

Press release  
18 January 2016

## Studio Olafur Eliasson: The Kitchen (Published by Phaidon 25 April 2016, £29.95)

*Studio Olafur Eliasson: The Kitchen* is a collection of one hundred vegetarian recipes for the home cook that celebrate the spirit of communal eating. The book explores the relationship between food, creativity and collaboration inspired by the dishes prepared and served daily at the Berlin studio of internationally renowned artist Olafur Eliasson. *Studio Olafur Eliasson: The Kitchen* is published by Phaidon on 25 April.

American organic food pioneer Alice Waters wrote the book's foreword and there are chapters and recipes contributed by the chefs, artists and scientists who regularly visit the studio. These include a recipe - Rhubarb and Sheep's Milk with Wood Sorrel - by one of the world's best chefs, René Redzepi of noma, Copenhagen.

Each day up to a hundred people – architects, designers, archivists, chefs, metal workers, painters, administrators, art historians and students – share lunch and ideas at one long table. The daily ritual of eating together forms part of the development of art projects, workshops and events described in the book. And while the recipes in *The Kitchen* were originally devised to feed large numbers, here they have been adapted to feed smaller groups. Each recipe lists ingredients for six and sixty people.

Olafur Eliasson writes: "Cooking is caring for others. It is a gesture of generosity and hospitality that functions as social glue. It amplifies social relations and translates thoughts into food, into giving and sharing. The studio kitchen celebrates the connections between human beings, food and the sun as a system of energy exchange, as ecology of giving, taking and sharing."

The recipes, both new and adapted, range from beluga lentil salad with sautéed fennel and Tuscan kale risotto with mushrooms and rosemary to chocolate hazelnut cookies and flan with caramel sauce. The use of local, sustainable and organic ingredients is encouraged and much of the fresh produce is grown on the studio's roof garden. Photographs and illustrations give a sense of the variety of activity and creative energy at the studio and show the people, plated dishes, produce, roof garden and food experiments.

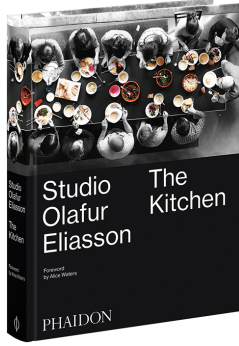
The studio kitchen is integral to a number of art projects described in the book. *The Space Activism Marathon* (2010) saw artists work with skateboarders, free climbers, graffiti artists and members of the public in Berlin to explore the use of urban space and looked at the long distances that our food often travels to reach us. In 2011, an exhibition at the studio's project gallery, Grey Sheep, featured experiments with taste, shape, colour and space. One invited participants to feed each other with absurdly long cutlery.

The book documents how the kitchen has developed over more than a decade. Initially studio members took turns to cook then, in 2005, artist, food activist and chef Asako Iwama joined to provide for an expanding studio team. Iwama was joined by Lauren Maurer, who now heads the kitchen with Christine Bopp, while visiting chefs and artists regularly bring new ideas and experiences including Victoria Eliasdóttir, a chef and Eliasson's sister.

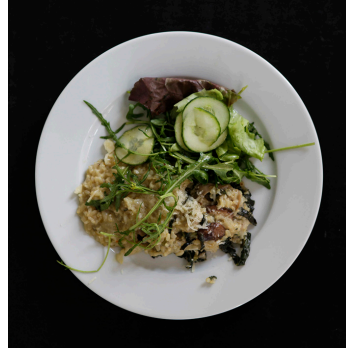
Eliasson is best known for his 2003 Tate Modern installation *The weather project*, often referred to as 'the sun'. His work frequently expresses his concerns for the environment, from his on-going *Little Sun* project – supplying solar lights to off-grid areas of the world – to the recent *Ice Watch* with Minik Rosing which coincided with the United Nations Conference on Climate Change in Paris 2015.

**Studio Olafur Eliasson: The Kitchen is published by Phaidon on 25 April 2016**  
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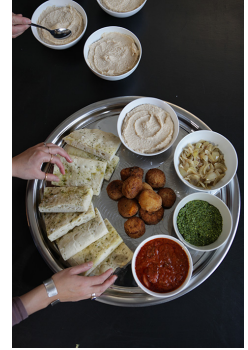
Book jacket



Tuscan kale risotto with mushrooms and rosemary



Lunch at Studio Olafur Eliasson



*Curatorial Approach Marathon, 2010*

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### Notes to editors

**Olafur Eliasson** is an Icelandic-Danish artist. His work ranges from installation and sculpture to painting, photography, film, pavilions and other built environments. He has exhibited worldwide in institutions such as MoMA, Tate Modern and the Venice Biennial. Established in 1995, his Berlin studio today numbers about eighty specialists who work with him to develop and produce artworks and exhibitions, as well as to communicate his work. From 2009 to 2014, Eliasson led the Institut für Raumexperimente as a professor at the Berlin University of the Arts. In 2014, he founded the international office for art and architecture Studio Other Spaces with long-term collaborator Sebastian Behmann to focus on interdisciplinary and experimental building projects and works in public space. He works and lives in Copenhagen and Berlin. [www.olafureliasson.net](http://www.olafureliasson.net).

**Alice Waters** is the executive chef, founder and owner of Chez Panisse, established in Berkeley, California more than forty years ago. She is an American pioneer of a culinary philosophy that maintains that cooking should be based on the finest and freshest seasonal ingredients, produced sustainably and locally. In 1996 she created The Edible Schoolyard, a model public education programme. She is the author of numerous books. [www.chezpanisse.com](http://www.chezpanisse.com)

### About Phaidon

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