



VERSIONS

Diverse

RIGHTS

Worldwide, VOD, Mobile

ORDER NUMBER

56 4679 | 01-73

Arabic: 40 x 30 min.

English: 73 x 30 min.

German: 05 x 30 min.

Russian: 40 x 30 min.

Spanish: 33 x 30 min.

52 4882 | 01-12, 37-61

Arabic: 37x03-05 min.

Episodes in **HD**

56 4679 | 67-73

07 x 30 min.

Clips in **HD**

52 4882 | 01-12, 37-61

Arabic: 37x03-05 min.

Euromaxx à la Carte

We travel around Europe to trace the manifold roots of European cuisine and to show how Europe's culinary heritage is reworked and refined by the continent's top chefs. They give us an insight into their skills as they turn regional specialties into gourmet delights. For **Euromaxx à la Carte** they demonstrate European gastronomy at its finest in their award-winning restaurants.

It's all here – from new Scandinavian cuisine to hearty Bavarian dishes. For dessert, each program focuses on a special subject, such as the delicate craft of the chocolatier or top wines from France. Euromaxx à la Carte takes your taste buds on a European tour.

SAMPLE EPISODE

Prêt-à-portea: Munchin' Fashion **HD**

London pastry chef Mourad Khiaat moves fashion from the catwalk into the oven. The sweet creations are served up for British teatime in a five-star hotel. Now, he's published a baker's book of his recipes.

Unconventional Cuisine at "einsunternull" **HD**

Within a year of opening, the Berlin restaurant "einsunternull" received its first Michelin star. The concept is young, radical and sustainable. The chef wants to challenge diners in terms of both flavors and aesthetics.

A Meal in the Mountains **HD**

How nice it would be to enjoy a hearty farmhouse meal in the Swiss mountains. Swiss Tavolata is a project that lets tourists do just that. Traditional country fare prepared by locals in unforgettable surroundings.

Irish Beef **HD**

Fine food expert Vijay Sapre travels to Ireland, the EU's largest exporter of beef. He tries Angus steak on a farm and filet mignon at a high-end restaurant in Dublin.

German Specialty: Black Forest Gateau **HD**

It's easy to bake a Black Forest Gateau when you follow a few basic rules. The ingredients include a sponge cake base laced with cherry brandy, sour cherries, and chocolate sprinkles.

Star Chef Elena Arzak **HD**

Elena Arzak and her father run a Michelin-starred restaurant in San Sebastián in Spain. She experiments with over 900 ingredients and spices in her culinary lab.