

# **FOUNDATION UCCELIN**

Final Report

Bruna Grimaldi

## **How it started for me**

After finishing my classes in Italy I started an internship at Osteria Francescana, where I met the Uccelin Manuel. He told me about the program and this was a magic moment for me: I have always dreamed to do something like that but I did not know that it exist.

3 days before the date to start the Uccelin program I decided to postpone it, since COVID started to shut down the world. That means waiting two years for the programme to start.

## **The partners:**

- 1 – John Baker, Zurich (02.08 - 06.08.2022)
- 2 – The Restaurant, Heiko Nieder, Zurich (10.08 - 04.09.2022)
- 3 – Swiss Pastry Design, Rolf Mürner, Rueggisberg (05.09 - 09.09.2022)
- 4 – Sennerei Andeer, Martin Bienerth, Andeer (12.09 - 16.09.2022)
- 5 – Donatsch wine, Weignut Donatsch, Malans (19.09 - 23.09.2022)
- 6 – Hisa franko, Ana Ros, Slovenia (28.09 - 23.10.2022)
- 7 – Stucki, Tanja Grandits, Basel (25.10 - 20.10.2022)

## 1 – John Baker, Zurich (02.08 - 06.08.2022)

John Baker produces a variety of breads, sandwiches and desserts. The dough for some breads needs to be prepared the day before. Every day at 2 am we started working.

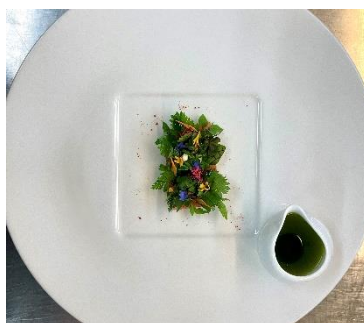
The first day I started making the mixing for the doughs. Measuring the flour, butter, yeast and all the ingredients that the recipe asks for. The recipes were in German and the bread maker did not speak English. I think it would have been interesting to produce it in the last day for the Ucellins from abroad, because then I would be able as an English-speaking to understand the name of each kind of bread and how they look like. At the end of the stage I was able to know the bread's name, once it was a every day job to separate the breads by quantities for the delivery.



The second day until the end I was, dividing and rounding the dough. Even without a good communication between us, I could see the big machines they use, how to produce in large scale, the different kinds of dough, how to work with them, time of fermentation, forming, the process of making croissants, baking and the way that years of experience from colleagues makes the job seems easy.

## 2 – The restaurant, Zurich (10.08 - 04.09.2022)

Inside the Dolder Grand Hotel is the luxurious The Restaurant, with a beautiful view of Zurich. Under chef Heiko's command, the kitchen is perfectly orchestrated in every service. Chef Heiko welcomed me with great attention and he was always there for my requests. We worked from Wednesday till Saturday and I was the only intern at that time. The first week I started with the “starters” and in the following weeks I had the opportunity to help all the other sections. The last week I was in the pastry section, where in addition to dessert, they also make breads.



The order was made in German what made it a bit difficult to understand what was going on. Each person was responsible for one starter, including myself, so I hoped, that someone around translated the order. I love that all starters were vegetarian, crafted carefully to perfection and an unusual and balanced flavour combination - as the whole menu. I could see the care in every bite.

The team was very open with all the restaurant's recipes.

At the end of the internship, I was fortunate enough to try the entire menu as a guest.

The accommodation for employees was in the hotel itself, very organized in individual rooms. Meals were served to the staff banquet as well.

### 3 – Swiss pastry design, Rüeggisberg (05.09 - 09.09.2022)

I started working on a Monday and since the team was outside working for some external events, only 3 of us were working that day. The production is divided into two parts, one where the chocolate is handled and the pies are finished and the other part where the desserts where several layers are prepared. The first day we made the dessert base, the second day the mousses and the third day the toppings. Afterwards we started assembling the cakes and desserts to be sold in the store, this in addition to the production of several external orders. It was very interesting to see the construction of the layers, the use of different types of mousses, icings and flavours. How the care with flavour, texture and finishing makes Mürner the number 1.



The entire team was always very attentive and solicitous for transmitting knowledge - a friendly and welcoming work environment.



#### 4 – Sennerei Andeer, Andeer (12.09 - 16.09.2022)

I arrived at the cheese factory with another Uccelin, Marco and we were very warm welcomed by Maria and Floh. The accommodation was on the second floor above the cheese factory. Floh soon showed us all the areas of the place and the next morning we started to work. Fresh milk arrives from different farms every day, the quantity is weighed and a sample is collected for analysis.





There are two different production days. Basically, one is the fresh cheese and yogurt and the other day the cheese is made for maturation. The production is next to the store for the sale of products and almost every day we mixed the yogurts, filled them and put labels on them. The process to produce the cheeses always starts with a lot of attention to the hygiene of the place and our hands, and

then the work with the milk begins: monitoring the temperatures, knowing the right time to add the products, reaching the desired size of the milk mass cut, handle the press well, turn the initial mass at intervals of time, salt bath, wash the cheeses, control humidity and so on. It is an art that requires a lot of attention and experience.

It was late summer and Floh took us to the top of the mountains and told us stories about the tradition of taking cows during the summer to feed on the herbs of the Alps. It was a very special moment to experience up close all this appreciation of the milk culture and the preservation of the environment and animal welfare.



Maria and Floh are wonderful people and it were a great pleasure for me to meet them. Thank you for everything.

## 5 – Donatsch wine, Malans (19.09 - 23.09.2022)

Donatsch is a winery that reflects the terroir of Malans. Another uccelin, Davor made this producer with me. We stayed at Nico Donatsch's house which is a 5-minute walk from the cellar. We arrived in the harvest week and I was able to follow the entire process that involves the production of wine. On the first day it was raining and the conditions were not suitable for



harvesting, so we had the day free. On tuesday the first day of harvest started, I started harvesting pinot noir. A group of people from different backgrounds and ages came for the harvest, we were divided into pairs and it was approximately 5 hours of work a day and then a lunch with wine was served for everyone. It was great to be able to talk to these people from the neighbouring communities. After lunch we joined Martin in the cellar to follow the process of sorting, pressing and fermenting the grapes. In this period new French barrels arrived and we could feel the different roasting aromas. One afternoon the sommelier presented us a tasting of 5 different labels, including the old grape variety Completer and answered all our questions.





## 6 – Hisa franko, Slovenia (23.09 - 20.10.2022)

The restaurant is in a beautiful place, completely surrounded by nature, away from cities. It was a long journey to arrive, but it was worth. The accommodation was in the same place as the restaurant, shared rooms.

I was welcomed by the head chef Yvonne who showed me the garden and everything inside the kitchen. We were 6 interns at the time and I was the last one to arrive in this period. Usually, each intern stays two weeks at each station and then it is time to rotate. At the end of the service there was a meeting with the entire kitchen team. Plan for the next day and learn from the day's experiences.

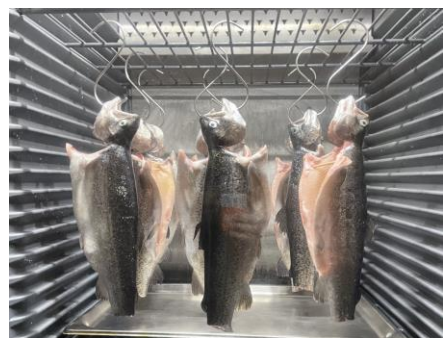
The first two weeks I was in the pre-production where we prepared the chef's signature dish, baked potatoes with hay, producing 3 recipes of dough for the hot section, receiving merchandise and daily cleaning. In the first week in the pre-production I spent half the time cleaning, the sous chef of the station was on vacation and left part of the production ready.





In the third week I was able to switch to the starters, where I was responsible for assembling a dish with two pieces. The communication at the kitchen was mostly in English, which made it much easier to understand what was happening during the service. Last week I had the opportunity to go to the section called “primi” where I could participate in the preparation of 4 dishes and help with the plating.

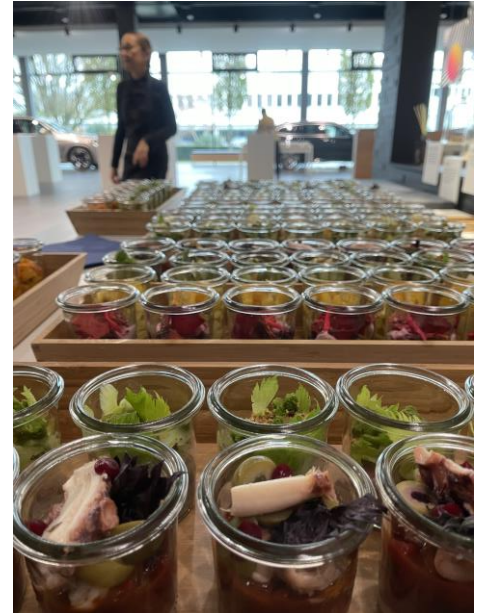
Chef Yvonne organized a visit to a local farm - it was great to participate, in order to pick flowers and some vegetables with them. Another very interesting point is that a river runs alongside the restaurant and they have an aquarium with water from the river to keep the trout. I had the opportunity to take the fish out of the water and learn the technique of killing it precisely.



At the end I had the gift of trying the entire menu as a guest and tasting a kombucha paring. Incredible! The whole ritual was a fantastic experience. Some dishes are to be eaten by hand at that time nature is once again brought to the table and presented in a different way with leaves and aromas in order to wash the hands.

7 – Stucki, Basel (25.10 - 20.11.2022)

Restaurant Stucki is without a doubt a different place regarding the other's which I have been to. The team is friendly and playful at the same time it is worked attention and care. Young chefs start their career here as their first kitchen while people with years of experience working in another area have the opportunity to spend a week helping out in the kitchen. Diversity brings a unique and excellent atmosphere. There are also an equal number of women inside the kitchen.



During my first week I started helping with the fish section and plating during the service. Again the explanation was in German, but the individual commands for each dish and quantity ordered at the time, were on the table next to the plating. This helped me to understand what was happening at the moment.

Always monochromatic dishes, which helped a lot when serving, green gel for a green dish and so on. The restaurant was always full and the atmosphere in the kitchen was always focused but light, I never saw a change of mood just laughter.



The first week I went to an event with chef Tanja and chef Fabian at BMW. We served a menu of 8 small dishes. It was great to be able to taste banqueting dishes and had a good time with the chefs.





In the following weeks I was mostly in the appetizer section, but also helping the other sections and plating in the service.

On the last day I was able to have an insight into the pastry area, which was very good. Full of different techniques and striking flavour's.

Thank you so much to the whole team for the wonderful time

Getting to know other cultures, other places, nature, agriculture, small producers, new spices, new combinations, experiencing new smells and flavour's, wines, drinks, traditions, meeting interesting people, talking about different things, learning, developing and traveling. All this motivated me and made the most wonderful 5 months I could have.

I recognize in the kitchen a great school of life, there are challenges, transformations and relationships with each particular universe. Through the kitchen we receive the world around us and we have the duty to transform it. I had the great honour and pleasure of working with the best food chefs. Just gratitude and thanks to everyone who received me, took the time to explain and passed on the knowledge.

I cannot express my gratitude to everyone who organizes and contributes to the Foundation. All my affection for this project.