

Andreas Caminada

in the interview



Schloss Schauenstein, Fürstenu
19 GaultMillau points,
3 Michelin stars

We celebrate 10 years Lifestyle by V-ZUG. You were there right from the start. What would you like to say to Lifestyle by V-ZUG on its anniversary?

I would like to wish Lifestyle by V-ZUG lots of great moments, new ideas and inspiration, and look forward to continuing to forge new paths together in the future. We should really try to conquer the world, starting with Switzerland. And we'd be very happy to be a part of it! I look forward to the next 10 years.

What's your vision for the next 10 years? What could the ambassadors do?

We took a very dynamic approach to the last ten years, and we have big plans for the next ten, too. I believe we are continuing to forge new paths. We have lots of new ideas and concepts, and as ambassadors we are actively involved in all of this. It's great to work together in partnership, constantly coming up with new ideas, as well as taking on and developing ideas from V-ZUG. I think it's time for us to take the next step.

What does partnership mean to you?

A partnership means creating something together. Creating great things together. Being better than others – there's an added strength that comes from working in partnership as opposed to creating something on your own. I believe partnerships exist to make things better. For me, V-ZUG is a family with specific values which they embrace and which are important to them. Everyone has a positive attitude and there's a great vibe. Over the past 10 years, I've found them to be very personable and friendly to one another and to me as a partner, and that is something to treasure. It is a very open and flexible partnership and is all about discovering new things and writing new stories. V-ZUG is a fantastic and loyal partner.

Why do you work with V-ZUG?

What I appreciate most about the partnership with V-ZUG is the openness and generosity. As we work on a lot of projects together, sometimes for the first time, a strong partnership and



mutual support are essential. Sometimes we require a single oven, other times a whole mobile kitchen built on an Alp. It is a very open and flexible partnership as we can do everything together and discover new things. We write new stories together. V-ZUG is a very loyal and generous partner.

10 Ambassadors create an anniversary dinner, each chef celebrates a course. Why did you choose a dessert?

Twenty years ago, I was working as a pastry chef at Hotel Walserhof in Klosters. I have always loved making desserts and this is why I decided to make a dessert for the anniversary dinner. It is easy to put into practice and very compact. We have been working on it with the V-ZUG team for some time and we decided to create the last item on the menu: the final scene, so to speak. Domleschg is a region known for its wide variety of fruit. We get a lot of apples from here and also incorporated them into the recipe.

Do you have any serving tips?

The way you plate up a dish is what gives it its own identity and should be very personal to each chef. Our dishes are created with a great deal of passion and care. I don't like to see people copying our style. In my opinion, everyone should plate up a dish in their own way. My version may perhaps inspire others, but there are also different ways of doing it. Plating up is a form of self-expression. It's about how you personally would like the dish to look.

Where do you get your inspiration from?

Inspiration comes from many sources. Personal experience certainly plays a huge role. When you've worked independently for 15 years, you can't help but develop your own style and flavour. You bring all of this with you. Of course, we're inspired by the seasons, too. We're also keen to make progress, gain new ground and try new things. We'll work on a new combination until we're happy with it. Exchanging thoughts and ideas in the kitchen with a close-knit team of chefs is also important. There are many aspects that influence our creativity.

What should eating be about today?

Food simply needs to taste great and you should be able to recognize the products. Eating should bring pleasure. Food is an important part of life. It has always been very important to me and no doubt also to all the other chefs who share the same values as us. A current food trend is something that everyone can talk about. Everyone is familiar with restaurants and cooking techniques and everyone watches cookery shows. All of these things have influenced people in a big way. But first and foremost, eating should bring pleasure. It should awaken dreams and inspire, but it should also be nutritious and satisfying. Finally, it has to be something that you enjoy doing and that inspires you.

From look and feel to smell and taste is our guiding principle: what treat do you particularly like to conjure up in the V-ZUG steam cooker?

The V-ZUG steam cooker is a very reliable piece of kitchen equipment. It comes into its own in the preparation of our signature dish, the soufflé. We've had soufflés on the menu for a few years now. They are best prepared in the V-ZUG oven where we can guarantee the exact top and bottom heat. Some 35,000 to 40,000 soufflés have come out of our steam cooker during the course of the last few years. This shows just how much we use it – we wouldn't be without it.