



# Anton Schmaus

in the interview



Restaurant Storstad, Regensburg  
17 GaultMillau points,  
1 Michelin star

## What would you like the anniversary to bring you or Lifestyle?

I would like the collaboration between us ambassadors to be even better; I think there is a huge amount of potential yet to be tapped. Of course it would also be good to improve people's awareness of V-ZUG as a lifestyle brand, especially in Germany and outside the local region. I think that if we achieve all that we will have done extremely well.

## Why do you work with V-ZUG?

First of all I like the personal contact and secondly we share the same values. I can 100% identify with V-ZUG. And I like steam (he grins). Steam is important in my life, it defines me. I'm hot headed, I go at things full steam and steam is important in V-ZUG appliances.

## What do you particularly like about the collaboration?

When I was thinking about what V-ZUG stands for, I realized that we have very similar values. We both have a tendency to be

"conservative" and down-to-earth, yet innovative. We are both committed to the regions we work in yet have an international outlook and travel all over. These are values that I personally believe in and that I share with V-ZUG, which is also why I like working with V-ZUG.

## We're touring with our Food Truck: what makes cooking in our Food Truck special for you? What can guests expect from you?

The Food Truck is really cool! It's incredibly good fun being in it, getting away from your own four walls for a while and having to get used to a different type of work. What's also good, of course, is having direct contact with your guests. They can see that we prepare everything ourselves, put it all together, take it out of the oven, arrange it on the plate and serve it to them across the counter. Last year, during the film festival in Regensburg, I worked in the Food Truck almost every evening - and it was great. I really enjoyed it, and having that direct contact with my guests was completely unique. You can prepare

street food and finger food much better in the Food Truck than in the restaurant. It was a fantastic experience and I look forward to doing it again.

### **Why did you become a chef?**

My father was a chef before me. I grew up in a family where food was in our genes: 14 generations of family members worked in gastronomy before me, so it was clear that I would end up in this profession. And I've not yet regretted it!

### **What should eating be about today?**

In my opinion, eating nowadays should feel like an event. I think there are lots of very, very good chefs and of course there are also some "copy & paste" chefs too, who do what their colleagues are doing. I think you have to have something of your own and be your own person, that's hugely important. And as I said before, the meal that you serve has to become a sort of event. What I mean is that people go out to eat, so you need to meet their expectations, with the food, the service, the whole experience. The focus is no longer just on the food, that's something that has changed a lot.

### **What values do you and your cuisine represent?**

For me it's important to be down-to-earth and yet innovative, not just to be rooted in the here and now, but to try to stay one step ahead. This is what I try to achieve as far as possible with my creations. We don't want to cook things that ten other chefs are doing already. We cook what we think is good, that's how I want it and it's what we stand for!

### **How will your cuisine develop in the near future?**

I have a very definite idea of where my cooking should go next. Of course it is always a balancing act, and I do ask myself what new ideas can I "foist upon" my guests, how many risks am I willing to take? My aim is to become even more minimalist, by using two to three ingredients per course rather than ten, and by preparing every ingredient by hand to perfection. Beautifully cooked and tasty, that's my plan.

### **What effect would you like your culinary creations to have?**

When you're cooking I think it's always good to want the people who come to dine in your establishment to have fun and enjoy the food. If I manage to create a great evening for someone with the food I cook, then that's a brilliant achievement.

### **Where do you get your inspiration from?**

I always take my inspiration from the season. I ask myself, "What's in season? What's available?" I also get inspiration from memories, for example if I watch a Vietnamese film or see a reference to Vietnam somewhere then I'll remember my trip there. Or I'll read a travelogue and lose myself in the world of Indian cuisine. Then I try to incorporate all my ideas into what I'm doing in the kitchen at that point in time. That's kind of how my inspiration process works. And of course the rest of the team is always involved, too: they add to and challenge my ideas. That's how the dishes are conceived and what inspires it all!

### **Why did you choose this dish for the anniversary dinner?**

I decided on the halibut because it typifies what we do in our kitchen. Firstly it's a great ingredient and secondly I do a crazy combination with it, using calamansi, mustard, red onions, spicy pickled pointed cabbage and pickled chillies. This dish is definitely a hot one! It's also delicious and fun to cook. I wanted to make something which really says something about our kitchen, which is why I decided on this dish.

### **Do you use any special ingredients for this dish?**

The special ingredient is definitely calamansi, a citrus fruit from the Philippines. It's very sour and salty, but not as salty as the yuzu. The regional link is special, too: the mustard, the red onions and also the pointed cabbage come from the region. It's a good combination.

### **Do you have any serving tips?**

I don't have any specific tips. This particular dish is simple and easy to serve: you simply place the poached fish in the middle of the plate, pour over the sauce, add a little pickled pointed cabbage and then a bit of flower powder to finish it all off – job done! "Service, please!"



**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?**

We use the V-ZUG steam cooker 24/7! I'm not normally one for sweet things, but something I can never say no to is a soufflé made in the V-ZUG steam cooker. At the moment we are using the steam cooker for the halibut, which we steam at 52 degrees. The CombiSteamer has plenty of different functions and we can use it for a lot of recipes. Pork belly using the Vacuisine option is a particular highlight, but there are several dishes that I like cooking in the steam cooker, so I couldn't choose just one.