



# SIEMENS

## An interview with Eugenio Boer.

The star chef and mastermind of Italian cuisine mixes tradition with innovation. Thus the partnership with the home appliances by Siemens goes without saying. Because they save a lot of time without sacrificing the enjoyment.

Siemens Home Appliances

How long have you been a cook and how long have you cooked for BSH brands?

I've started cooking pretty early actually, I was 12 years old. I've never figured out if I chose my profession or if it chose me instead. With Siemens we've been collaborating from now 3 years for a long-term project.

Have you cooked with ovens that have an integrated microwave before the trade fair? (If not, why not?)

No, it's the first time I put my hands on an integrated system like this, never happened before. Honestly speaking, I immediately appreciated its quality and ease of use.

How do you like cooking with ovens that have an integrated microwave?

Mostly for my homemade recipes, that I love to cook for my family and friends. It's very intuitive to use and a real "allrounder" – for every dish I want to prepare, it offers the perfect heating mode and by adding the microwave function it gives me even more possibilities to enrich my creations.

What do you like best?

I really appreciate surprising my family and friends with delicious and refined dishes prepared in record time.

What other possible benefits does the technology offer for you?

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How do the results compare to a regular oven?

I love to experiment different styles of preparation – get the most out of the ingredients in my creations and receiving outstanding results such as soft textures vs. crispy crusts.

And as already mentioned the time saving aspect is just amazing.

Did you create any special recipes for cooking with the oven at the trade fair? If yes, please name 2-3 examples and explain, why they are suitable to be prepared with the combined microwave technology and which benefits the technology offers for these recipes.

I’ve been amazed for now with one, which I think can take advantage of the multiple benefits offered by this combined system: the Croque Madame, first gently pan-fried, then moved to the oven for a quick heat with microwave combination to melt its inside and then finished in the dry oven, to enhance its crunchiness: an extraordinary outcome.

Please describe any other aspects that might be interesting to know about cooking with iQ700 ovens.

It’s a very forward-thinking system, that can satisfy any daily task without compromising on the result. Speed, ease of use, cleanliness and safety are all readily available. Once you get going with it, you can finally focus on cooking!

