

Matthaes (Hrsg.), [Jan Hartwig](#)

JAN

Laboratory of love. The 3-star cuisine by Jan Hartwig. English Edition

Award-winning recipes with Jan Hartwig, Munich's restaurant superstar

Jan Hartwig is one of the best chefs in all of Germany. Even before his very own restaurant, "JAN", he had already been creating **three-star menus** for many years. This high-quality cookbook takes you on an exclusive journey into the culinary world of the award-winning chef. Experience haute cuisine at home with exquisite recipes and one-of-a-kind creations, like quail breast soufflée or liver mousse.

The height of culinary creativity

- Regional, sustainable and artisanal, without being dogmatic – this is Jan Hartwig's **haute cuisine**.
- Quail breast soufflée, jellied smoked eel, trout and root vegetables, or caviar, chawanmushi, hazelnuts, rum raisins and leek oil from Kyoto – **prepare to be amazed and thrilled by visionary recipes**
- **A luxurious gift for any gourmet:** Pieter D'Hoop's impressive photography as well as the book's classic design set the perfect stage for Jan Hartwig's sumptuous creations



An exclusive look into Jan Hartwig's exceptional culinary art

Take a journey into the culinary expertise of the award-winning chef. Renowned food journalist Jürgen Dollase's complementary texts add wonderful insights into Jan Hartwig's work and recipes. You'll almost want to book a table at "JAN" right away – or try your own hand at these delectable culinary creations.

Take a journey into the awe-inspiring artistry of chef Jan Hartwig and discover exquisitely delicious recipes.

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