNG

“This is fun to read and inspirational.” Doris Knecht, KURIER

Nobody Has Written Funnier Or More Poetically About the Love for Books

Petra Hartlieb lives in and above a bookstore. Her own. Originally a crackpot idea while on vacation, she and her husband turned their attention to a recently closed Vienna bookstore with a long tradition. From one day to the next she quit her job and started a new life in a new city without knowing what she was getting herself into.

Petra Hartlieb tells her own story in this book. It is the story of a coincidence and the decision to leave one’s old life behind in order to fulfil one’s dream, namely become the owner of a literary bookstore. A bookstore that turned into the living room for her family and the meeting place for the whole neighbourhood. With regular customers that become friends and friends that become regular customers.

Petra Hartlieb tells this story in a snappy and humorous frame of mind, making every line a pleasure to read and every chapter a declaration of love to the world of books.

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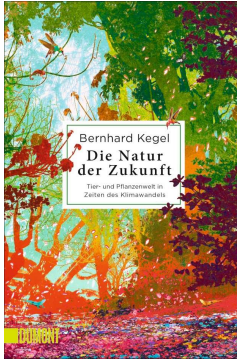
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BERNHARD KEGEL

**Die Natur der Zukunft / The Nature of Our Future**

ca. 384 pages, Spring 2021 – English sample available

"The author succeeds in presenting complicated issues in a generally understandable way. He gives a good overview of the current state of knowledge. [...] Bernhard Kegel's book is a call to action. It should not go unheard." Johannes Kaiser, SWR 2 LESENSWERT

"Biologist Bernhard Kegel drastically shows us the consequences of our way of life." Claus-Jürgen Göpfert, FRANKFURTER RUNDSCHAU

Rights sold to: Phoenix (Russian)

**Ausgestorben um zu bleiben / Extinct in Order to Remain**

ca. 270 pages, Spring 2018 – English sample available

"Bernhard Kegel's writing is so knowledgeable and suspenseful that you just have to recommend [...] his book." Hans ten Doornkaat, NEUE ZÜRCHER ZEITUNG

"Bernhard Kegel not only presents his readers with cutting edge dinosaur research, he also leads them through an exciting chapter of the history of science." Martin Ebel, TAGES-ANZEIGER

"[Kegel] shows that a better understanding of dinosaurs sharpens one's sense of the history of life on this planet." Thorsten Gräbe, FRANKFURTER ALLGEMEINE ZEITUNG

Rights sold to: SAY (Turkish)

**Die Ameise als Tramp / The Ant as a Tramp**

512 pages, Autumn 2012

The colonisation of new habitats has always been a matter of survival for plants and animals. Obstacles used to exist that obstructed the urge to travel. Mountains, oceans, continents and deserts formed insurmountable barriers. The situation changed with the arrival of modern man. Bernhard Kegel's fascinating book describes the surprising consequences this has for both our environment and us.

Bernhard Kegel was born in Berlin in 1953 and studied chemistry and biology at the Freie Universität Berlin. He went on to work as a researcher, ecology expert and lecturer. Since 1993 he has published many novels and works of non-fiction. Bernhard Kegel's books have been awarded a number of journalism prizes. The author lives in Berlin.

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BERNHARD KEGEL

**Tiere in der Stadt / Animals in the City**

ca. 450 pages, Spring 2013

“Kegel is a master at transforming complicated subject matters (and the ecology is always complicated) into thrilling stories.” *DIE WELT*

“The good news coming from this wonderful read – you are not alone! Insofar, this book about a short summer can change our lives, especially the way we look at ourselves and the world around us.” *DIE ZEIT*

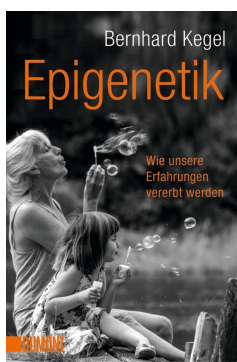
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**Die Herrscher der Welt / The Rulers of the World**

ca. 352 pages, Spring 2015

Do you like bacteria? Probably not. Although without microbes there would be no life on our planet. Using advanced methods scientists are in the process of raising the curtain on a performance that is not so much about sickness, but more about health, cooperation and the division of labour.

Rights sold to: ddworld Publishing (Korean);

**Epigenetik / Epigenetics. How Experiences Are Passed Down**

ca. 350 pages, Spring 2015 (new in Paperback)

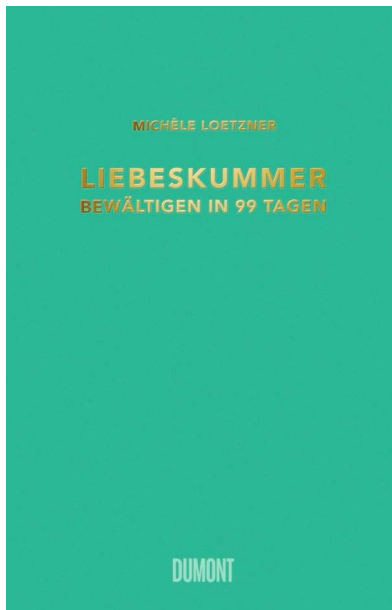
“The easily comprehensible and fluidly written book presents a good introduction to the subject of epigenetics.” *DEUTSCHLANDFUNK*

It has been heatedly and emotionally debated in universities and on bar stools: does the environment and experiences affect a person, or solely his genes. The still young science of epigenetics now shows that both are true.

Rights sold to: ddworld Publishing (Korean); SAY (Turkish)

MICHÈLE LOETZNER

Liebeskummer bewältigen in 99 Tagen / Getting over Your Heartbreak in 99 Days



ca. 272 pages, Spring 2020

English sample available

French translation available

“A survival guide for the heart”

Sabine Körtgen, JOLIE

“A text as snappy and witty as it is clever. A direct and clear language makes Michèle Loetzner's guidebook worth reading.”

Joachim Scholl, DEUTSCHLANDRADIO KULTUR

“A clever guide to letting go.”

Martina Koch, GLAMOUR

“Michèle Loetzner provides important insights into heartache day after day. Kitsch-free and scientifically founded.”

Inna Hemme, BERLINER ZEITUNG

99 Days, 99 Double Pages - And in the End: A Healing Heart

Michèle Loetzner was born in 1982 in Heidelberg. She studied Literature, English and Linguistics in Munich and Helsinki. She works as a freelance journalist, chief copy writer and conceptional leader for various German newspapers and magazines.

Rights sold to: Business Weekly (Complex Chinese Characters); BBNC (Dutch); Eyrolles (French); Simple Life (Korean); Phoenix (Russian); Zenith (Spanish World);

What does romantic heartbreak have in common with drug withdrawal? Why do men behave differently from women after a separation? And what does all this have to do with feminism? A daily companion who will help you to bring some order to your own thoughts and emotions. Your heart is broken, your ego is in tatters. Romantic heartbreak hurts, terribly, at any age. And regardless of whether the relationship lasted two months or eight years, heartbreak recovery always follows the same pattern.

The first three months after a separation are the most important, because that's when you find your way back to yourself. Asking yourself a lot of questions will re-structure your head and your heart. Why was this love relationship not working? What was good/wasn't so good about it? And in what way does a lot of what occupies women's minds after a failed relationship have nothing directly to do with them but everything to do with societal expectations?

This book is thought-provoking. It has enough space for your own notes and answers to the question of why our psyche doesn't work as it should when it comes to matters of love and romantic heartbreak. 99 days. Levelling with the reader. Written with humour and many references to current research. You can only let go when you understand.

DUMONT

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CAY RADEMACHER

Drei Tage im September. Die letzte Fahrt der Athenia 1939/ Three Days in September. The Last Voyage of the Athenia in 1939



Ca. 320 pages
with 16 pp b/w photo section
Spring 2023
English sample available

Cay Rademacher, born 1965, is a freelance journalist and author. His Provence crime series comprises ten cases, the most recent being 'Stille Sainte-Victoire' (2022). He also published his novels from post-war Hamburg with DuMont: 'Der Trümmermörder' (2011), 'Der Schieber' (2012) and 'Der Fälscher' (2013). Also published are the crime novels 'A Last Summer in Méjean' (2019), 'Silent Night in Provence' (2020) and 'The Passage to Muscat' (2022). Cay Rademacher lives with his family near Salon-de-Provence in France.

“Cay Rademacher employs historical snapshots and the fates of individuals to compose a story which exemplifies an era while also standing on its own two feet.” RADIO BREMEN

“Rademacher has spoken to survivors and paints a picture of individual lives. A gripping tale of the events in the North Atlantic.”
HAMBURGER ABENDBLATT

“Rademacher’s writing is almost literary, yet every detail remains precise and meticulously researched. You can feel the depth of knowledge in every sentence. And yet, thanks to Rademacher’s skill, this never weighs down the narrative. *Three Days in September* is a smart, thrilling book. Read it! You won’t regret it.”
DEUTSCHE WELLE

“A masterpiece of thrilling historiography” Mindener Tageblatt

She was the last ship to set sail from a peacetime Europe and the first to be sunk by a German submarine in the Second World War. Travelling on board the Athenia, however, were over a thousand passengers, making their way from Glasgow to Montreal, among them American tourists, Polish and German Jews, other victims of Nazi persecution, and British businessmen. The commander of U30 believed the ship to be troop carrier and 118 passengers drowned.

In a series of distinct scenes, Cay Rademacher joins the dots of this astonishing tragedy. The young daughter of the film director Ernst Lubitsch was among the passengers onboard the Athenia. The US ambassador in London sent his son to Glasgow to take charge of the American survivors: his name was John F. Kennedy. There are countless poignant and vivid details that turn this story of a comparatively small tragedy into a faithful record of a time in history and the atmosphere that accompanied it.

Within the world of the Athenia, Cay Rademacher captures an image of Europe on the edge of a precipice and reveals a spectacular panorama of the first days of the Second World War.

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UTA SEEBURG

Wie isst man ein Mammut? In 50 Gerichten durch die Geschichte der Menschheit / How Would You Like Your Mammoth? The History of Humanity in 50 Dishes



ca. 256 pages
with ca. 50 illustrations

Spring 2023
English and French translation
available

Uta Seeburg, works as an editor for *Architecture Digest* and reports on luxury hotels, high-end lifestyles and interesting travel destinations. She has a doctorate in literary science and writes historical crime novels.

Rights sold to:

Chongqing (Simplified Chinese); The Experiment (English World); Buchet Chastel (French); Vison B & P (Korean); Frisk Forlag (Norwegian); Timaş (Turkish)

A culinary romp through 50 dishes that define human history—from prehistoric roasted mammoth to space-age dehydrated soup

“[Uta Seeburg] brings the characters of history to life in fifty snackable essays . . . the *amuse-bouche* to a historical smorgasbord.”

Max Miller, *NEW YORK TIMES*—bestselling author of *Tasting History*

“Reassuring readers that history isn't dull, colorless, or boring, Seeburg unquestionably captures our attention with these brief essays.”—
BOOKLIST

“Serves up a culinary tour through history, beginning back when the ‘unremarkable moochers’ known as *Homo sapiens* fed on scraps left behind by hyenas and saber-tooth tigers.”—*THE WALL STREET JOURNAL*

“A concise masterclass—in these deft and era-spanning essays, Uta Seeburg compresses a vast culinary history into a collection that’s equal parts lively and illuminating.”
Mayukh Sen, author of *Taste Makers*

A Culinary History of Humanity

Did you know that the noble citizens of Ancient Rome loved to watch live birds flutter out of a roasted piglets? Or that gladiators at the colosseum followed a vegan diet? How did the pickled herring come to be? And was the last mammoth really consumed in London in 1951?

Fifty dishes serve as touchstones for a history of food — and humanity, too. Uta Seeburg takes fifty dishes and presents us with a chronological culinary history of humanity. From roasted mammoth (approx. 11,000 BC), to Babylonian stew (2000 BC), the last supper (approx. 30 AD), baked swan (1672), Wiener Schnitzel (around 1830) or Hawaiian toast (1955) to Ferran Adria’s iconic liquid olives (2003): each essay describes a dish and why its creation marks a key moment in history. Learn what was eaten to celebrate the victory at Waterloo and how the omelette ended up on TV.

DUMONT

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Anna Ludgen

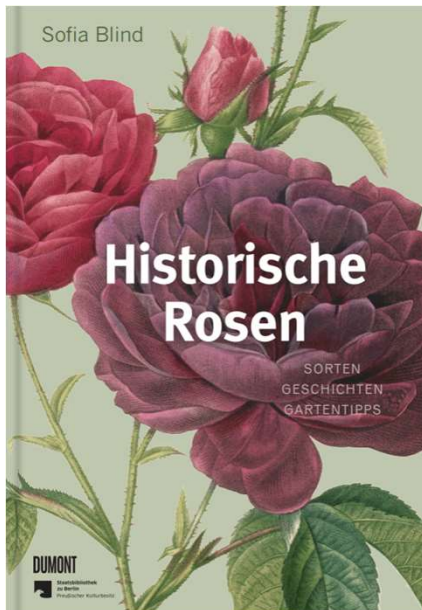
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SOFIA BLIND

Historische Rosen / Historic Roses. Varieties, Stories, Gardening Tips



Ca. 160 pages, 23 x 16 cm
ca. 60 4/c illustrations

Autumn 2023

Sofia Blind, author, translator and gardener, born 1964, lives in the Lahn valley. In her one-hectare garden she cultivates over thirty fruit-bearing trees – some rare old varieties such as the ‘Champagne ReINETTE’, the ‘Beauty of Bath’ or the ‘Great Greengage’ as well as curiosities such as mulberries, persimmons and Chinese dates. Her book ‘Words that don’t exist in High German’ was published by DuMont in 2019, and she translates the works of John Lewis-Stempel and Nigel Slater.

From Alba roses to Centifolia roses: classic garden favourites of centuries gone by

Magnificent historical illustrations from the stacks of the Berlin State Library – including from the ‘Raphael of flowers’, Pierre-Joseph R  dout  

With practical tips for choosing and caring for roses, as well as handy addresses

High quality gift book for all rose and garden fans

Historic Roses in New Splendour: The Most Beautiful Varieties and their Stories

Rosa mundi, Souvenir de la Malmaison, Frau Karl Druschki — the sometimes melodious, sometimes whimsical names of old roses evoke eras long passed: the monastery gardens of the Middle Ages, Empress Jos  phine’s rose collection, rose fever at the turn of the penultimate century. And each of these old roses has its own story, from the Yellow Rose of Texas, which travelled in covered wagons in the Wild West, to Maheka, which recalls a French women sold by pirates as a harem slave, to the musk rose, under which Shakespeare’s fairy queen Titania slept in *A Midsummer Night’s Dream*.

This book presents over fifty rose varieties for the garden, with gorgeous historical illustrations, entertaining descriptions, and practical information — both classical cultivars as well as the most popular wild rose species. Portraits of the varieties are accompanied by a short introduction to the history of our roses, tips on suppliers, how to choose, planting and care, as well as numerous DIY ideas on how to handle them. An elaborately equipped gardening book that’s also great to read and filled with beautiful pictures, for fans of roses and newcomers alike!

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SOFIA BLIND

Die alten Obstsorten / Heirloom Fruit Varieties. From Ananas Reinette to White Doyenne Pear. Stories, recipes and tips for cultivating



ca. 160 pages, 23 x 16 cm

ca. 60 4/c illustrations

Autumn 2020

Sofia Blind, author, translator and gardener, born 1964, lives in the Lahn valley. In her one-hectare garden she cultivates over thirty fruit-bearing trees – some rare old varieties such as the ‘Champagne Reinette’, the ‘Beauty of Bath’ or the ‘Great Greengage’ as well as curiosities such as mulberries, persimmons and Chinese dates. Her book ‘Wörter, die es nicht auf Hochdeutsch gibt’ was published by DuMont in 2019, and she translates the works of John Lewis-Stempel and Nigel Slater.

"Sofia Blind has written a plea for the preservation of biodiversity with the help of entertaining anecdotes about old fruit varieties."

Sissy Rabl, Die PRESSE

"Reading fodder and eye candy"

Oliver Jahn, ARCHITECTURAL DIGEST

"A wealth of entertaining and instructive stories about umpteen old fruit varieties can be had in writing from [Sofia Blind], homemade recipes [...] included."

Susanne Leimstoll, DER TAGESPIEGEL

Fruit Varieties With a Past

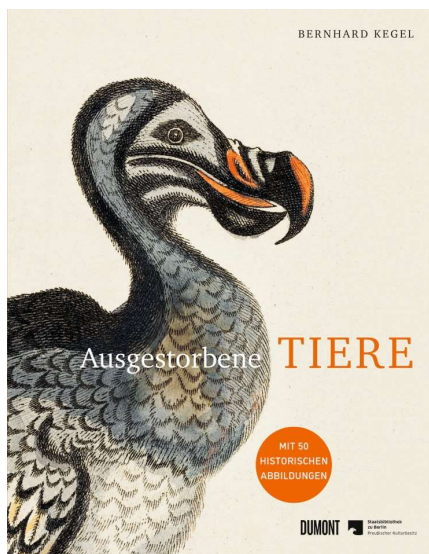
A pear called ‘Madame Verté’ or a plum called ‘Graf Althanns’, an apple whose name translates as ‘English Hospital Reinette’ or the ‘Forelle (trout) pear’ – the monikers of these heirloom fruits are as unusual and unique as their appearance and taste, just as poetic as the many stories that entwine themselves around them: from the pear that travelled twice by ship to America. From the cherry, for which Frederick the Great paid half a month's wages. From the apple that inspired Newton's theory of gravity.

This book presents fifty heirloom varieties of fruit, accompanied by historical illustrations and entertaining explanations:

Apples and pears, cherries and plums, apricots and peaches - including classics such as 'Gravensteiner' or 'Morello Cherry', rarities such as 'White Winter Calvill' and unusual varieties such as mulberry, quince or medlar. Tips on cultivation and variety selection as well as recipes for regional specialities complete the portraits of the varieties. A short introduction portrays the capricious history of heirloom fruit varieties, the rediscovery of their unique aromas and the immense ecological relevance they have today.

BERNHARD KEGEL

Ausgestorbene Tiere / Extinct Animals



160 pages, 26 x 16 cm

ca. 50 4/c illustrations

Autumn 2021

50 magnificent historical illustrations from the holdings of the Berlin State Library

A collection of almost forgotten species – from the central hare-wallaby to the pink-headed duck

“The eye can hardly get enough of those that have only survived in historical illustrations. [...] plus constructive information about destructive processes.” FRANKFRUTER RUNDSCHAU

“Kegel's book is erudite, but not a dry textbook. Rather a memorial in words and pictures that 'mourns the losses the animal world has already suffered.’“ DIE RHEINPFALZ

On the Trail of Aurochs, Koala Lemur and Ivory-billed Woodpecker

Benjamin, Martha and Lonesome George share the same fate: they were so-called "endlings", the last of their kind. Benjamin the Tasmanian wolf died in a zoo on Tasmania in 1936. With Martha, the line of passenger pigeons came to an end. And the lonely George, symbolic figure of the Galapagos Islands, sealed the history of the Pinta giant tortoises. Since the death of these last representatives, their species has been lost forever and irretrievably.

Using historical illustrations by outstanding painters such as John James Audubon and John Gould, this book recalls the beauty of fifty extinct species and relates remarkable facts about their biology and natural history, as well as anecdotes and curiosities, especially about their relationship with humans. In this way, it impressively shows us the losses that the animal world has already suffered due to our destructive treatment of nature, saves nowadays unknown species such as the giant auk or the quagga from oblivion, and at the same time is an incentive to prevent further species extinction.

Bernhard Kegel, born in Berlin in 1953, studied Chemistry and Biology at the Free University of Berlin, followed by research work, work as an ecological expert and lecturer. Since 1993 he has published numerous novels and non-fiction books. Bernhard Kegel's books have been awarded several journalism prizes. Most recently, 'Ausgestorben, um zu bleiben' (2018) and 'Die Natur der Zukunft' (2021) were published by DuMont. The author lives in Berlin.

Rights sold to: China Science and Technology Press
(Simplified Chinese Characters)

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FRANK FLÖTHMANN

Grimms Märchen ohne Worte / Grimm's Fairy Tales Without Words



“A quirky alternative to the oral tradition of the Grimms: a highly striking graphic novel without a single word ... the well-known tales as they have never been seen before.”

NEW BOOKS IN GERMAN, Spring 2013

“[...] so funny and clever at the same time that even as an adult you hardly want to put the book down, especially as the stories take unexpected turns. But it's even nicer to give the book to children and stretch out next to it while they retell you the fairy tales picture by picture.”

FRANKFURTER ALLGEMEINE ZEITUNG

ca 80 pages, /80 4c illustrations

Spring 2013

Frank Flöthmann, born in 1967, wanted to become a comic draughtsman already at the age of eleven. After studying graphic design he began working as illustrator for magazines and advertising. With DuMont he has also published so far ‘Helden ohne Worte’, ‘Männer ohne Worte’, ‘Shakespeare ohne Worte’, and the Christmas Story: ‘Stille Nacht. Die Weihnachtsgeschichte ohne Worte’.

Rights sold to: Uitgeverij Wereldbibliotheek (Dutch); Publishing House of Electronics Industry (Simplified Chinese Characters);

Shhhhh ...

We all love Grimm's Fairy Tales. But just among us: the two brothers were quite a pair of blabbermouths. It is not surprising that their extensive dictionary project never got passed the letter “e” – whoever is so extravagant with letters soon stands there with empty hands. And it happened the way it was supposed to happen: one of them talked himself to death and the other turned a deaf ear. Quite a monument to our modern society.

For you, dear reader, we have now accomplished what has been long overdue, finally clearing up the whole fairy tale mess once and for all in the process. Feng Shui in fairyland, so to say. You get to the point much quicker without all that ballast; you can figure out how many dwarves there are at a glance. Who eats who? Who kisses who? And how all the participants look a proper Charlie.

The most famous fairy tales of the Brothers Grimm have now been fantastically resurrected, congenially converted and illustrated by Frank “2F” Flöthmann. As silent movie versions suitable for illiterate uncles, small children and Swedish au pair girls of all ages. What do you have to say about that? Hopefully nothing.

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GRIMM'S FAIRYTALES WITHOUT WORDS A LOOK INSIDE

ROTKÄPPCHEN



04



05



06



ENDE

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PENG

Ich kann ~~keine~~ Katzen zeichnen / I Cannot Draw Cats

The drawing book for all cat people

After the huge success of *I Can't Draw* comes the ultimate guide to drawing for every cat person

Simple step-by-step instructions which guarantee success

"Peng, perhaps the most famous drawing teacher, especially when it comes to cats, has published a new encouraging book."

Clarissa Stadler, ORF

"Peng tries to make up for what legions of unimaginative art teachers have screwed up: Restoring to people the joy of drawing."

SPIEGEL WISSEN

Written by hand by the author,
with 4/c illustrations

Ca 160 pages, 23 x 18 cm

Autumn 2023

PENG has worked as a cartoonist, illustrator, and art communicator for many years. He co-authored the bestseller *HIRAMEKI* and is a winner of the German Cartoons Award. His last publication with DuMont was *I can't draw* (2020), which was a winner at the British Book Awards. Peng lives in Austria.

Rights sold to:
Thames & Hudson (English
excl. North America)

You can live with cats, love them — and draw them!

They're headstrong, they're funny, cheeky, and they're just adorable — and you can capture all that and more in expressive drawings with just a few pen strokes. Cartoonist and cat lover Peng reveals how it works — and proves once again that anyone can draw with a bit of practice!

Thanks to his simple step-by-step instructions, which always provide plenty of room for alternatives and your own ideas, a host of different cat pictures emerge in no time— from minimalist sketches to real small paintings. You're soon able to set these four-legged friends in motion (or just let them hang around), capture their feelings and tell little stories in an uncomplicated way. It's also easy to design funny greetings cards and trippy tattoos.

It's not so much about creating the most realistic representation of a cat, but more about having the courage to experiment and just doodle away. The drawings can be scribbly, simple, or more elaborate — what matters is that they come from the heart!

DUMONT

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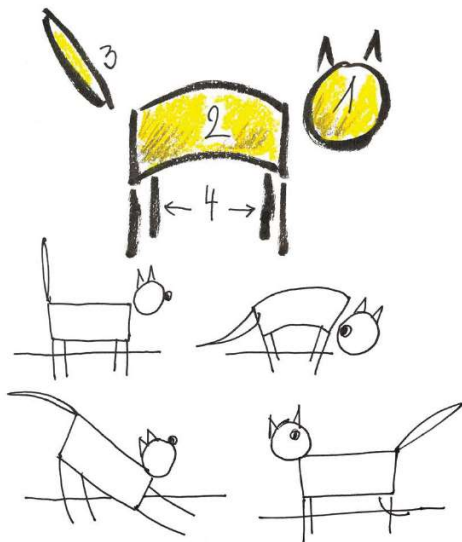
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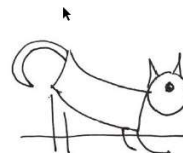
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I CANNOT DRAW CATS A LOOK INSIDE

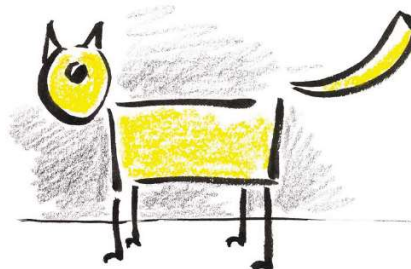
ABER NUN ZUR
GANZEN KATZE



22



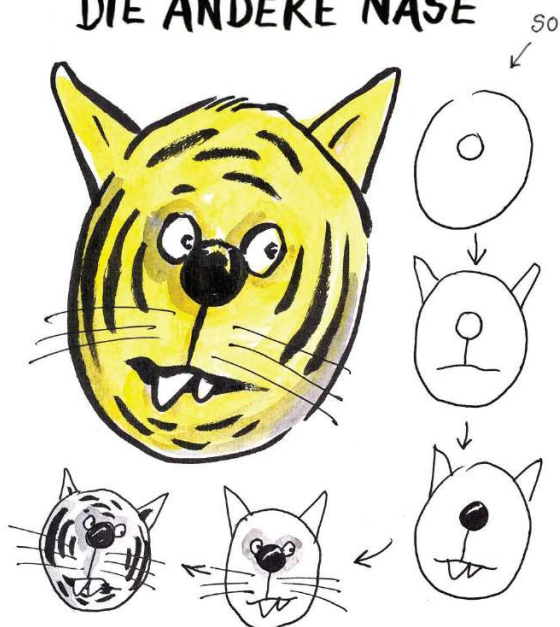
SIE KANN STEHEN, SICH STRECKEN,
IN ALLE RICHTUNGEN BLICKEN!



IST DAS NICHT GENIAL?

23

BEREIT FÜR WAS NEUES?
DIE ANDERE NASE



52



53

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MERCEDES LAUENSTEIN & JURI GOTTSCHALL

Splendido. Italian cooking with the best ingredients and a lot of feeling

SPLENDIDO



ITALIENISCH KOCHEN MIT BESTEN ZUTATEN UND VIEL GEFÜHL

DUMONT

ca. 256 pages

with 130 4/c illustrations

21 x 26 cm, Spring 2022

Mercedes Lauenstein writes novels, essays, columns and literary reportage for newspapers and magazines. Together with Juri Gottschall, she writes regular recipes and thoughts on eating and consumer culture for *Splendido*. She lives in Munich and Northern Italy.

Juri Gottschall works as an author and photographer in Munich and Italy. He has won several renowned photography competitions and, together with Mercedes Lauenstein, he co-founded *Splendido* magazine, which covers Italy, cooking and food culture.

Two-time winner of the German Cookbook Award 2022

"Two bravura culinary curators who, with expertise and sensuality, trigger an almost aching longing for Italy."

Claudio del Principe

"With their beautiful Splendido cookbook they approach the essence, the soul, the crucial mechanisms of Italian cuisine. [...] It's a lot of fun just reading it and ensures many sensations of success in the kitchen."

Hans Gerlach, SZ MAGAZIN

"This cookbook testifies to great expertise and passion for traditional Italian cuisine without resorting to clichés or the usual patina. Inspiring and emotionally moving. Slow food devotees worldwide will love this book." Rupert Ebner, SLOW FOOD GERMANY

Cook! Do not recook

Mercedes Lauenstein and Juri Gottschall have developed a reputation as authentic ambassadors of real Italian cooking with their online magazine *Splendido*. They present a modern, attractive take on the principles of good cooking and explain why the best quality ingredients matter.

For the book, they talked to friends, chefs and experts, travelled through Italy, shopped, photographed, ate and above all: cooked a lot.

The result is a collection of 90 recipes: Simple, uncomplicated and clearly laid out. Always in the best quality and with great passion for the smallest details. Almost all recipes do without exact quantities. Instead, they come with detailed descriptions, ideas and inspiration for everyday life in your own kitchen.

Structured like a classic menu, the book includes numerous vegetarian starters, vegetable dishes and lots of pasta, as well as classic main courses with meat, fish, vegetables and side dishes and closes with a small but fine selection of desserts.

The recipes are complemented by photographs from their travels through Italy, by instructions on how to prepare fresh pasta and by a detailed product guide which explains what to look for when buying good food. The extensive index – sorted by season, ingredient, menu sequence and much more – comes in very handy in everyday cooking.

SPLENDIDO. Italian Cooking A LOOK INSIDE



Soffritto für immer

Der Soffritto ist eine tragende Säule vieler italienischer Gerichte. Zeit, ihm mal einen Teller ganz für sich allein zu gönnen.

Rote Zwiebeln
Karotten
Stangensellerie
Burrata
Olivenöl Extra Vergine

Eines der universellsten Stücken italienischer Küche wird oft nur in Nebensätzen erwähnt, dabei ist er Grundlage unendlich vieler Rezepte und Gerichte: Der Soffritto.

Soffritto ist Basis und Verfeinerung zugleich, die Grundlage vieler Brühen und Kleinstes gemeinsamer Nenner unzähliger Gerichte. Der Soffritto gibt Körper und Struktur, und nicht nur das, ihm haftet auch etwas Rituelles an. Wenn man nicht weiß, was man kochen will, ist es ein guter Anfang, erst mal zu Zwiebeln, Karotten und Stangensellerie zu greifen. Während der Soffritto schon einmal im Öl brät und sich die Küche mit einem angenehmen Duft füllt, kommen Appetit und Ideen ganz von selbst.

Um den Soffritto einmal in seiner ganzen Schlichtheit pur zu zelebrieren, kann man ihn als Vorspeise zur Burrata servieren, die das Gemüse durch ihr klares, sahniges Aroma besonders zum Strahlen bringt.

Rote oder weiße Zwiebeln, Karotten und Stangensellerie in feinste Würfel schneiden. Das Mengenverhältnis ist dabei Geschmackssache. Das Gemüse nun sanft in Olivenöl anbraten, solange bis die ganze Küche duftet, das Gemüse schon fast gar, aber noch nicht allzu weich ist. Farbe sollte es nicht bekommen. Kräftig mit Salz und Pfeffer abschmecken. Etwas abkühlen lassen und lauwarm auf einem Teller platzieren. Die Burrata auf dem Soffritto anrichten, mit etwas Olivenöl begießen und genießen: Der kühle Käse vermischt sich mit dem lauwarmen Gemüse. Er mildert den deftigen Geschmack ab und lässt dennoch genug Raum, um alle einzelnen Komponenten zu erkennen. Der Soffritto steht endlich einmal für sich allein - und es fehlt ihm an nichts.

ANFANG 29

Bollito mit Mostarda

In Norditalien gibt man Senfrüchte nicht nur in die Ravioli oder reicht sie zum Käse, sondern serviert sie auch als Begleitung zu saftigem Kochfleisch - eine Kombination, die nicht nur die Sinne beglückt, sondern auch noch aussieht wie ein Stillleben.

Rindfleisch, das sich gut für Kochfleisch eignet (z. B. Tafelspitz)
Zwiebel
Stangensellerie
Karotte
Nelken
Lorbeerblätter
Petersilie
Mostarda

Eine der köstlichsten Varianten Früchte zu konservieren stammt aus der norditalienischen Pianura Padana. Die in Zuckerstrup und scharfer Senfessenz eingelegten und Mostarda genannten Früchte begegnen einem zwischen Piemont und Veneto in jedem Feinkostladen. Mit ihrem leicht glasigen Aussehen und ihren leuchtenden Farben sind sie eine Zierde, die es mit der Schönheit von Murano-Glas aufnehmen kann. Wie den französischen Feigenseef serviert man die Früchte traditionell zu Käse, würzt damit aber auch Pastafüllungen oder eben: Fleisch. Befremdlich? Kein bisschen. Denn dass gerade Fleisch oft nach einem süßen Gegenspieler verlangt, weiß jeder, der Wild schon einmal mit Preiselbeermarmelade gegessen hat oder Porchetta mit karamellisierten Zwiebeln.

Der Bollito ist ursprünglich ein Gericht für große Festtags-Runden. In einem Bollito Misto kamen ursprünglich viele verschiedene Fleischteile zahlreicher Tiere zusammen: Huhn, Taube, Rind, Kaninchen, Wildschwein, je nachdem, was aufzutreiben war. Auch Würste gehören klassischerweise in einen Bollito Misto. Dazu gab es je nach Region gedämpfte Gemüse und Salsa Verde oder eben Mostarda, manchmal sogar beides.

Es spricht allerdings nichts dagegen, einen einfachen Bollito di Manzo aus Rindfleisch für eine kleinere Runde zuzubereiten. Die Rezeptur ist einfach, es bedarf bloß etwas Zeit.

Wasser aufsetzen, Würzgemüse, Gewürze und Salz hineingeben. Aufkochen und simmern lassen, bis eine aromatische Brühe daraus geworden ist. Fleisch währenddessen mit Küchengarn in eine kompakte Form binden. Ist die Brühe aromatisch genug, Fleisch hineinlegen, Hitze reduzieren, sodass das Fleisch in der heißen Brühe mehr zieht als kocht. Je nach Größe zwei bis drei Stunden ziehen lassen, bis es durch und durch zart geworden ist. Herausnehmen, in beliebig dicke Scheiben schneiden und zu Senfrüchten servieren. Wer möchte, kann zusätzlich eine Salsa Verde reichen: Dafür viel frische Petersilie mit Olivenöl, Sardellen, Knoblauch, Zitronensaft und Semmelbröseln zu einer sämigen Paste pürieren und abschmecken.



REZEPT 158

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MERCEDES LAUENSTEIN & JURI GOTTSCHALL

Splendido. Italian Products and Recipes. Recognising and Processing Really Good Ingredients



Photos by Juri Gottschall

ca. 304 pages, 19 x 25 cm

ca. 90 4/c photos, Autumn 2023

Mercedes Lauenstein writes novels, essays, columns and literary reportage for newspapers and magazines. Together with Juri Gottschall, she writes regular recipes and thoughts on eating and consumer culture for *Splendido*. She lives in Munich and Northern Italy.

Juri Gottschall works as an author and photographer in Munich and Italy. He has won several renowned photography competitions and, together with Mercedes Lauenstein, he co-founded *Splendido* magazine, which covers Italy, cooking and food culture.

Swiss Gourmet Book Award 2024 in Gold

German Cook Book Award 2023

The principles and ingredients of Italian cuisine

20 product groups, 70 new recipes

The new book of the winners of the Golden Cookbook Award 2022:

“A must-read for anyone who can appreciate Italian food culture (i.e. everyone in the world?!), whether as cooks or shoppers.”

Eva Biringer, JURY OF THE GERMAN COOKBOOK AWARD 2023 "Anyone who loves Italian food will love this cookbook! I promise." ELLE

“Nothing but grandiose - in terms of content, visuals, tone and love for the subject” - Jakob Biazza, SÜDDEUTSCHE ZEITUNG

Good Quality Makes Good Food

In the many years that Mercedes Lauenstein and Juri Gottschall have been dealing with shopping, cooking and pleasure of eating, they have learned one thing: the most important ingredient for a good meal is quality. The better the produce used, the shorter the list of ingredients, because good food usually stands so impressively on its own that any other accompaniment is more distracting than complementary. But what are good products anyway? Where do you find them, how do you recognize the best produce and how do you process them? In their second book, the winners of the German Cookbook Award 2022 focus on the aspect of commodity knowledge of Italian products. Whether vegetables, herbs, cheese or fats, Italian cuisine is and remains the master of product quality, biodiversity and maximum simplicity with maximum creativity. It works best where the uncompromisingly high-quality basic produce is allowed to be the real star. For each product group there are the best recipes in the tried and tested *Splendido* style - without dogmas and quantity specifications for more fun, self-empowerment and success in cooking.

This Italian cookbook perfectly combines an understanding of produce, recipes, photography, and text.



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SPLENDIDO. Italian Products and Recipes A LOOK INSIDE



Frutta e Verdura

Zwiebeln

Jeder Koch kennt die entzückten Laute hungriger Gäste, sobald er ein paar Zwiebeln ins heiße Olivenöl gegeben hat. Der Duft verheißt nur Gutes: Die Zwiebel gibt Körper, Süße, Säure und erfüllt einen Raum sofort mit Lust auf das ansehende Essen. Sie ist die Universalwaffe, wenn Knoblauch zu aufdringlich und frische Kräuter zu eindeutig sind. Sie hilft dem Reis im Risotto zu einer guten Basis, dem Braten zu mehr Aroma und gibt dem Salat etwas pikante Süße. Als Bestandteil des klassischen Soffritto ist die Zwiebel in Italien Grundlage unzähliger Rezepte.

Die berühmteste **COOKBOOK** Zwiebelnart ist die **Tropea-Zwiebel**. Die rote, süße Sorte aus Kalabrien (vollständig heißt sie Cipolla Rossa di Tropea Calabria IGP) zeichnet sich durch ihre milde Süße bei gleichzeitig starker Aromenvielfalt aus. Inzwischen ist sie so berühmt, dass man sie in guter Qualität manchmal auch in deutschen Supermärkten bekommt. Im Frühling und Frühsommer übrigens auch in ihrer jungen Variante als Frühlingzwiebeln oder Lauch. Wer ihnen begegnet, sollte unbedingt zugreifen. Vor allem roh sind sie ein süßer, gut verträglicher Genuss. Aber auch im Ganzen scharf angebraten, sodass sie außen karamellisieren und innen butterzart schmelzen, sind gerade die Frühlingzwiebeln aus Tropea eine Köstlichkeit.

Weiter südlich, auf Sizilien, heißt die lokale Zwiebelberühmtheit Cipolla di Giarratana. Die von Slow-Food geschützte, weißlich-gelbe Sorte kann mit einem Gewicht von mehreren Kilo mitunter die Größe eines Fußballs annehmen. Durch ihre kreierrunde, an den Enden etwas flachgedrückte Form eignet sie sich hervorragend, um gefüllt oder halbiert im Ofen gebacken zu werden (siehe Seite 126). Sie ist vorrangig süß und kommt ohne die allzu stechend-scharfen Aromen aus, die Zwiebeln manchmal zu einer etwas schwierigen Zutat machen. Die Giarratana-Zwiebel findet man häufig auch süßsauer eingelegt.

Die Konservierung in Agrodolce (siehe Seite 302) ist auch die Paradeisziplin der Cipolla Boretana. Die sehr kleinen, runden, weißen Zwiebeln sind das Stolz der kleinen Gemeinde Boretto, am Ufer des Flusses Po in der Region Emilia gelegen. Hier kocht man sie mit den regionstypischen Zutaten Wein und Aceto Balsamico in Gläsern ein und serviert sie gern zum Aperitivo, zur Vorspeise, zu Käse oder als Zutat im Salat. Aber auch mit Kräutern in Butter geschmort und mit Zucker und Apfelessig abgeschmeckt sind sie ein schnell gemachtes Contorno zu den deftigen Fleischgerichten der Emilia.

In der angrenzenden Lombardei findet man südlich von Mailand die Cipolla di Brema. Man kann sie gut als eine Art Mischung aus Giarratana- und Tropea-Zwiebel beschreiben. Von der einen hat sie Größe und Form (Giarratana), von der anderen Farbe und Süße (Tropea). Die etwas flachgedrückt wirkenden, handtellergroßen und oft violetten Zwiebeln eignen sich hervorragend für Salate. Zum Beispiel für einen Tomatensalat aus den ebenso großen Ochsenherztomaten, den sie mit in hauchdünn aufgeschnittenen Ringen ergänzen können. Auch für eine Konfitüre (siehe Seite 134) sind Brema-Zwiebeln der ideale Kandidat. Ihre feine Struktur und bemerkenswerte Süße eignen sich gut zum Einkochen.

Für Irritation bei Italienreisenden sorgen die Lampascioni. Diese kleinen, meist mit viel Erde verschmierten, harten Zwiebelchen sehen aus wie Blumenzwiebeln und werden im Frühling häufig auf Märkten verkauft. Manchmal übrigens auch in Deutschland. Roh sind sie ungenießbar. Geschmort, gekocht oder in Agrodolce eingelegt allerdings sind sie vor allem in Apulien eine beliebte Begleitung zum Aperitif oder zu einer Schinken- oder Käseplatte. Sie haben ein intensiv bitteres, aber auch leicht blumiges und frisch knackiges Aroma, das nicht mit anderen Zwiebeln zu vergleichen ist. Man liebt sie oder man hasst sie – wir gehören zur ersten Kategorie.

Gratinierte Zwiebel

Stallianische Zwiebeln aus dem Ofen – und ein unorthodoxer Vorschlag aus dem Norden.

Giarratana-Zwiebeln (oder andere große süße Zwiebeln)
Pecorino Siciliano Stagionato
Kapern
Semmelbrösel
Olivenöl Extra Vergine

Für die optionale Fonduta:
Sahne
Parmigiano Reggiano
Weißwein
Muskatnuss
Weißer Pfeffer
Maisstärke

In Italien hat bekanntlich nicht nur jede Region ihre Spezialität, sondern oft auch jedes Dorf mindestens ein Lebensmittel, das von einem Konsortium geschützt und dessen Produktion seit Generationen streng gehütet wird. Dieses Engagement ist natürlich in Zeiten von Monokultur und Globalisierung wichtiger denn je, dennoch treibt es hin und wieder seltsame Blüten. Wenn zum Beispiel ein- und dasselbe Nudelgericht in zwei benachbarten Dörfern unterschiedliche Namen haben muss. Oder man auf der einen Seite eines kleinen Flusses nur eine bestimmte Käsesorte schmelzen darf, was auf der anderen schon als Frevler gilt. Dieser etwas strenge Umgang mit Zutaten bringt allerdings auch oft genug geniale Rezepte hervor, die die Qualität und Eigenchaft einer bestimmten Zutat bestmöglich repräsentieren und herausarbeiten.

In Sizilien, genauer gesagt in der Ortschaft Giarratana zwischen Ragusa und Syrakus, gibt es die Cipolla di Giarratana, eine riesige Zwiebel mit weißem Fleisch und einem milden, zucker-süßen Eigengeschmack. Ihre traditionelle Zubereitung beinhaltet nahezu alle Zutaten, die für die Region typisch sind: Pecorino, Semmelbrösel, Kapern, Olivenöl. Und sie ergänzen die Zwiebel perfekt.

Die großen, flachen Zwiebeln zunächst schälen, dann in zwei gleiche Teile schneiden. Dabei die Hälften unten ein wenig abflachen, damit sie stabil auf einem Teller oder Blech liegen können.

Aus gehackten Kapern, etwas Olivenöl, geräuchertem Pecorino und geriebenem altem Brot eine Art Panade zusammenrühren. Sie sollte nicht flüssig sein, aber auch nicht so trocken, dass sie im Ofen gleich verbrennt. Die Schnittflächen der Zwiebeln schachbrettartig einschneiden, sodass später das Öl und die restlichen Zutaten auch ein wenig ins Innere gelangen können. Das ist gut für den Geschmack, vor allem aber ist es eine Freude auf dem Teller, wenn die butterzarten Zwiebeln langsam in ihre Einzelteile zerfallen und so fast gelöffelt werden können.

Die Zwiebeln auf ein Blech setzen und das Käse-Brotgemisch großzügig darauf verteilen. Die Mischung ein wenig in das Gemüse einmassieren und dann reichlich bestes Olivenöl darübergeben. Pfeffer und Salz sind hier Geschmackssache. Wenn der Pecorino schon salzig genug ist, braucht es fast keine weitere Würzung.

Im Backofen bei 160 Grad Umluft so lange backen, bis die Panade goldbraun und die Zwiebel komplett weich und gar gebacken ist. Eventuell zum Schluss noch einmal kurz den Grill einschalten.

Die gratinierte Zwiebel schmeckt heiß aus dem Ofen genauso gut wie kalt am nächsten Tag. Sie eignet sich als Beilage, Vorspeise oder einfach als kleine Mahlzeit zwischendurch. Das zarte, weiche Fleisch des Gemüses bildet zusammen mit der knusprigen Kruste eine großartige Kombination.



AGNES PRUS & YELDA YILMAZ

Naschmittag/ Afternoon Treats. Coffee and Cake Classics, Biscuits and Small Bakes



ca. 176 pages, 25 x 19 cm

ca. 70 4/c photos, Autumn 2023

Agnes Prus loves convivial afternoons with coffee, cake, and pastries. She takes her inspiration for her bakes from kitchen counters across the world. She lives in Cologne, where she develops and optimises recipes for books, magazines, and websites, and works as a food stylist.

Yelda Yilmaz is a qualified photographer and freelances for various magazines in Hamburg. She knows just how to stage the tiniest biscuits to the grandest gateaux and always finds the right mood. Yelda has written two of her own cookbooks and also leads cookery and baking courses.

German Cookbook Prize Bronze 2023

75 recipes to bake again and again – celebrated by friends, children and family

A book for the cosiest hour of the day

“A striking number of recipes are vegan without making a big fuss about it and, as is often the case, without any strange substitutes.”
Eva Biringer, JURY OF THE GERMAN COOKBOOK AWARD 2023

“[‘Naschmittag’] is so complete and yet anchored in its culinary breadth, its creative attention to detail and its contemporary relevance. At the same time, the book achieves the most important thing: it makes you want to bake for a sweet afternoon and is recommended for every cookery biography - beginners and experienced cooks alike.”
Katharina Höhnk, VALNTINAS KOCHBUCH

“We also like how much this baking book celebrates the moment. And turns an ordinary afternoon into a sweet afternoon.”
Okka Rohd, FREUNDIN

Half 4 in the Afternoon ...

... a time when the craving for a little treat comes calling, something sweet to keep you going ‘til dinner time. A tasty mid-afternoon snack is a chance for a breather on a busy day — on weekdays, when we treat ourselves to fresh pastries, and also on weekends, when we celebrate coffee and cake and go all out. This tradition has a firm place in daily life in many cultures: the Swedes and Finns enjoy their fika, the English have afternoon tea, and in France, goûter offers the chance for a welcome break.

It's easy to prepare moist everyday pound cakes with streusel, nuts and spices, bars and cookies filled with seeds and fruit stay fresh for ages, and can all easily be taken into work, to a friend's, or to the playground. At the weekend, baking takes on a leisurely pace and more complex classics like bienenstich and cheesecake, or new ideas like chocolate-tahini cake, or earl grey and honey madeleines make their way to the table. It's time to get cosy!

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AFTERNOON TREATS A LOOK INSIDE

Saftiger Mirabellenkuchen mit Marzipanstreuseln

Von allen Steinfrüchten sind mir Mirabellen die liebsten: klein, süß und toll aromatisch. Dieser Kuchen schmeckt mit frischen Früchten besonders gut, aber außerhalb der Saison können auch Mirabellen aus dem Glas verwendet werden. Die sind allerdings etwas weicher und sollten nur behutsam unter den Teig gehoben werden.

Für 1 Kastenform (25 x 11 cm)
Zubereiten: 30 Min.
Backen: 1 Std.

Für die Streusel
125 g Marzipanrohmasse, grob gerieben
60 g Weizenmehl Type 405
35 g Zucker
40 g weiche Butter
einige Tropfen Bittermandelaroma (optional)
40 g Mandelblättchen

Für den Kuchensteig
350 g Mirabellen
280 g Weizenmehl Type 405
1 TL Weinsteinbackpulver
1/2 TL Natron
1 Prise Salz
150 g weiche Butter
150 g Rohrohrzucker
4 Eier
100 g Buttermilch
Abrieb von 1/2 Bio-Orange

Außerdem
Butter und Mehl für die Form
2 EL Weizenmehl für die Mirabellen

1. Für die Streusel Marzipan, Mehl, Zucker, Butter und Bittermandelaroma mit den Fingern zu Streuseln verarbeiten. Mandelblättchen kurz untermischen und die Streusel bis zur Verwendung kalt stellen.
2. Den Backofen auf 170 °C (Ober-/Unterhitze) vorheizen. Eine Kastenform fetten und mit Mehl austreuen.
3. Für den Kuchensteig Mirabellen entsteinen, je nach Größe halbieren oder vierteln und mit 2 EL Mehl bestäuben. Mehl, Backpulver, Natron und Salz vermischen. Butter und Zucker hell-cremig aufschlagen. Eier nacheinander zugeben und jeweils 1 Min. unterrühren. Die Mehlmischung abwechselnd mit Buttermilch nur kurz unterrühren. Orangeabrieb einrühren und zum Schluss Mirabellen unterheben.
4. Den Teig in die Form füllen und mit Streuseln bestreuen. Den Kuchen in ca. 1 Std. goldgelb backen. Eventuell nach ca. 40 Min. mit Backpapier abdecken. Die Stäbchenprobe machen. Aus dem Ofen nehmen, kurz ruhen lassen und aus der Form lösen. Den Kuchen auf einem Gitter vollständig abkühlen lassen.



38



Aprikosen-Tarte-Tatin mit Honig-Karamell

Für eine Tarte Tatin werden Früchte in geschmolzenen Zucker gesetzt, mit Teig bedeckt und gebacken. Nachdem das Obst unter der Teigdecke im goldbraun karamellisierenden Zucker garen durfte, wird die Tarte gewendet. Dies erfordert gleichzeitig Vorsicht und Resoltheit, vor allem aber Ofenhandschuhe. Doch nach diesem gewagten Manöver steht dem Genuss nichts mehr im Weg: nur leicht abkühlen lassen, eine Kugel Vanilleeis dazu und bon appétit!

Für 1 Tarte-Tatin-Form oder
Pfanne (ca. 20 cm Ø)
Zubereiten: 30 Min.
Backen: 25 Min.

6-10 Aprikosen (je nach Größe)
4 Zweige Thymian
80 g Rohrohrzucker
50 g Butter
2 TL Honig
1/2 TL Zitronensaft
200 g Blätterteig (aus dem Kühlregal)

Außerdem
Vanilleeis zum Servieren

1. Den Backofen auf 180 °C (Ober-/Unterhitze) vorheizen. Aprikosen halbieren und entsteinen. Thymianblättchen abzupfen. Zucker in einer Tarte-Tatin-Form oder ofenfesten Pfanne bei mittlerer Hitze schmelzen und leicht karamellisieren lassen. Die Hitze reduzieren und Butter mit Honig, Zitronensaft und 1 TL Thymianblättchen einrühren. Aprikosen mit der gewölbten Seite nach unten in die Pfanne legen. Dann vom Herd nehmen.
2. Blätterteig entrollen, rund ausschneiden (ca. 22 cm Ø, es muss nicht sehr genau sein), auf die Aprikosen legen und die Ränder nach innen drücken. Mit einer Gabel mehrmals einstechen und die Tarte in 25 Min. goldbraun backen.
3. Aus dem Ofen nehmen und kurz abkühlen lassen. Eventuell ein wenig Karamell abgießen und beiseitestellen. Einen großen Teller auflegen und die Tarte stürzen. Das ist meistens eine etwas unsaubere Angelegenheit, daher hierfür am besten eine große Platte oder ein Backblech darunterstellen.
4. Die Tarte mit dem beiseitegestellten Karamell beträufeln und mit Thymianblättchen bestreuen. Mit Vanilleeis servieren.

143

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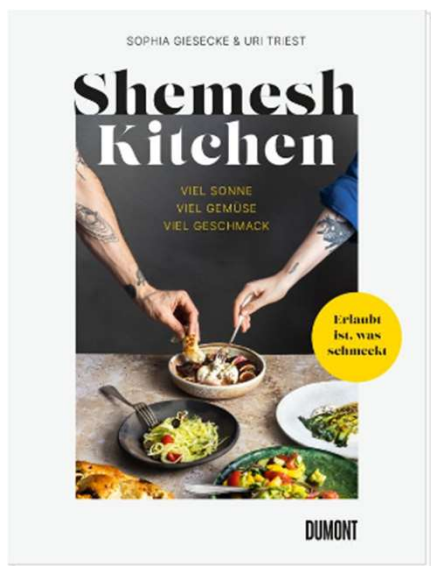
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SOPHIA GIESECKE and URI TRIEST

Shemesh Kitchen. Plenty of Sunshine, Plenty of Veg, Plenty of Taste



Ca. 224 pages
with ca. 100 4/c photos
Spring 2023

Sophia Giesecke is a born-and-bred Berliner and works as a photographer, journalist, and recipe developer. She was worked at numerous social media agencies as a creator and concept developer and knows her way around the interweb.

Uri Triest was born and raised in Israel. He gained early experience in cooking in Italy and then he worked in professional kitchens in Berlin, spending day and night puzzling over new recipes and techniques. He is head chef at *Beuster* and lives in Neukölln, Berlin.

“A fresh youngstandard work that brings new inspiration in the kitchen.” KÖLNER STADT-ANZEIGER

Intuitive, laid-back cooking with plenty of vegetables, fish, and seafood

International Cuisine with Mediterranean and oriental influences

Try out new combinations and creations yourself using the modular system of the recipes

Fancy Not Flouncy

Uri and Sophia’s cooking is defined by the courage to experiment, using fresh ingredients in a spontaneous and creative way. Anything goes — as long as it’s tasty! There’s no need for posh equipment or special kitchen gadgets, what matters is pure, unadulterated taste — like their *braised carrots with kale and dates* or *artichoke, lemon and olives on labneh*. Their *live forever slaw* with beetroot, chicory and kumquats, for instance, was created in open exchange with one another and represents the unique style of Shemesh Kitchen.

Uri and Sophia define their dishes as ‘healthy, but not health food’. But there’s one thing they’ve got to be: yummy! And this comes across best through their photos, videos, and legendary test and taste sessions.

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SHEMESH KITCHEN A LOOK INSIDE

Umami Blueccoli



Vorsicht, die Tahinicreme in diesem Rezept macht süchtig! Wir benutzen sie als Reistopping, Dressing für Gänkensalat, Soße für Soba-Nudeln oder als Duschgel. Für den Brokkoli und den Blumenkohl haben wir eine spezielle Garmethode verwendet, die das Äußere beinahe schon verbrennt und innen trotzdem etwas Biss lässt. Dadurch wird der Geschmack des Gemüses intensiviert und das Gericht wird zu einer wahren Umami-Explosion.

[Kein Titel]

Blaukohl
1 Blumenkohl
1 Brokkoli
Rapsöl zum Braten
Salzflocken

Den Ofen auf 170 °C vorheizen. Eine feuerfeste Form mit Wasser füllen und in den Ofen stellen. So entsteht Dampf wie in einem Dampfgarer. Blumenkohl und Brokkoli in Röschen teilen. Jedes Röschen halbieren.

Den Boden einer großen kalten Pfanne mit Rapsöl bedecken und großzügig mit Salzflocken bestreuen. Die Blumenkohlröschen nebeneinander (ggf. portionsweise) mit der glatten Schnittseite nach unten in die Pfanne legen. Die Pfanne erhitzen und die Röschen bei mittlerer bis hoher Temperatur 5-6 Min. braten, bis sie dunkelbraun sind. Auf ein mit Backpapier ausgelegtes Blech legen.

Die Pfanne wieder mit Rapsöl bedecken, mit Salz bestreuen und die Brokkoliröschen darin ebenso ca. 5 Min. braten. Auf einem zweiten Blech verteilen. Beide Bleche nacheinander in den Ofen geben und den Blumenkohl ca. 7 Min., den Brokkoli ca. 3 Min. rösten.

Tahini-Creme
100 g Tahini (s. S. 67)
20 g Sojasoße
20 g dunkler Reissesig
15 g Laoganma (Chili-Öl)
¼ TL Sesamöl

Tahini, Sojasoße, Reissesig, Laoganma, 50 g Wasser und Sesamöl im Mixer oder mit einem Pürierstab glatt pürieren.

Laoganma, auch bekannt als «Crispy Chili Oil», ist für die «Reis» unerlässlich und auch gar nicht so schwer zu finden. Man bekommt es mittlerweile in jedem asiatischen Supermarkt oder online.

Servieren
1 TL Sesamsamen (schwarz und weiß), geröstet
Laoganma (Chili-Öl) zum Beträufeln (optional)

Jeweils 3-30 EL Tahini-Creme auf einen Teller geben und leicht verstreichen. Brokkoli und Blumenkohl darauflegen und mit Sesam bestreuen. Nach Belieben mit Laoganma beträufeln.

112



Burrata mit Feigen und Brunnenkresse



Seit ungefähr 10 Jahren ist es fast unmöglich der gehypten Burrata zu entkommen. Beinahe jedes Restaurant, egal ob italienisch, deutsch, französisch oder sonst was, hat seine eigene Kreation oder serviert die cremige Kugel einfach so wie sie ist. Obwohl wir uns immer vornehmen, extrakreativ und einzigartig zu sein, sagen auch wir nie Nein zu Burrata. Deshalb taucht sie in unseren Rezepten immer wieder auf, je nach Saison mit wechselnden Belegen. Dies ist unsere Spätsommer-Herbst-Version.

Salat
2 Scheiben Pumpernickel
Olivenöl zum Beträufeln
Salzflocken
6 kleine Getreide Bete

Den Ofen auf 150 °C vorheizen. Pumpernickel auf ein mit Backpapier ausgelegtes Blech bröseln, mit etwas Olivenöl beträufeln und mit Salzflocken bestreuen. Die Brösel gut vermengen und ca. 20 Min. im heißen Ofen rösten, bis das Brot trocken und knusprig ist.

Den Ofen auf 190 °C vorheizen. Die Bete mit etwas Olivenöl beträufeln und mit Salz bestreuen. Auf ein mit Backpapier ausgelegtes Blech legen und 50-60 Min. im heißen Ofen rösten, bis die Bete weich ist. Die Bete schälen, halbieren und in Spalten schneiden.

Dressing
75 g getrocknete Feigen
50 g Weißweinessig
1 Bio-Zitrone, Saft und Abrieb
25 g grober Senf
50 g Traubenkernöl (ersatzweise Rapsöl)
50 g Olivenöl
5 g Salz

50 g getrocknete Feigen, Essig, Zitronensaft und -abrieb, 125 g Wasser, Senf, beide Öle und Salz in ein hohes Gefäß geben und mit dem Pürierstab fein mixen. Die restlichen Feigen hacken und mit dem Dressing vermischen.

Solte etwas Dressing übrig bleiben – es passt zu jeder Art von Salat und hält sich mindestens 5 Tage im Kühlschrank. Wir bevorzugen allerdings, dass es so lange überleben wird.

Servieren
2 Burrata
1 Feige, in Scheiben
1 Bund Brunnenkresse, Blätter abgezupft
Salzflocken
Pfeffer
Olivenöl zum Beträufeln

Jeweils 2-3 EL Dressing auf einen Teller streichen. Je ½ Burrata in die Mitte legen. Bete und Feige abwechselnd um die Burrata herum legen. Alles mit Brunnenkresse, Pumpernickel, Salzflocken und Pfeffer bestreuen. Mit Olivenöl beträufeln.

39



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