

PEOPLE
PLACES

DOCUMENTARY
30 MIN.



VERSIONS

English, Spanish: 18 x 30 min.

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Tasty Tales

What culinary surprises does the party metropolis Tel Aviv have up its sleeve? What's special about the famous Singaporean chilli crab? To what does South Tyrolean cuisine owe its sophistication? Foodstuffs and dishes reveal a great deal about history, cultural influences and traditions in their respective region. The ingredients, presentation, aroma, taste and color of our foods are as diverse as the landscapes and climates of our world. Come with us on a culinary voyage of discovery. Bon appétit!

01 The Gurus of Indian Cuisine HD

Working as a top chef in India is a particularly challenging job in view of the many different culinary preferences and traditions on the subcontinent. For many Indians, beef is taboo for religious reasons; it's important to understand and master vegetarian cooking; and some people won't even eat vegetables that grow beneath the earth. All of this means the gurus of Indian cooking have to be highly creative.

02 Peru, a Culinary Discovery SD

Peru has long been a tourist magnet, and not just for its famous Inca sites and dramatic landscapes. People also come here to savor the nation's exceptionally tasty cuisine. These days, Peru is one of the culinary high points of any trip to the South American continent.

03 Hong Kong à la Carte HD

Hong Kong has to be the number one metropolis for dining out. Whether the food is steamed, simmered, fried or glazed, the chefs here don't restrict themselves to traditional Chinese methods. Many Hong Kong restaurants are the scene of exciting experimentation, even with the most unusual ideas in modern molecular cuisine.

04 Vienna, European Capital of Desserts VoD HD

The art of pastry making holds a particular significance in Vienna. Even in the 16th century, the imperial court employed a master confectioner. To this day, visitors from all over the world come to the Austrian capital to enjoy its famous pastries and chocolates.

05 Perfect Cuisine, Japanese Style HD

Japan is crazy about fish – and the fresher the better! Not only does it have to taste good, it has to be aesthetically presented on the plate. Japanese food is a marriage of two art forms: cooking and design, united in the desire for perfection.

06 A Culinary Tour of Sicily HD

Sicily has been invaded and governed by numerous rulers over the centuries, each of them leaving their mark on the cuisine of the Italian island: The Greeks, Phoenicians, Arabs, Normans and not least the Spanish, who brought cocoa beans from South America. To this day, Sicilian chocolate is manufactured using ancient Aztec methods.

07 Vietnam's Healthy Cuisine HD

The cuisine of Vietnam is delicious and very healthy. Highlights of the nation's culinary palette include light rice paper rolls, noodle soups and seafood – served with all kinds of fresh herbs. Vietnam is also a paradise for fans of tropical fruit.

08 Appetite for Tel Aviv HD

A culinary exploration of Tel Aviv yields a host of surprising taste sensations. People living in this vibrant Mediterranean metropolis are known for their high-spirited lifestyle, and the local cuisine is similarly exuberant, linking the flavors of East and West. Tel Aviv has the potential to become a major magnet for gourmets.



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09 Singapore and Penang – A Culinary Melting Pot HD

Numerous culinary influences converge on the Malay Peninsula. The Chinese and Malays, Indians and British have all left their mark, especially on the regional cuisines of Singapore and Penang. The huge variety of local herbs and spices, combined with a yen for experimentation, yields an abundance of delicious, creative dishes.

10 Scrumptious Switzerland HD

If you're watching your waistline, then the dishes typically served in the Swiss canton of Graubünden are probably not for you. Barley soup or stuffed dumplings, special kinds of sausage or pastries made with nuts – traditional meals here are a revelation for fans of hearty, filling food. It's down-to-earth cuisine just like grandma used to make.

11 Thailand's Delicacies HD

Thai cuisine offers an amazing variety of tastes and is made with fresh, healthy ingredients. No wonder it is popular around the world. In Thailand itself, mealtime traditionally involves a pleasurable custom. All dishes on the table are shared – to ensure that each diner partakes of a balanced, substantial meal: A little of everything, instead of too much of one thing.

12 South Tyrol – Cuisine Flavored by Italy and Austria HD

Hearty Alpine specialties combined with Mediterranean lightness – this is the charm of South Tyrolean cuisine. It is a synthesis of two culinary cultures – the Italian and the Austrian. The cuisine in the northernmost province of Italy may be rooted in tradition, but it's often served up with an innovative twist, and with the accent on top quality ingredients.

13 The Alsatian Gourmet Experience SD

Wherever you might be in the eastern French region of Alsace, you'll never be far from haute cuisine. The finest goose pie, partridge in cognac sauce, desserts that melt in the mouth – many starred chefs are at work in Alsace, which borders Germany. As well as diners, the region also attracts those keen to look over the shoulder of one of these masters and learn some of the secrets of their trade.

14 Pizza – The Global Fast Food Hit VoD HD

The first big waves of migrants from southern Italy reached the US in the 19th century. The Neapolitans arrived with the recipe for their national dish – pizza. It wasn't long before the new dish had captivated the taste buds of the New World. Today, it's not just a case of the Americanized version returning to Europe and competing with the original Italian fare. Pizza is also the most popular fast food in the world.

15 Barbecue – Meat Cooked to Perfection VoD HD

It was invented by the French, perfected by the Americans and introduced to the rest of the world – the barbecue. But we're not talking about a few sausages and burgers out in the garden. A real barbecue involves cooking the meat for hours in the hot smoke of a wooden fire, then serving it with a variety of sauces to suit all tastes. Barbecue fever has now spread to the inhabitants of other continents. Like the typical oven, known as a smoker, the strictly regulated barbecue competitions from the US are also catching on.

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16 Tofu, Miso and Soya Sauce – The Magic of the Soya Bean VoD HD

Centuries ago, Buddhist monks in China allowed soya milk to curdle, and named the resulting “cheese” tofu. The Japanese continued to develop it into its present soft form. Soya products are intrinsic to Asian cuisine. Tofu, miso soup and soya sauce are now regarded as key components of a healthy diet all over the world. And beyond the borders of Asia too, tofu is increasingly being regarded as a foodstuff in its own right, rather than just a substitute for meat.

17 Pasta – Simple and Versatile VoD HD

Spaghetti, tortellini, ravioli – a success story initiated by the Arabs. The idea of drying pasta products was theirs, and they brought it to Italy during the Middle Ages. This meant that pasta was no longer just for the domestic kitchen. It became an industrial product that could be preserved and transported, in a variety of forms to appeal to all tastes. From that point on, the success of pasta knew no bounds.

18 The Sausage – A Story with Two Endings VoD HD

The humble sausage handmade by Viennese butchers is steeped in legend, anecdotes and a multitude of questions. Why do the Viennese call the wiener a frankfurter? How did it evolve into today's hot dog? And what do an emperor, a countess and even a pope have to do with the sausage from Vienna? Although the wiener is a common snack food pretty much everywhere these days, its story is far from over. As the old German saying goes: “Everything has an end – only the sausage has two.”