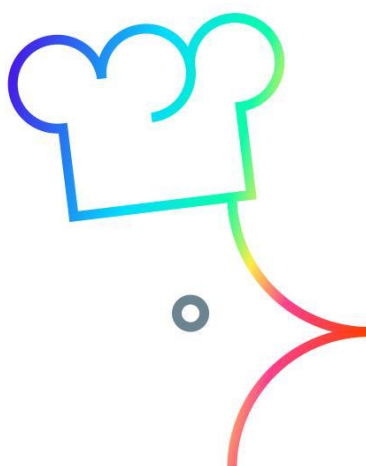


# FUNDAZIUN UCCELIN

REPORT OF  
EXPERIENCE  
KONG HAN



# **Stucki**

## **Tanja Grandits**

8th Aug – 25th Aug



Remembering the time when I was at Basel SBB, my phone GPS wasn't function properly and so I asked a person on the road of way going to Heuweg Tram Station in order to get to the house i was going to stay in during my time in Stucki. The person named Jegi, and he didn't just showing me the way to the tram station but also helped me all the way to find the house. I felt very thankful and lucky that he helped me in the way he did and he also helped me carried my luggage through long way and staircases, otherwise I can imagine it is going to be a very hard time.

On the evening of the same day I arrived in the house, Mr. Mumenthaler, the house owner with his family showed me to way to go to Stucki and there we met Mr. Reber, Fritz who is likely known by everyone in the restaurant and he lend me a bicycle on the later days. In the morning of the second day which I start my stage at Stucki, I met Mr. Reber when I was on my way walking to the restaurant and he fetch me there and introduced me to the people in Stucki where I first meet Chef Tanja Grandits as well as André who is one of the first stipendiary of Uccelin. The atmosphere of the kitchen is always great and I can always hear Chef Tanja laughing. The dishes are in monochrome which the pairing of ingredients are always in the same colour and/or to make into same colour such as an orange

coloured cucumber gel which is an element of the egli dish and is in yellow tune. Everyday after the lunch service, we have a break until 5.30pm, and on the first day I went back to the restaurant earlier around 4.30pm and the others were not there yet, so I headed to the pastry kitchen and saw Chef Julien Devernay, patissier of Stucki who is also the Gault Millau patissier of the year, hence I ask if I could do something for him. He gave me a tour on the restaurant shop where some pastries, desserts, tools, books..... are selling in and taught me how the chocolate ice cream is made to sell in the restaurant shop. It is no regular chocolate ice cream, it is very different as it has been infused with other aromatic ingredients such as lemongrass which makes the chocolate ice cream very fragrance.

During the first few days of my stage in Stucki, there were less customers dining in because it was the summer holidays which mean less mise en place needed to be done and there was a time when I don't get to have any duty. Then, I went to the pastry kitchen again and offered a hand. I helped to juice some green beans and I learnt that there is a green bean dessert here which was something new to hear and I also had a taste of a complete plate of it. It was really delicious and unique. After that, when I was back in the hot kitchen cleaning for the end of the dinner service, Joel from the pastry kitchen brought me another peach dessert. Again, it was really tasty and of course both of the desserts are in monochrome as well. Since the time I tasted the desserts, I thought that I would love and want to have stage in the pastry kitchen which I did enquire about it with Chef Julien and Chef Tanja and had my last week in Stucki working in the pastry kitchen.



Green Bean

Desserts:



Peach

In the hot kitchen, I learnt about egli and get to prepare it which I was told it is a type of fish from Switzerland and in Stucki, the fillet is battered with rich mustard batter and fried for a course of yellow colour with few other yellow elements such

as the cucumber gel mentioned earlier. Besides that, I learnt about a food called Knödel which is a traditional German food from Bayern while in Stucki, it is for a spinach course of green colour. The Knödel is made from dices of baguette, spinach, eggs, mountain cheese, chopped onions, butter, cumin and seasonings, everything is mixed and then rolled into balls. It is steamed during the service to achieve a fluffier texture comparing to traditional version which is boiled.

**Green: Spinach  
(Knödel on the centre)**



On the last day of myself working in the hot kitchen at Stucki, I get to involved much more during service than before as André along with Chef Tanja were out to San Anton in Austria for a catering event and I got the opportunity to work in his position to learn and see more. The expediting was done in German and Marco will always tell me what course it is and how many there are. With the great guidance from Marco, I felt glad that I have my last service in the hot kitchen ended with joy and satisfaction.

On the next week, I had my stage in the pastry kitchen. Everyday, I will get new recipes from Chef Julien for the production and the recipes were always something new for me to learn from. Especially of the pairing of ingredients, aromatic ingredients such as lemongrass, zest of lemon, lime or orange, herbs, tea..... can often be seen and he never miss the opportunity to add flavours to ingredient in the recipes. For instance, milk or cream are infused with other aromatics like herbs and zest and juices will always be infusion with many other ingredients when liquid is required in the recipes. During every services, I was also responsible on the Petit Four and I often get to cut some flowers from the garden in front of the restaurant for the its decoration. Everything in the Petit Four are very delicate and it required attention and carefulness to plate and there were times that we had many guests and I prepared Petit Four for more than 60 guests in a service and more than 70 in another and it was really fun and excited to work on.

Petit Four



Apart from that, Chef Julien is really a great teacher that he would tell me what he is making, or what the recipes he gave me is for and even offered me to taste some of the products (his ice creams are always impressing). I learnt a lot from him by the recipes he gave me with his explanation and by seeing him and how the team worked. I wish the time with them could be longer as it was such a great place and team to work with.

Overall, I would describe restaurant Stucki with words of aromatic, innovation and colours. Aromatics are used in almost every dishes in different ways and the monochrome of dishes are truly beautiful. With the leadership of Chef Tanja who is such a humble and nice chef and Chef Julien who is a very hardworking person and with such humbleness too on the pastry side, I am able to see that everyone that works here is enjoying it. Many thanks for the time and opportunity here, I had an amazing time working in Stucki and get to make many new friends. Thanks, Chef Tanja, Chef Julien, Marco, André, Silvan, Magdalena, Joel, Fabian, Matthias, Cedric, Andreas, Stephie, Fritz and of course the Mumenthaler family, all of you are great and I'm glad that I met you all.

