

FUNDAZIUN UCCELIN



FINAL REPORT

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Schloss Schauenstein. Chef. Andreas Caminada.

3.10.18 – 7.10.18 Fürstenu. Graubunden.

Starting in the restaurant Schloss Schauenstein of Chef Andreas Caminada the program of professional training in kitchen by the Uccelin foundation, was the perfect introduction to understand the level of professionalism on which hospitality and restoration in Switzerland is based. During this week I received from Chef Ollie and Sub Chef Fabio as well as from all the team that collaborates, mainly a warm reception and the perfect guide to develop the work in each area in which I had the opportunity to collaborate.

In my experience as a chef I had never before in such a concise and precise manner, an introduction like the one given by Chef Fabio when I joined a new work team, who in a short sentence showed me what it takes to be a professional to the height, "Learn, take the necessary time, master the technique, do it well and be quick"; As precise as the words that Albert Adrià once shared with me, "nothing is chance in the places where you are and with whom you are, learn, dominate, quiet and work" in the same way Chef Andreas Caminada emphasizes the importance of being attentive, absorbing knowledge, mastering the techniques and above all enjoying every moment because every day is a day experience.

Initially I had a day of introduction and tour of all areas of the building, from knowing the spaces dedicated to the organization and administration of the entire restaurant and hotel as well as the dressing area, lockers, staff restrooms, designated areas to take the food staff and schedules, then food storage places, both perishable and non-perishable, freezing areas, refrigeration and a tour of each kitchen space to locate what is necessary at the time of collaborating in the operation of the day to day



Recognition of service kitchen, production and testing kitchen, later service areas of the hotel and restaurant with their respective hours of operation.

The complex in general has two restaurants; "Schloss Schauenstein" "Casa Caminada" two hotels, a coffee shop and a "Atelier Caminada" shop and a special area for groups and classroom cooking classes. I was shown everything in detail, the cheese cellar, the wine cellar, the coffee roasting workshop and every place that was necessary to know, this for me was a perfect way to generate cohesion with the whole group Caminada in Fürstenuau.

I am a fan of order and organization in my trade as well as in life in general, having access to a kitchen like this restaurant was a great surprise, since it has been the largest order cleaning organization and equipment level in the I have had the opportunity to work, in my formative life as a professional chef I have always tried to be in the places where it is at the forefront in terms of techniques, service concepts as well as the necessary infrastructure to achieve the objectives set by the company. In this case I am proud to have had the experience of knowing and participating in this kitchen and with this team.



During the week I had the opportunity to collaborate in the production of different preparations, from the mise en place to different service stations always with the guidance of the cooks in charge and with the supervision of the chefs.





9.10.18 – 13.10.18 Savognin. Parc Ela, Regional natural park, Graübunden.

At the start of the largest natural park in Switzerland; Parc Ela (more than 500km of nature and a third part is virgin nature), is the village of Savognin.

Where for a week I had an intensive training, in handling and processing of meat products as well as in the manufacture of sausages of Italian tradition. Concept created by the Peduzzi Family, of Italian descent.

Company that serves as a supplier also of multiple establishments dedicated to the restoration. Their years of tradition and the quality of their products and the magnificent handling of each of their processes have consolidated and granted the prestige to count with multiple recognitions in their branch throughout history, in Switzerland in other latitudes in Europe.



Starting the day at an early hour, we proceed to make the sausages according to the production lists, from the minced meat that was previously selected and cut in the proper way to enter the chopping machine, where the mixture is also made of the meat with the spices and flavors of the traditional recipes that are elaborated there, later it is introduced in a machine that will help to make the sausage, the casings previously washed and pasteurized, they are fastened to a mouthpiece they are given the size and weight for each type of sausage or sausage. It should be noted that although there is excellent engineering machinery that contributes to perfecting the work, everything is manually developed and the machines invariably can not work in an automated way if they are not operated in each of the steps by the persons in charge of said task. They are air pressure machines or processors and smokers, which helps to have large productions keeping the tradition in each of their processes.



I received first hand both from Mr. Peduzzi and his butchers all the guidance and instructions in each process during my stay in his factory and workshop.

I had the opportunity to participate both in the manufacture of sausages and in the tasks of butchery, animal dissection, selection of each piece and its correct identification, both anatomical and its qualities according to what will be its final use, identification of the measures of hygiene, health and safety in all processes as well as the proper tools for each task, of all this they are very proud of how they perform their work and that is what makes them be distinguished and be suppliers of the best hotels and restaurants in Switzerland .

Everything begins in the reception of the raw material that are the complete animals, beef, pig, lamb and some game animals, later they are cleaned and those that need are stripped of their skins to pass later to the refrigeration chambers, then they are sectioned according to the scheme they handle or the respective orders they have for their clients.



They are then packed in the high vacuum and labeled with their packing dates and preferred consumption, will go back to the refrigerated storage area for future delivery or collection, this will depend on the customers or the agreement with them.

There is of course a shop open to the public and that is already a tradition in Savognin where in addition to meat products and sausages also offer a wide range of delicatessen and Italian specialties such as fresh pasta also homemade, ravioli etc.





Swiss Pastry Design. Dessert seminar.

Rolf Mürner.

16. 10.18 Rüeggisberg, Canton of Bern, administrative district of Bern-Mittelland.

With a formidable panoramic view and a clear day I had the opportunity to take a first class pastry class with one of the best exponents of the sweet cuisine of Switzerland, Chef Rolf Mürner.

For approximately 9 hours I and 10 other participants were instructed in the different techniques for the elaboration of a buffet of petit fours with different finishes from their shapes to their colors and textures, all this to have the greatest variety when presenting a work of this kind. category.

He showed us from basic pastry techniques, such as heavy and light smoothies, broken cakes, and emulsions of creams, to more elaborate subjects such as the making of mousses of different shapes, creams of butter for fillings for cakes or more elaborate cakes.



In a very detailed way he showed us each technique, step by step, giving recommendations of products, ingredients and their correct handling. For the elaboration of the different recipes we use different machines, tools and molds, which help to achieve the objective of the different preparations. The sweet kitchen or pastry is completely technical and requires to carry out the procedures in a precise manner, from the correct measurement of the ingredients, its status for the beginning of the procedures, implementation of the appropriate technique and the correct and safe use of both the machines as of the molds and all necessary or required tools. There is no improvisation in the pastry, it could be in the final presentation but not in its preparation.



We made progress in the different preparations contained in the manual, which gave each participant, with which we could follow step by step the preparations presented by the chef.

After the preparation of the recipes we continue with the decorations for each of the petit fours and the chocolate shop. For the elaboration of the decorative elements it was of great importance to have the necessary knowledge in the handling of chocolate, such as its correct tempering, which led us to the elaboration of chocolates with different fillings to put it into practice and then produce different decorations.

We work with candy in the same way to achieve colorful and elegant decorations on our petit fours. The candy gives shapes and sparkles that generate very elegant sparkles and gives a touch of sensitivity for the fragility of the same once elaborated, to me it always takes me to compare it with the work that is done in sculptures or pieces of blown glass made in Italy and that at some point the technique was brought to Mexico, in the municipality of Tlaquepaque in the state of Jalisco, pieces of craftsmanship of exquisite beauty are made.

The production of chocolates is one of the parts I liked most about the course, knowing the specific tools such as the molds, their care and preparation with the different bright colors or forms that will give you the exterior view, the emptying of chocolate to create the cover, rest, filling and sealing; unmold, finished and presentation.



In the assembly of the buffet we learned the different decorations and elements to use to give an adequate view of the level of the preparations. We use elements such as flowers, glass bases, wood and different heights to enhance the exhibition of the preparations created during the course.

I am very grateful to have this opportunity to increase the experience, professional level and techniques in the craft of cooking with great masters such as Chef Rolf Mürner.





17.10.18 – 10.11.18 Basel.

From the first moment I made and sent my application for the Ucellin foundation program, and when I inquired about each of the places I could select in the application, Stucki was one of the most particular places I noticed, and now I was living the experience, which by far, I surpassed the expectation I might have had.

I was received by the Chef in charge Marco, who was fully informed about my arrival at the restaurant that day, in a very friendly manner and with all his complete disposition he showed me in detail all the areas of the restaurant, all this with the intention of that will soon locate each place and thus be able to contribute in the best way to the needs so much that the place requires of service as to achieve the objectives of the program since in the following days it would be in rotation for those places receiving training and collaborating with the operation of the restaurant.

Little by little I got to know the leaders of each area of work with which to direct myself, like the Sub Chef Fabián, the Chef of Pastry Julien and thus in each area.

My first week I was in the service kitchen collaborating in the productions for the service, I had the pleasant experience of knowing André, now chef in charge of the station of sauces at one time was the first beneficiary of the scholarship for the Ucellin program, which I was now studying, we share experiences during both working days, as what had been for him to take this program and give me many recommendations to achieve the maximum use, in turn he shared everything I needed to carry out for the tasks in my time in this area.

Carry out and participate in each process helps to better understand the work philosophy of each place is for them to participate and learn from the dynamics of receiving suppliers and make basic preparations as funds for sauces, marinated meat and fish, sauces and all the necessary elements at the time of service to make each dish

Chef Julian
Sub chef Fabián
Andre.



Second week.

Little by little I was getting to know the different members of the team who were integrating me in a very good and friendly way, this week I would work in the garrison service station, with their manager Magdalena and Matías, with whom I managed to make a great team and I was very motivated to be in the making of the dishes for the service, in the line of battle. The service kitchen as well as all areas have excellent work facilities which makes my experience more pleasant to know machines and equipment and their operations.



I realized the particularities of Chef Tanja's kitchen when she is now in that service area and all the time working with her, at all times maintaining a cordial atmosphere with the whole team, her cover letter every day is offer you a smile and words of motivation, I never saw a chef smiling for so long during the service even in intense days of work in which I saw that we served more than 200 people, likewise all the kitchen team live together as a healthy family and functional, each contributing their creativity, knowledge and energy to achieve the objectives of the place, all with the leadership and direction of Chef Tanja Grandits

The dishes in Stucki's kitchen have a very special stamp, they are based on the colors, in each of the times of which the tasting menu is composed, you will find monochromatic dishes, in which the multiple techniques are highlighted. can apply to the same ingredient or two of the same color to get the best use of them.

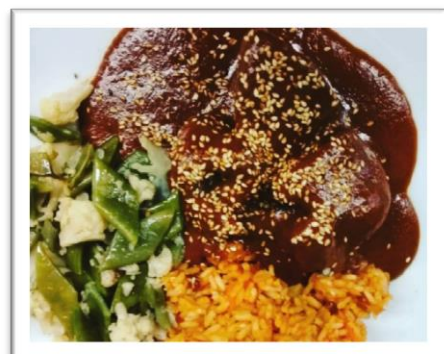


At the same time, each dish is searched for different textures that provide special sensations in each bite and in sight, I find this way of creating menu times very interesting, I had usually seen it in the creation of dishes in other places to enhance the techniques and textures and achieve a harmony of color in the presentation, here the particularity is to maintain a predominant color plus the aforementioned elements.



During this second week I had the opportunity to cook some Mexican cuisine dishes such as mole for the staff and elaborate some salsas of Mexican origin to complement other meals during the later days in which other chefs also contributed their preparations for the staff, in this way I realize that a cultural exchange is created since within the team of the restaurant there are people of different nationalities such as Germany, Austria, France, Switzerland, Italy; In the same way all these people in their training processes have had the opportunity to visit other countries and learn different preparations that can be shared both for restaurant menus and for staff meals, for me this is a great way to learn more about other kitchens, everyone was very interested to know about ingredients, preparations and Mexican traditions.

“Mole con pollo y arroz rojo”



Third week.

Giving continuity to the program and the training process, during this week I was in the service kitchen now with Chef Tanja in the elaboration of the appetizers or amuse bouche that are served before starting with the times of the menu. In the beginning, knowing that I would be in this area all the time, I felt nervous to make some mistake because for me it is of the utmost importance to comply with the quality standard at all times in the development of my work and when I am now working with someone that I admire for his work, his career and now to know his personality and human quality made me feel a little nervous. As I mentioned before, Chef Tanja is always guiding you and offering words of motivation and cordiality, always grateful for everyone's work at all times.

In the course of the morning, collaborate in different tasks for the mise en place of the whole service kitchen and in the same way in preparations for the food of personnel making use of existing ingredients in the warehouse. Because it was a week with a workload, I was also able to collaborate in other tasks for group banquets in the restaurant as well as for a catering service.

During these days working with Chef Tanja in each service my idea of the possibility of creating a healthy work environment in the kitchen was materialized; for a long time in my career as a cook I have seen and sometimes we are made to believe that in the kitchen the work teams are a kind of militarized group that must follow and follow the orders without saying anything, of bosses that sometimes do not count with leadership skills or emotional intelligence to lead work groups, although it is true that in the kitchen there must be respect, discipline, order and is divided into chains of command, I do not think it should be in a stressful way. Way of directing, there are other examples applicable to the working dynamics of a kitchen that I have always believed can work, examples such as an orchestra where there is discipline, techniques, order and concentration to manifest your work, or in teams doctors where in surgeries or extreme care interventions concentration is the most important.



I think that the kitchen teams are organisms that depend on each other to create the whole that is the company or restaurant, which has objectives that achieve time and form taking full advantage of all its resources, in this way we realize how the department of purchases, sales, administration, service, cleaning and maintenance and cooking, all depend on everyone.

All the above is developed in Stucki's kitchen in an excellent way and with coordination, each member of the team is focused on their work, doing it better every day and collaborating with other colleagues, helping others to learn and that fills them with pride, without a doubt it is the best team with which I have worked.

I had the opportunity during this week, thanks to the invitation of Chef Tanja, to taste the tasting menu that she offers and I must say that apart from feeling that it was a very kind gesture on his part to give me the opportunity to be a diner at his table it was another example of how to finish understanding the vision and philosophy of stucki.

Thanks to this experience at the table, seeing the dish on each side in each time, the service and all the staging as a spectator, it is possible to link each of the links in the chain of processes that happen each day.



To finish my internship and training at the Stucki restaurant, I had the opportunity in the last week to be in a different place every day at my choice, I was able to contribute and continue learning in the pastry, cold cooking, garnishes and making of the dishes in the hours of service.

“Petit fours”





13.11.18 – 17.11.18. Zurich

The job of baker and everything that comes with it has always been of great interest to me because of the processes and organization that are required for it.

In Mexico we have a great bakery tradition product of miscegenation, having the experience of knowing Switzerland and its culture from the bakery is very important from my point of view.

Days before my arrival in Zurich, Mr Trevor Diezi, in charge of the bakery where he would be, contacted me to introduce himself and inform me of the details, both the location of the bakery workshop and who I would be with on the first day.

He explained to me the process of formation through which he would spend, starting with the preparations of previous masses and pre-ferments, rolled masses, baking, baking and presentation of the product for sale or delivery.

Every day starts from very early and on weekend days the masses and bread are worked all night to be ready just at dawn, the first day at the bakery I started at 4:30 am for the elaboration of masses and pre ferments, with the guidance of Torsten, the baker in charge that day to carry out these tasks, upon arriving at the facilities, he showed me the whole place, the different areas and gave me uniform to work according to the standards that they handle there , already in the production area I give a cookbook of what was going to be elaborated.

I was shown each and every one of the machines with which I would work and the location of the ingredients for the measurement of the recipes.

The first two days perform the measurement of ingredients and masses that would be used the following day as well as pre-ferments.





In each of the places where I have had the opportunity to be learning during the program, what has most caught my attention is the engineering equipment they have and how they use it to increase their production capacity while continuing to create products craft



In a constant and friendly way they showed me each procedure of the different masses at the time of making the different forms of bread that are made and thus continue to complement the knowledge in bakery. All the time observing each step since it is important for the different forms of bread to make the proper techniques of forming to guarantee the final result. I always looked at how the loaves are placed in the different molds at rest prior to cooking, how the oven was handled and everything necessary to learn and work to the step of the bakers.



After creating the different forms of bread and letting rest we go to the cooking of the same in the different levels of the oven and at different temperatures in certain cases, we also have a special oven only for the bakery and pastry products that its particularity and delicacy require special handling.



Great experience in the bakery of John Baker thanks to the constant support of Trevor and his team to integrate and share their experience and knowledge with me to increase my experience as a cook and achieve the objectives that the program points. As it has happened to me in other places in Switzerland, I also had the opportunity to live with people of other nationalities thanks to the multiculturalism that exists in Zurich and the main cities of Switzerland.

It is worth mentioning that I did not lose the opportunity to try the different breads offered to the public each day, and as always, for my, masses of pre-ferments and laminates are my favorite.



Restaurant Taverne zum Schäfli. Chef Christian Kuchler.



20.11.18 – 15.12.18. Wigoltingen, canton of Turgovia, district of Weinfelden.

Continuing with the training program my next experience took me to a small community near the border with Germany, in this small town there is a great place with a lot of gastronomy to offer, it is a place of legend in which two generations of a family are committed in body and soul to welcome their visitors and show them the Swiss cuisine with its biggest and most important elements in with a vision of vanguard and tradition.

Chef Wolfgang Kuchler who started this trip has handed over the kitchen to his son Christian who since his inauguration of the kitchens has been attracting more recognitions to those already obtained by his father in previous years, such as the second star of the Michelin guide and the 17 points Gault - Millau.

Sharing the kitchen space and receiving training and advice from Chef Wolfgang with all his years of experience is a great opportunity for me, because in many cases I consider the work philosophy of carving and generation professionals very valuable. of Chef Wolfgang.

Fortunately for me during the first week I was working together with Chef Wolfgang in the mise en place of different preparations for some events that they had during that week as well as in preparations for the service of the restaurant.

In particular I saw that he likes to share his experiences and skills with young people who have the openness and interest to learn the methods of his generation. At all times and very explicitly told me how to perform each task to achieve the goal he was looking for at the end of it.



During the second week I was at the cold cooking station, with the cook in charge Daniel; with whom I managed to create a very good work team, in the first days I was attending all the preparations that I requested and learning the processes of each of the tasks as well as the proper use of tools and machines necessary for the realization of everything it. As in all the places I have been I found an incredibly equipped kitchen to meet the needs of the restaurant.

Little by little my participation came to the realization of the assemblies of the cold kitchen amuse and cold starters or dishes, such as its beef tartare as emblematic and traditional to be one of the dishes that have given him fame and more than some excellent review by foodies and gourmards from all over Europe. Preparations such as sashimi and scallop scallops are the most requested dishes by diners who decide to take the options of the menu, you can also take the tasting menu offered by Chef Christian, which offers a feast of flavors, textures and shapes always using high quality local products.



It is worth mentioning that it is the restaurant where I have seen the smallest kitchen brigade which consists of 4 people in total, Chef Wolfgang, Chef Christian, Ramón in charge of the section of side dishes and hot starters, Daniel in the area of cold kitchen and pastry, in the final days of my stay there a new member joined as a general assistant kitchen. In addition to the aforementioned personnel, the service area has 6 more people.

The following days of this week I was doing the mise en place of the station for the service and more and more involved in the line service of the cold kitchen and the bakery, also assisting the Chef Wolfgang in productions for catering that they had in this week . I had the opportunity to cook food for the staff of the restaurant and make a dish typical of my hometown, it is a stew made with *beef cooked in its own juice* and seasoned with cilantro and fresh green chiles.

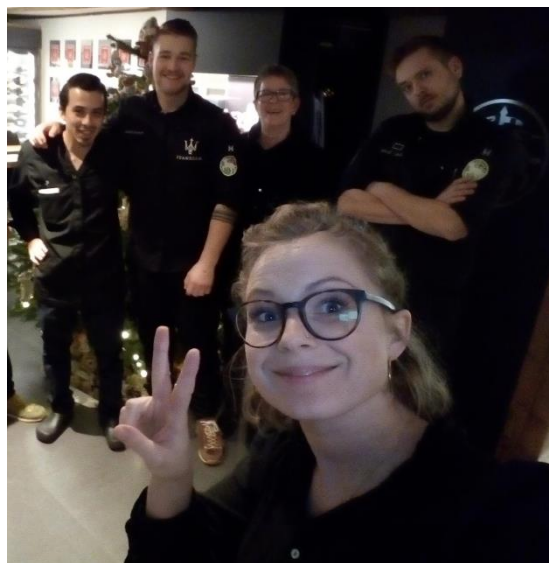
“Carne en su jugo”



Finally, I had the experience of collaborating in the sweet kitchen of the restaurant, making some preparations for the desserts of the menu as well as special menus for groups that we had and the petit fours of the restaurant. Preparations such as creams, mousses, ice creams, cakes, broken masses, different types of crumbles that provide textures to sweet dishes, pastry creams for making cakes. Later all the elaborated took its place in the different assemblies of the sweet dishes.

Each day I was in charge of the preparation and assembly for their presentation of the petit fours that constantly change to offer a wide variety on different days, which seemed very interesting to me as they are offered in a box which each diner can take with you as a souvenir of the experience lived in the restaurant.

I admire the great work they achieve in this restaurant with such a small team but so prepared and focused on the small details that make their cuisine and service an incredible experience.



Recipes of final product

Sweet quince.

- Quince 1kg
- Sugar 1kg
- Water 1 cup
- Lemon 2pz
- Ascorbic acid 4gr



Process.

Peel the quinces and remove the seeds and cut into small pieces, submerge in cold water to which we add the ascorbic acid to avoid darkening the fruit. Cook in a flat bottomed pan adding the lemon juice until softening the fruit a bit, add the water and the sugar, boil, cook for 30 min 120° C until you get a homogeneous puree, if necessary you can liquefy it and go through a fine strainer. Lightly grease refractory molds where we will empty the puree to shape, let cool to room temperature and then refrigerate overnight to obtain the desired shape, unmold and is ready to taste.

Sweet of fig.

- 1kg fig
- Sugar 1kg
- Lemon 2pz
- Powdered spices. (cinnamon, star anise, cloves, cardamom.) 5gr
- Castilla walnut. 300gr



Process.

Wash the figs in cold water and remove the stem, cut into small pieces, go through the lemon juice, simmer with the sugar and lemon juice where they were passed until reaching 120°C and reduce the liquid until obtaining a Mash thick, add powdered spices and walnut in pieces, stir to incorporate everything and remove from heat. Let it rest a little so that it lowers its temperature and you can make the shapes you want.

Sauce of dried chilies and peanuts.

- Chile Guajillo chile. 40gr
- Chile Pasilla. 40gr
- Chile ancho. 40gr
- Tree chile. 40gr
- Onion. 360gr
- Garlic. 60gr
- Olive oil. 1lt
- Vegetable oil for frying. 1.5lt
- Peanut without salt. 200gr + 200gr
- Whole black pepper 30gr
- Paprika 30gr
- Salt. 30gr

Process.

Remove the stems and all seeds from the chiles, remove the center of the garlic and set aside. Cut the onion into medium cubes and reserve. Heat 1lt of vegetable oil at 80°C and fry the chilies, then fry the garlic and onion, finally fry the peanut, it is important to keep the temperature so that no oil or ingredient is burned, once all the ingredients have been fried, wait until cool to room temperature, add the other half liter of oil to the fry used to cool, liquefy all fried ingredients (reserve 200gr of peanuts) and whole pepper to incorporate, season with salt and paprika, a Once liquefied everything add the 200gr grams of peanuts remaining in pieces, mix well and rectify seasoning.



Conclusion.

The exchange of culture in some way has always contributed to the evolution between peoples, food and nutrition is one of the strongest representations of the culture of societies therefore any organization dedicated to transmit and disseminate the cuisine and generate a The link between individuals is completely immersed in a constant of cultural exchange. Initiatives such as the Uccelin Foundation are an excellent example and means for new generations of the hotel and restaurant industry to obtain experience, skills and cultural background to develop professionally at a high level.

During my experience as a beneficiary of the program I have gained experience and knowledge of the highest quality, in the same way I have met people from different cultures and backgrounds and this provides an incredible bastion to my training as a chef and my professional career as well as my personal experiences .

It is very important that initiatives of this category continue to emerge for the training of future generations in the hospitality industry as well as in others where necessary.

I am completely grateful for the opportunity and support from all involved to carry out my program, I thank Chef Andreas Caminada for the initiative and the creation of the network of producers and restaurants. To Sarah Leemann and Alexandra Dorfer for the excellent treatment and all the attention given, to Sabrina Weber and Daniela Heinzmann who were my first contacts with the foundation once I was accepted as a beneficiary of the program. Undoubtedly, it has been an excellent opportunity for personal and professional development, I remember my beginnings as a cook apprentice in a small restaurant near my parents' house, now see what thanks to the kitchen I had the opportunity to meet and Living is one of the most wonderful experiences in my life. I also thank each of the people I met and with whom I shared some space, idea and time. To all the people who were interested in my country and my culture, to those who can show a bit of the great wealth and diversity that exists in Mexico, to the Chef who gave me the opportunity in the same way through food to present a little from my country.

Pages of interest.

- <http://www.andreascaminada.com/sites/de/index.html>
- <http://www.andreascaminada.com/sites/en/fundaziun-uccelin.html>
- <http://uccelin.com/agenda-e>
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- <https://es.wikipedia.org/wiki/Wigoltingen>
- <https://schaepli-wigoltingen.ch/>

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