




REDLINE

Cooking without borders

Instructions


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That is how it works: Cooking without borders Grill dish

Tandoori
(India)



Peking
(China)



1 ingredient
(chicken skewer)
4 countries

Satay
(Mekong)



Yakitori
(Japan)



That is how it works: Cooking without borders Sauce dish



Wok
(China)



Pasta gratin
(Switzerland)

1 ingredient
(Pasta)
4 countries



Bami Goreng
(Mekong)



Pasta Verdura
(Italy)

Regional ingredients – global taste

Where do you want to travel today? Are you up for a Cambodia wok and Asian cuisine? Start with some seasonal and regional ingrediants from your fridge. For example in spring you use some aspargus and chicken from Switzerland, cook it with some coco-nut milk and the right amount of our RedLine cambodia seasoning. In autumn you take some yellow boletus, figs and chicken from Switzerland, cook it with coconut milk and our RedLine cambodia seasoning. The same ingredients can be used for a whole different dish if you choose another cooking liquid (for example cream) and another matching RedLine seasoning. Your cuisine will turn into a culinary world tour and your traditional dishes might taste even better!


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Our selection
Your cooking idea



A world map with various regions labeled with specific ingredients or dishes. The labels are as follows:

- Canada
- California
- BBQ Kentucky
- BBQ Süd Staaten
- Cajun Mexiko
- Caribbean Dip
- Caribbean Curry
- Costa Rica
- Venezuela
- Brasil
- Paraguay
- Argentina
- Chile
- Schweden Finnland
- Poulet 1 für Alles
- Glühwein Deutschland
- French Dressing Helvetica Ungarn
- France Raclette Pizza
- Gemüsebouillon
- Saucen & Suppen 1 für Alles
- Italian Dressing
- St.-Tropez Toscana 6 Pfeffer
- Espagna
- Griechenland
- Feuriges Süß
- Sizilien Dip
- Marokko
- Senegal
- Kongo
- Äthiopien
- Sansibar Curry
- Madagaskar Curry
- South Africa Curry
- South Africa BBQ
- Kosaken BBQ
- Scharfmacher Orient
- Tempura
- Rogan Josh Curry
- Tandoori
- Madras Curry
- South India Curry
- Ceylon Curry
- Red Thai Curry
- Thai
- Sweet Chili
- Szechuan Chili Dip
- Asia Dip
- Peking
- Korea
- Yakitori
- Vietnam
- Yellow Thai Curry
- Laos
- Green Thai Curry
- Mekong
- Bali Curry
- Australian Lemon Pepper
- Australia BBQ

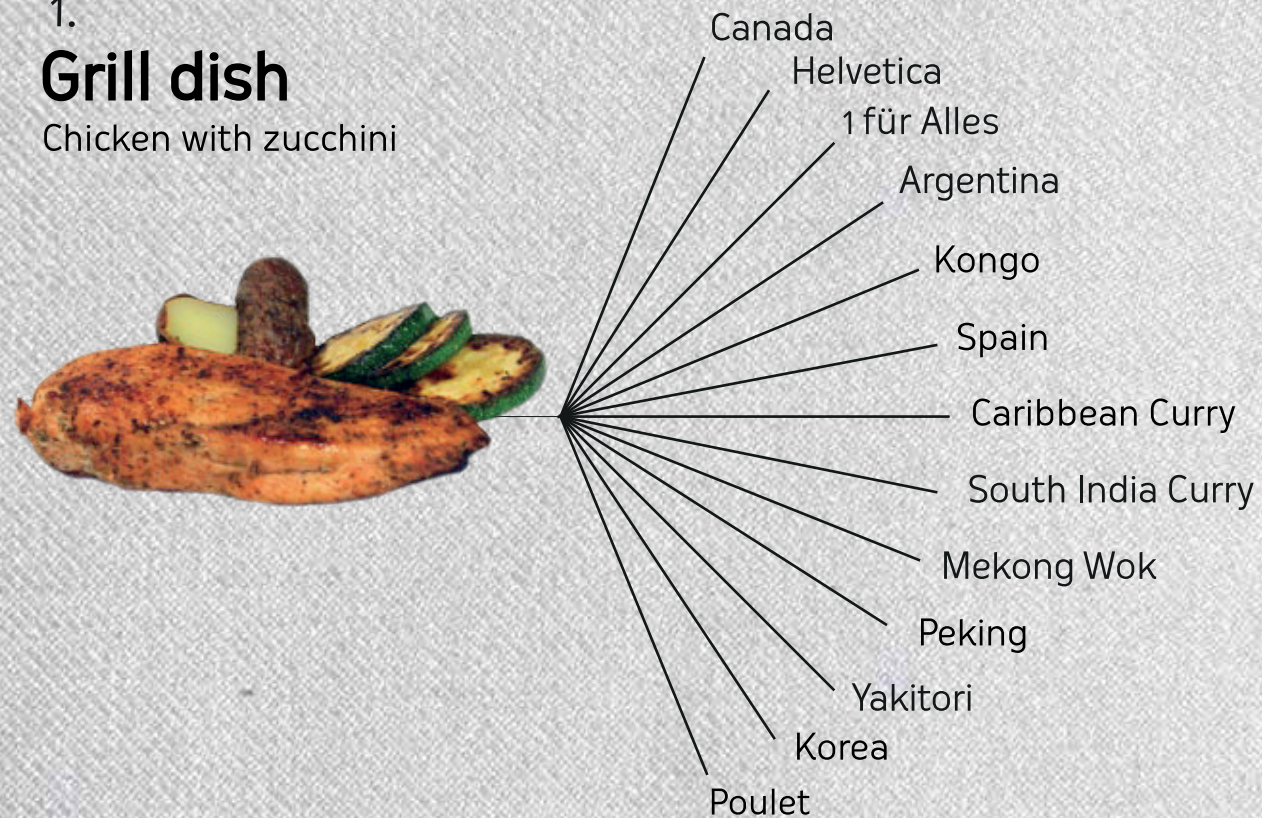
Grill or sauce dish?

Worldwide there are two different ways of food preparation

1.

Grill dish

Chicken with zucchini

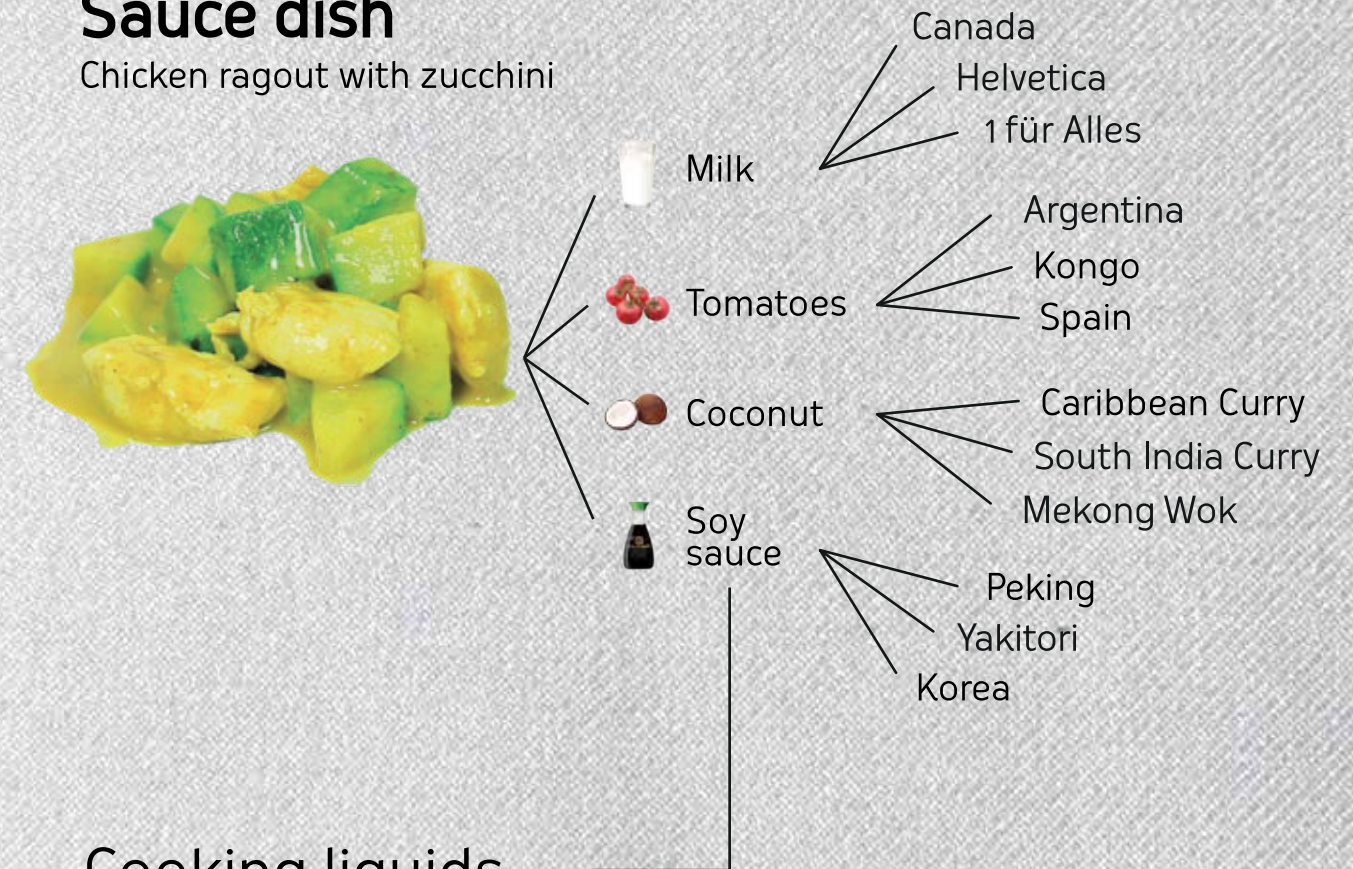


If you decide to grill some food products, the concept of the worldwide kitchen is simple: Simply grill or roast fish, meat or veggies. Example: Season or marinate a pork steak with the country specific spices (Red-line) and serve the dish with baked potatoes. And remember: Anywhere and everywhere in this world people grill and roast their food, it does not matter what combination (for example asparagus and Canada) you choose, just try it out!

2.

Sauce dish

Chicken ragout with zucchini



Cooking liquids

Worldwide there are 4 different cooking liquids and they can be used and mixed differently depending on the region. In Switzerland people use cream to cook. Italians use tomatoes to cook while in Switzerland we make a tomato soup out of tomatoes and cream. This is a first type of mixed kitchen.

Milk / cream

Canada, Scandinavia,
Switzerland, Russia



Coconut

Tropics, south east asia,
Caribbean, Madagascar...



Tomatoes

Latin and African countries,
South America, Spain



Soy sauce

Far East, China,
Japan, Korea



Surprisingly convenient: Worldwide cooking made easy

Country typical cuisine



Chicken strips
with mushrooms

Spices

- + Redline Helvetica
- + Redline Argentina
- + Redline South India
- + Redline Sweet Chili

Choose your cooking liquid after its geographical origin!

- + Milk/cream  = Zurich "**Geschnetzeltes**"
- + Tomatoes  = **Argentinian Stew**
- + Coconut milk  = **South Indian Curry**
- + Soy sauce  = **Chinese Wok**

Mixed kitchen



Chicken strips
with mushrooms

Spices

- + Redline South Africa
- + Redline South Africa
- + Redline South Africa
- + Redline South Africa

Choose the cooking liquid you like! Try something new!

- + Milk/cream  = **Chicken strips with cream**
- + Tomatoes  = **Chicken strips with tomatoes**
- + Coconut milk  = **Chicken strips with coconut milk**
- + Soy sauce  = **Chicken strips with soy sauce**

Surprisingly convenient: For all those who don't like meat that much



Did you know? You can turn any meat dish into a vegetarian dish. The goal is not to make vegetables taste like meat but you should treat vegetables like meat. We call this method Vegievolution. Like this you can cook for vegetarians as well as non-vegetarians at the same time without any additional effort. Also, you expand your cooking knowlegde. We found every matching vegetable for any meat for you. Wheter it is a "zurich geschnetzeltes", chicken, wok or beef filet, everything is possible!



This celery is also a pork steak!



celery steak



pork steak



kohlrabi tatar



beef tatar



beet filet



beef filet

use...



radish

as



chicken



eggplant

as

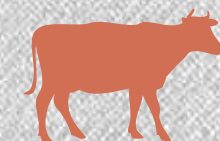


venison/lamb



beet

as



beef



kohlrabi

as



veal



celery

as



pork

Surprisingly convenient: Choose the right seasoning

Example of use 1

Kentucky Steak

Proportion of spices/kg on the label

Differs depending on the region

900g meat/vegetables
+ 80g water
+ 5g oil
= **985g** total weight

+ **30g** Kentucky BBQ 

Mix it in a bag!

Have you marinated your chicken with the spices and it still tastes dry and flavorless?

You probably used oil instead of water to marinate your chicken. Meat contains a lot of water but oil and water don't mix. This is why you should always **use water to marinate** your meat to enjoy a tasty, tender and succulent meat.

Tip1: marinate 1kg of meat approximately 1 day

Tip2: You can marinate and keep meat until its expiry date

- Use our RedLine precision scale
- Weight food and liquids
- Add the spices as it says it on the label
- Cook or grill it and enjoy!

What delights your guests?

5h for one meal or 5 meals in one hour? Pay attention to how much time you spend seasoning your food. 30-90% of the time we cook is used for seasoning. Correct seasoning is an art on its own, that's why we give you the know how. Use the specified amount of spices indicated on the label per kg food: You will cook more efficient and have more time to enjoy your meal. Try it!



The REDLINE precision scale:

Thanks to a highly sensitive weight recording from 0.1g, 3 storable weights and a programmable switch-off time, the RedLine scale makes it possible to cook precisely, time saving and simple. Available in the whatiamcookingtoday.com shop

Example of use 2

Swiss Mashed potatoes

Proportion of spices/kg on the label

Differs depending on the region

500g potatoes
+ 3dl milk (300g)
= **800g** total weight

+ **8g** Helvetica 

Mix it in a bag!

Info: On the maldives they use the same spices for mashed potatoes as in Switzerland but they use coconut milk instead of normal milk.

Tip1: For a good flavor release always add one drop of oil.

Tip2: Weight of liquids: 1dl = 100g

Surprisingly convenient: Purchase and stock

Seasonal and regional

Humans all over the world have almost the same cooking techniques and staples. Whether it is rice, corn, potatoes, meat, fish, vegetables or fruit, fire, water, wok or frying pan, the only difference are the flavors and spices. Create 50 dishes out of potatoes, we show you how. For that make sure to have all the right staples in your pantry. Simply buy seasonal, fresh and regional ingredients.

Basic stock

We recommend the following food products for a worldwide cuisine: Oil, vinegar, salt, sugar, flour, cornflour, red wine, white wine, mayonnaise, ketchup, fish, meat, different rice varieties, different types of pasta and asia noodles, polenta, potatoes, onions, garlic, carrots, seasonal vegetables, eggs, butter, cheese, pickles, yeast, dried mushrooms, soy sauce, coconut milk, cream and tomato sauce. Spices for a typical suisse cuisine: RedLine Helvetica and 1 für Alles, Geflügel.

Cooking without borders

The basic ingredients are the same all over the world. Chicken does not smell like thailand because it grew up in thailand but because the preparation with coconut milk and curry is typical thai cuisine. Instead of looking for the country typical authenticity in the exotic ingredients, use spices and cooking liquids that represent the country's eating traditions even better.

