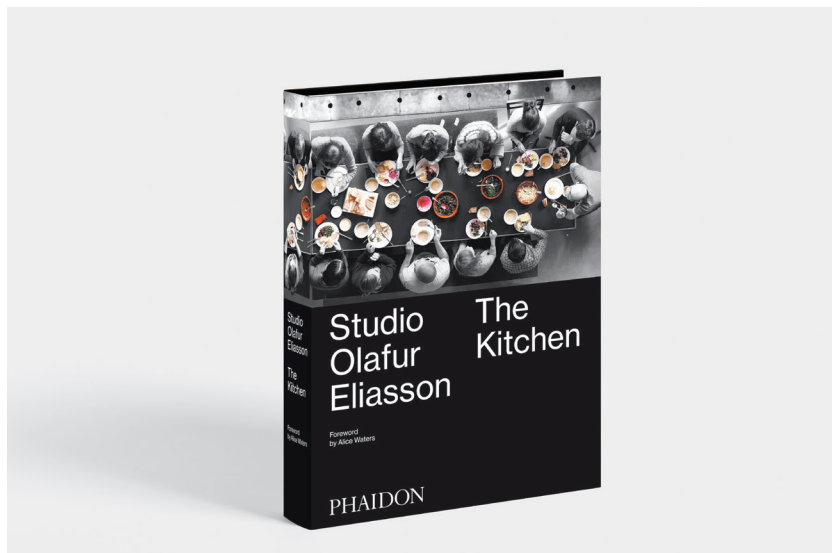


Studio Olafur Eliasson: The Kitchen

By Studio Olafur Eliasson with a foreword by Alice Waters



For Immediate Release



Artist Olafur Eliasson's Berlin studio is a creative laboratory full of artists, architects, craftsmen, archivists, and technicians—with a kitchen as its focal point. Thirteen years ago Eliasson introduced the idea of serving a daily lunch for the studio team of fifteen as a way to fuel the creative process. Today the studio team of ninety gathers daily for a simple, organic, and sustainable, family-style meal, as a way to explore the relationship between cooking, eating, and creativity.

Studio Olafur Eliasson: The Kitchen (April 25, 2016; \$49.95 US/\$59.95 CAN; Hardback) is a collection of over 100 vegetarian recipes, and features a foreword by Alice Waters, a frequent guest in the studio. Eliasson sees the lunchtime break as an opportunity to draw inspiration from unexpected corners of the studio and make new connections among colleagues. Originally self-published as an artist book, the new edition is intended to inspire home cooks, artists, and creative thinkers alike.

In her foreword, Waters writes that she is struck by how “Olafur has managed to make this daily, civilizing, and convivial ritual such a central part of his studio's ecosystem.” The lunchtime break allows for conversations among peers that often develop into new projects and, as Waters continues, “the table has the potential to be an incubator of ideas.”

Studio Olafur Eliasson: The Kitchen chronicles how the kitchen has evolved since its inception in 2005. Artist, food activist, and chef Asako Iwama was the kitchen's original cook and ran it, until recently, with Lauren Maurer. Presently, the kitchen is run by Maurer and Christine Bopp, Montse Torredà Martí, and Nora Wulff and collaborates with visiting chefs like Alice Waters, René Redzepi, and Angelo Garro.

The international make-up of the kitchen staff leads to meals that draw on a wide range of influences and flavors; recipes are culled from Italy, Japan, Sri Lanka, Turkey, as well as the United States. Using seasonal ingredients and produce grown on the studio's rooftop garden, the diverse collection of recipes includes tomato secco, Tuscan kale risotto, mixed brown and black rice balls, black bean chili and cornbread, massaman curry, and Turkish kisir. Originally devised to feed a large group, the recipes have been adapted to accommodate both parties of six and sixty.

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Author: Studio Olafur Eliasson
Foreword: Alice Waters
Contributors: Olafur Eliasson, Asako Iwama,
Lauren Maurer, among others

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phaidon.com/eliassonkitchen

**A celebration of community,
cooking, and creativity**

**Eliasson is France's Palace of
Versailles 2016 Guest Artist**

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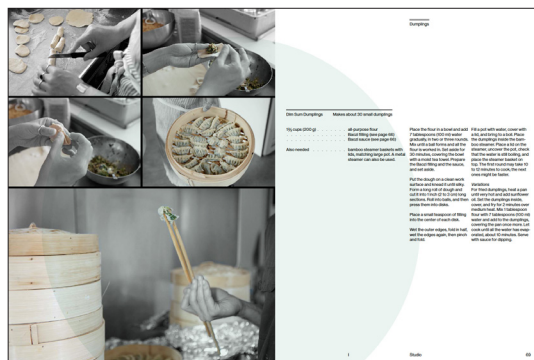
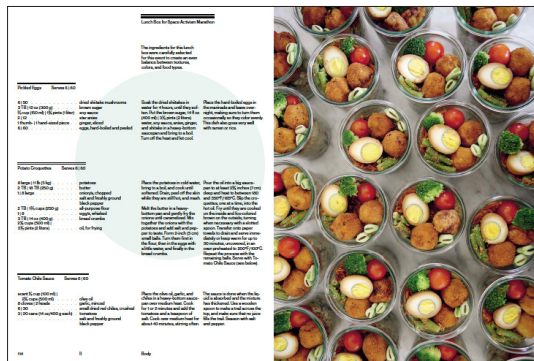
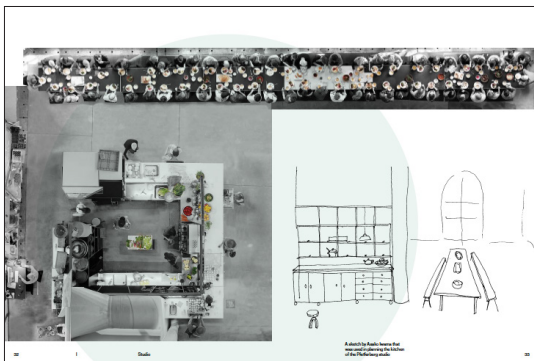
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The studio kitchen is integral to a number of projects, symposia, workshops, and events described in the book. Chapters are dedicated to different themes such as Body, Plants, Seeds, Minerals, and the Universe, and include contributions from the Institut für Raumexperimente (the Institute for Spatial Research), studio guests, and members of the studio team. For example, in the chapter on Microorganisms there are details on a 2012 studio exhibition Grey Sheep, which featured experiments with taste, shape, and color. The dishes that accompanied the event include preserved items like kimchi, pickled vegetables, and a puréed apricot punch.

Studio Olafur Eliasson: The Kitchen features over 500 photographs and illustrations that give a sense of the wealth of activity and creative energy at the studio, and show plated dishes, produce, food experiments, and the team gathered around the table for their daily meal. As Eliasson writes in his introduction, “cooking is caring for others” and the book “celebrates the connections between human beings, food, and the sun as a systems of energy exchange.”



ABOUT THE AUTHORS

Olafur Eliasson (b. 1967) is an Icelandic-Danish artist. His work spans from installation and sculpture to photography, film, pavilions, and other built environments. He has exhibited his work worldwide at institutions like MoMA, Tate Modern and at the Venice Biennial. In 2008 he installed The New York City Waterfalls commissioned by The Public Art Fund. From 2009 to 2014, Eliasson led the Institut für Raumexperimente (the Institute for Spatial Research), at the Berlin University of the Arts. He works and lives in Copenhagen and Berlin.

www.olafureliasson.net

Studio Olafur Eliasson was established in 1995. Located in a converted brewery in Berlin's Prenzlauer Berg neighborhood, Eliasson's studio consists of about ninety craftsmen, architects, and art historians. Working closely with the artist, the studio team engages in experiments, develops designs and produces artworks, exhibitions, and architectural projects, and communicates and contextualizes Eliasson's work.

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 that are produced sustainably and locally. In 1996 she created The Edible Schoolyard, a model public education program. She is the author of numerous books.

www.chezpanisse.com

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