

# The Pyjama Cookbook

A guide to  
self-feeding  
by KORRG  
Germany  
and  
friends



# The Pyjama Cookbook

## a guide to self-feeding

As our small team of Verena, Lydia, Max and I clamber to get KORGE Germany off the ground, we occasionally swap cooking recipes. What a lifesaver. Because who isn't tired of their own cooking by now? And why not collect more and share?

The aim of The Pyjama Cookbook is to share the favourite concoctions from our friends from all parts of music, in the hope of instilling solidarity and encouraging friendship during these extraordinary times.

Well. It's also just for laughs. Have fun.

Tatsuya Takahashi

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# Ali T's Smokey Maple Whiskey Quarantinis

(Serves 2 ... or 1 if you've had a long day)

- 4 oz **whiskey**
- 1 cup **OJ**
- splash of **bitters**
- 1 tablespoon **maple syrup**
- 1/2 cup **oat milk** (or any nut milk)
- **cinnamon, cardamom** or **nutmeg**

1. Stir together whiskey, OJ and bitters.

Add ice cubes.

2. Extra props if you have a smoking gun!

If so, throw in some hickory chips and infuse the cocktail for 2 minutes. If not, forget this step.

3. If you have a milk frother, froth the maple syrup and oat milk together (or if not, beat together with a fork or whisk).

4. Pour frothed maple milk over the drink and top with a dusting of cardamom, nutmeg or cinnamon – or all 3!

Sounds weird, tastes delicious. Like an orange creamsicle that gives you a buzz.



# Ali T's Do-It-Yourself Dumplings

(makes 16 dumplings)



## Wrappers:

- 2½ cups **all-purpose flour**
- 1 cup **room temp. water**
- ½ teaspoon **salt**

## Filling:

- 1 package of **ground chicken / turkey or pork**
- 2 **leeks** chopped (no stems) (can also use cabbage, carrots, whatever veggies you have)
- 3 **scallions** chopped (greens and white parts separated)
- 2 cloves **garlic**, minced
- 1 **shallot**, minced
- 1 inch of grated **fresh ginger**
- 1 tablespoon **soy sauce**
- 1 tablespoon **rice vinegar**
- 3 tablespoons **white sesame seeds**

## Dipping sauce:

- 2 tablespoons **honey**
- 2 tablespoons **soy sauce**
- 1 tablespoon **rice vinegar**
- ¼ cup **toasted sesame oil**
- 2 tablespoons **chilli garlic sambal**
- ½ inch grated **fresh ginger**

1. With either a mixer + dough hook preferably, or by hand in a mixing bowl, combine flour with room temp. water + salt, adding the water a little at a time. Mix until fully combined. Dough should be sticky and might look rough! That's ok! Wrap plastic wrap over the bowl (plastic baggie could work also) and cover with a kitchen towel. Let the dough rest for a minimum of 30 minutes.

2. Meanwhile, make the filling! Heat a sauté pan with oil and add garlic and / or shallots. Stir for a few minutes and add chopped leeks and the

white part of the scallions. After a few more minutes add the package of ground meat.

3. Add 1T soy sauce, 1T rice vinegar, ginger, salt, pepper, white pepper, whatever spices you like! Cook the meat until browned (about 5–7 minutes on medium heat).

4. Now make the dipping sauce! Combine all ingredients and whisk together in a bowl and set aside.

5. After 30+ minutes, uncover the dough. Lightly wet your hands with water and roll dough into a big ball. Half the ball, and keep halving the balls until you have 16. Lightly dampen a kitchen towel (or paper towel) with water and place over the balls to keep them from drying out.

6. Clean your surface and throw some flour down. Add more flour as you need if dough is too sticky. Roll out each ball and place the flattened ball of dough onto a parchment / wax paper lined cookie sheet (mine were not perfect circles AT ALL – this doesn't matter).

7. Add about 1 tablespoon of filling to the center. Brush the outer edge lightly with water using your finger or a brush and pinch the dough up around the filling to make a little sachet (I start with pulling up opposite ends and then the right and then the left but there is no wrong way to do this, just make sure the top is sealed).

\*any leftover filling will be great to have as a stir fry with rice!

8. Brush the bottoms of the „sachets“ with a little water and dip the bottom in a plate full of sesame seeds. The seeds will help the bottoms to not burn or stick to the pan.

9. Bring a large non-stick pan (with a lid!) to medium heat with about 2 tablespoons of oil. If you have a smaller pan, work in batches. Once pan is hot, add dumplings and cook until bottoms are light brown (about 2–3 minutes). Carefully pour ¼ cup water into the pan (it will splatter – stand back!) and place the lid on top. Steam dumplings for about 5 minutes.

10. Remove from pan, drizzle some sauce and the green parts of the scallions over top.

Eat while checking out the Resynator documentary teaser video about my dad's hybrid synth from '79!

My name is Alison Tavel and I am building Resynators, cooking and editing bands' living room concert videos at home.

# Alva Noto's Japanese Cucumber Salad

Ingredients for 4 people

1. Crush 3 mini cucumbers in an oilcloth with a rolling pin.
2. Put them in a bowl and mix with:
  - 1 dash of **vinegar**
  - 1 dash of **soy sauce**
  - 1 pinch of **salt**
  - 1 teaspoon of **sesame**.
3. Let it stand for a short time before eating.
4. Eat and enjoy the silence.

My name is Carsten Nicolai  
and I am waking up my  
neighbours making this salad –  
finally you get to hit the  
cucumbers with a rolling pin ;-)  
YEAH!





# Afrorack's DIY Yet To Be Named Breakfast

Fry some **scrambled eggs**

Add some **rice**

Add some **beans**

Enjoy with a **cup of milk**

Eat while catching up with friends on social media and planning to make some noise in the name of making music!

My name is **Bamanya Brian** and I am **recording some new music and helping wifey with chores at home.**





# Carys' Orange-Infused cold brew coffee

1. Pour **ground coffee** into a sealable container, cover with **cold water** (one or two parts coffee to 6 parts water, depending on how strong you like it).
2. Grate in the **zest of one orange**.
3. Cut a few **chunks of orange**, squeeze slightly and throw them in.
4. Stir, cover and refrigerate for between 12–24 hours.
5. After refrigerating, strain the contents through a sieve.
6. Serve with plenty of **ice** and a fresh **slice of orange**.
7. Drink while sitting in a window with Huerta's album Junipero playing in your ears.



My name is Carys Huws and I am cuddling my dog Ron at home.

# Dave's Margarita

1. Pour a lot of high-quality **reposado tequila** over ice
2. Add a splash of **Cointreau**
3. Add **fresh lime** to taste
4. Drink any time (especially these days); ideally while working on a new synth design (it helps).



My name is **Dave Smith** and I am **in my home office / workshop / studio** deep into our next product. Since I work most of the time at home, ain't no big deal being locked up. Meanwhile the new synth sounds great! Hope to ship around August / September. BTW, I haven't worn pyjamas since I was 6...

# Angel Deradoorian's Palak Paneer (Spinach and Cheese Curry)



## Cookware:

- 1 heavy bottom pot or large pan with high sides
- 1 large pot to boil water in (for blanching spinach)
- 1 colander (for draining spinach)
- 1 fine mesh strainer
- 1 blender or food processor

## Fat:

- 2 tbsp **ghee**

## Vegetables:

- 1 medium **red / purple onion** – rough chop – (or approx 1.5 cups)
- 4 cloves **garlic** – rough chop
- 1 inch piece **ginger** – peeled and roughly chopped – (about a heaping tbsp)
- 3 small **green thai chillis** roughly chopped (remove seeds for less spicy)
- 1 pound of **fresh spinach** – chopped and blanched (important to blanch before adding to the dish)

## Paste:

- **Tomato paste** – 1.5 tbsp

## Sweet:

- 1 tbsp **brown sugar**

## Spices (in 3 phases):

### Phase 1:

- ¼ tsp **mustard seed**
- ¼ tsp **cumin seed**

- Phase 2:
  - 1tbsp **coriander** (ground)
  - ¾tbsp **cumin** (ground)
  - ¼tsp **turmeric**
  - ¼tsp **cayenne**
  - ⅛tsp **cinnamon**
  - 1 pinch of **hing / asafoetida** (optional)
- Phase 3:
  - 1.5 tsp of **garam masala** (or more if you wish)
  - 1 tsp of **salt** (or more to taste)
- Herb:
  - 3tbsp **methi** (dry fenugreek leaves) (not optional, you need to use this)
- Dairy:
  - 1 8 oz. (226 grams) package of **paneer** – cubed and soaked in warm **salted** (1tsp) **water**
  - ¼ cup of **heavy cream**

Prepare by cutting all the vegetables, chopping and blanching the spinach, cubing and water soaking the cheese BEFORE you start cooking. This is the way to keep this situation under control.

1. Heat the ghee on medium high heat in a heavy based pan with high sides, or a heavy based pot.
2. Add the mustard and cumin seeds (Phase 1).
3. Once the seeds are popping, add the onion and cook for 15 minutes until they're quite brown. It's okay if the bottom of the pan gets dry or dark, add a splash of water if it gets too dry to reconstitute the mixture.
4. Add in the garlic, ginger, and chillis and cook another 5 minutes. If you need to reduce the heat, do so. Everything should be cooked down quite well now. Remember to add dashes of water if the pan dries out.
5. Take all the pan ingredients and transfer them to a blender. Rinse / clean out your pot or pan.
6. In the blender, add a half to whole

cup of water and blend till all the vegetables turn to a fine paste. Err on the lesser amount of water. This might take a few minutes. If the mixture is too thick to blend then add dashes of water till it all comes together.

7. Take your fine mesh strainer over your pan. Add the blender ingredients into the strainer. With a spoon, swirl all the paste through the strainer back into the pan. It should create a smooth paste. The strainer removes any rough / fibrous bits.
8. Turn the heat back on and start letting the excess water evaporate. A few minutes.
9. Add the ground coriander, cumin, turmeric, cayenne, and cinnamon, and hing (Phase 2). Cook for about 1 minute.
10. Add the tomato paste and sugar. Incorporate. If the pan is dry again, add a splash of water.
11. Add the chopped blanched spinach and incorporate all ingredients.
12. Add the cubes of cheese.
13. Cover the pot or pan and let simmer for five minutes on a lower setting. A lot of water will come out of the spinach even if it looks rather dry.
14. Examine your curry. Is it still quite saucy? Too saucy? Then turn up the heat and let some of the water evaporate out till it reaches your desired consistency.
15. Add methi, garam masala, salt (Phase 3), and heavy cream. Incorporate well.
16. Let the food sit for ten minutes to cool down. It is probably very hot in which case you cannot yet taste the nuanced flavors of this dish yet. Patience is a reward with this curry.

This amount should serve around 2–4 people.

Accompany with basmati rice, chapati, roti, or naan.

# Dorian Concept's Potato-“Sterz” With Oven-Roasted Radish

Recipe for 1.5 – 2 people



- 600 g **potatoes** (peeled and cut)
- 200 g **radishes**
- 25 g **butter**
- ½ teaspoon **dried chilli**
- 2 **spring onions**
- ½ teaspoon **ground cumin**
- 1 tablespoon **vegetable oil**
- Bunch of **parsley**
- 80 g **goat-cream cheese**
- 1 teaspoon **lemon juice**
- 10 ml **hot water**
- 2 tablespoons **pistachio**
- Drizzle **linseed oil**
- **Salt** to taste

This recipe is based around a very simple southern Austrian dish called “Erdäpfelsterz”. Sterz is basically just a dish that’s centered around you frying something that’s crumbly in a pan. “Erdapfel” (which is Austrian for potato) basically means “soil apple”.

Heat the oven to 200° C.

Wash and then cut the radishes into quarters.

Put into an oven safe-dish and mix with the butter, chilli and a pinch of salt.

Peel and cut potatoes into quarters and then cook in about 1l of salted water in a pot. 20–25 minutes or until they’re soft and easy to pierce with a fork.

Around the same time you’ve put the potatoes in the pot, put the radishes in the oven and let them roast in the butter for about 20 mins (or the same time it takes for the potatoes to be soft).

Get rid of the potato-water, and then squash

them in the pot – not as smooth as you'd be making mashed potatoes, but don't leave big chunks either. Make it...crumbly!

Take the bowl of radishes out the oven and then pour the butter-mixture into a pan and put the radish-bowl back into the oven for about 15 minutes.

After the 15 minutes you can turn off the oven and leave the radishes inside until you're done with the "Sterz".

Heat the pan to medium heat with the already hot butter-chilli mixture.

(If you want to you can add an extra bit of vegetable-oil into the pan if it seems like too little...)

Then add the spring onions (leave the green part of it as garnish at the end) and fry for about 3–5 minutes.

Add the cumin and then the potato-crumble-mash and fry for 20–25 minutes (or until nicely browned). Flip it every couple of minutes just to give it some color on all sides.

Whilst all this is happening you can mix half of the goat-cream cheese with 10 ml of warm water and 1 teaspoon of lemon juice to create a creamy-sauce that you drizzle over. The rest of the cream-cheese you just crumble on top as garnish as well.

Chop the parsley and remaining green part of the spring onion and garnish, Crumble the pistachio and garnish, drizzle it with some linseed oil and add salt and pepper to taste.

You basically want there to be different textures of the same thing – and have the garnish in different sizes / bits.

Keep the linseed oil on the table together with the goat-cheese cream sauce and add more if it feels too dry.

It should feel like eating a mixture of a luke warm potato-salad with crunchy pistachio bits and a fresh-herb type salad.

A small bottle of "Trummer-Pils" would be my suggestion when it comes to beverages.

Have fun!

My name is Oliver Johnson and I am learning about the similarities between music-making and cooking at home.





# Fumio Mieda's Raw Egg On Rice

Make a hole in some **rice** served in a bowl.

Break an **egg** and empty it into the hole.

Pour a bit of **soy sauce**.

yum yum

Make an **instant coffee** served in a Wedgwood  
250th anniversary "De Forest Audion" edition coffee  
cup.

Drink while eyeing the Audion bought on  
Ebay.

yum yum



My name is **Fumio Mieda** and  
I am **contemplating the feats**  
of **Lee De Forest**, the inventor  
of the **Audion triode electron**  
tube and developer of the first  
electronic musical instrument,  
at home.

# Girts' Spring Chicken In Vegetable Pyjama Under Couscous Blanket



- 1 **spring chicken**
- 3 large **carrots**
- 1 **zucchini**
- 2 **red onions**
- 1 **red** and one **green bell pepper**
- 4 **garlic cloves**
- 1 can of **sliced tomatoes**
- Handful of **pitted dried plums**
- A cube of **chicken bouillon**
- 250 g of **couscous**
- **Olive oil, salt, pepper, chilli pepper, nutmeg, etc.**
- A bottle of **2018 Squealing Pig Malbec.**

Preheat oven to 200°C. Cut all vegetables in large ~4×1 cm pieces. Mix salt, pepper, olive oil, bit of grinded chilli and nutmeg together and sprinkle spice mixture liberally over chicken and carrots.

Place a chicken on a baking pan, cover it with an aluminum foil. Next to it place spice infused carrots and put all in an oven, set a timer to 1 hour. Open a bottle of wine and start enjoying it.

After 30 minutes remove foil from the chicken. Pour couscous in large bowl, add some salt, add two spoons of olive oil and pour a cup of boiling water over it and stir. Leave it to swell for now.

As soon it's done, pour a bit of olive oil on cooking pan heat it up and fry all remaining vegetables one kind at time for 3–4 minutes in high temperature setting – do not overcook them – vegetables have to remain crispy. NB! Do not mix vegetables together, yet! Once, for example, bell pepper is fried, remove it from the pan and fry onions, etc.

Approx. 45 minutes since the chicken is in the oven put couscous in a steamer basket or steaming pot and steam it for 15 minutes.

Meanwhile mix all pre-fried vegetables on a frying pan, add also carrots from the oven,



black plums and add sliced tomatoes from a can and chicken bouillon (dissolve it in 100 ml of water). Add some salt, pepper and nutmeg. Fry for 5 minutes and your vegetable dressing is ready.

Now your oven timer theoretically has to signal that the chicken is ready and the couscous is done, as well.

Place the chicken in a middle of a large plate, arrange couscous around it and pour vegetable dressing on the couscous.

Eat and enjoy 2018 Squealing Pig Malbec.

Recommended listening: "How Soon is Now?" by The Smiths.

My name is **Girts** and I am happy that this little piggy stayed home.





## Gudrun Gut's “Widerstandskräftebrot”

- 1 tablespoon **flaxseed**
- 1 tablespoon **millet seed**
- 1 tablespoon **sesame seeds**
- 2 tablespoons of **quark**
- 1 tablespoon **flaxseed oil**
- 1 **banana**
- ½ **lemon**, juice of
- 1 **apple** or 1 **other seasonal fruit**

Eat while I am thinking and preparing an upcoming Monika Werkstatt studio session and recording and thinking about the Audiowork for an art project I do in Düsseldorf U-Bahn – I am collecting ideas and sounds – reading the papers and letting myself go.

My name is **Gudrun Gut** and I am in the **Uckermark** at my **second home.**





# Romz Healah's **Boon Bootje**

1. 25 cl **Geuze Boon** and a shot of **Jonge Jenever / Schnapsiiii**.
2. Turn off all lights.
3. Turn on U96 – “Das Boot”, very loud.
4. Pour the Geuze, slowly ...
5. “Maximum Velocity, und tanzen”: drop shot in Geuze and turn on all the lights.
6. DRINK!  
Knock it back and think of dancing on a table.

My name is **Roman Hiele** and I am **more alive than ever at home.**

# Interstellar Funk's Dutch Apple Pie

Crust:

- 300 grams of **flour**
- 200 grams of **butter**
- 200 grams of **sugar**
- 2 **eggs**
- Little bit of **salt**

Combine all the ingredients and knead the mixture together into a single mass.

Filling:

- 1.3 kg of **apples**
- 4 spoons of **sugar**
- 2 spoons of **rum**
- 2 spoons of **cinnamon**
- loads of **raisins**

Cut the apples in big chunks, combine everything in a large bowl, and toss to combine.

Add loads of whipped cream.

Eat while sitting in the sun on the balcony and listening to Cocteau Twins – “Lazy Calm”.

My name is **Olf** and I'm **baking**  
**apple pie at home.**





# Joan La Barbara's „Available Ingredients“ With Morton Subotnick

Open refrigerator door.

Look inside.

Well, maybe **scrambled eggs**,

and maybe sprinkle on some **parmesan**,

and maybe chop up some **green onions**,

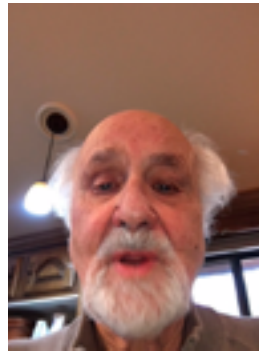
and maybe add a little **green chilli hot sauce**,

and, of course, Sadie, our Samoyed,

gets to finish off the **yoghurt**.

Eat while avoiding listening to news.

My name is **Joan La Barbara**  
and I am **working on an opera**  
and **teaching remotely from**  
**home.**



# Loopop's Dark Chocolate Cookies With Face Melting White Chocolate Core

Amsterdam Van Stapele Bakery style cookies with analog warmth, recipe makes around 25 cookies (thanks to my daughter for this recipe!)

Like analog synths, preheat oven to 175 degrees celsius otherwise cookies will be out of tune.

Main mix: Place 175 grams of **unsalted butter** at room temperature with 250 grams **brown sugar** in mixer (make sure to use a mixer with balanced connections).

Mix with paddle attachment at slow rate (3 hz LFO) until creamed together.

Sub mix 1: Place two large **eggs** in a separate bowl with a teaspoon of **pure vanilla extract**, and whisk with a fork

Then gradually add contents of bowl sub mix into the main butter and sugar mix as it is mixing in the mixer.

Sub mix 2: Mix 250 grams **flour** with 50 grams **cocoa powder** and half a teaspoon of **baking soda** and a generous pinch of **coarse salt**, and two tablespoons of **corn starch**.

Add sub mix 2 gradually into the main mix, while the mixer is running of course.

Separately, use a knife (sharp saw tooth) to chop up 150 grams of **chocolate, milk** and **dark** to small chocolate bits (we want discrete components, not big chips).

Add diced chocolate to mix, while mixer is running to get an even mix.

Now the mix is ready, time for baking the master.

Flatten 35–40 gram balls of the mix, place generous amounts of white chocolate melts inside, and close up the cookie around the melts into a round ball.

Place balls on a baking sheet, evenly spaced (about 9 per sheet) in oven for 9–10 minutes



Take out of oven and place on cooling rack (6 U) for 15 minutes.

These cookies are analog so must be warm when eaten – if you waited too long, bake again for 2 minutes or microwave for 10–15 seconds before eating to make sure you get a face melting core!

Eat while watching a synth tutorial of course!

My name is Ziv Eliraz and in troubled times I make sure to distract myself with music, and cookies! (though not more than one a day ...)



# Lülü's Gomasio (Japanese Seasoned Sesame Salt)

1. Lightly toast **coarse sea salt** (1tbsp) in a frying pan to ensure it's as dry as it gets (salt may turn greyish). Save in a bowl.
  2. Toast unpeeled **sesame seeds** (250g), stirring constantly, until they take on golden-brown shade and start popping. Watch the heat and don't let them burn. Depending on the size of your pan, roast bit by bit.
  3. Let both cool down and enjoy the smell.
  4. Get your mortar out and pestle the salt first (take a bit apart – you can balance the sesame-salt-ratio later). Add toasted sesame seeds in batches and gently grind. Some seeds shall be ground, others partly or even stay whole. Beware grinding too much – otherwise you get Tahini!
- Eat pure or as crunchy element on top of ANYTHING! Salad, bread, vegetables, banana, chocolate cream – such a simple yet splendid pleasure!

If you're feeling experimental: this basic recipe can be altered with all kinds of herbs, spices, flavors.

My name is **Lydia** and I am celebrating the slow pace of things indulging in yoga, dance and dresses at home.







# Passarani's **Pasta e Fagioli**

- 320 g **Ditaloni Rigati**  
[www.pasta-garofalo.com/it/prodotto/n-54-ditaloni-rigati](http://www.pasta-garofalo.com/it/prodotto/n-54-ditaloni-rigati)
- 250 g **Passata di Pomodoro** (tomato sauce without pieces) [multi-parma.com/it/i-nostri-prodotti/passata-di-pomodoro](http://multi-parma.com/it/i-nostri-prodotti/passata-di-pomodoro)
- 300 g **Fagioli Borlotti** (Borlotti beans, the brown ones, precooked if you're in a hurry)  
[www.valfrutta.it/prodotti/verdure-legumi/i-fagioli/borlotti-in-vetro](http://www.valfrutta.it/prodotti/verdure-legumi/i-fagioli/borlotti-in-vetro)
- 30 g **white onion**
- 30 g **carrot**
- 30 g **celery**
- A small piece of **rosemary**
- A couple of spoons of **olive oil**
- **Salt** to taste
- **Black pepper** to taste

1. Slice the onion, carrot, celery in very small pieces and put them on a pot with a very thin layer of olive oil (slightly preheated). Make sure the onion turns gold, so maximum 5 minutes.

2. Once the Soffritto is ready, drop the Borlotti beans in the pot. Add a ladle of water and the tomato sauce. Drop a bit of salt and pepper in it and taste it to check the flavor.

3. Keep it on a moderate fire for about 20 minutes.

4. Now take two portions of the mix (use the ladle twice), and put it on the side in a bowl. Use an immersion blender and make a cream out of the mix in the bowl and keep it there.

5. Back to the pot, add the Ditaloni Rigati and cover the entire mix with water. You have to keep this under control, stirring it gently every now and then. And if you notice the mix is becoming too dry, add a bit of water and check if the level of salt & pepper is still balanced. Fire still moderate.

6. Once the pasta is al dente (check the cooking time on the box), drop the cream you made in the previous stage (stage 4).

Add the minced rosemary. Stop the fire, and cover the pot with the lid and keep it like that for 3/4 minutes.

7. Remove the lid, a little pepper here and there and your Pasta e Fagioli is ready to be served.

8. Eat while taking breaks from dancing to unrelatable music.

Instead of water you can use a vegetable broth. In that case, be careful with salt. You might not need it at all.

Stirring the beans might break them. Be gentle.

**My name is Marco Passarani and I am pretending to do my studio works at home.**





# Mark Verbos' Carnitas Tacos

You don't go to Germany looking for tacos. But, if you are quarantined in Berlin you must find a way to make them yourself. A taco is essentially anything that you fold into a small tortilla, in this case we're talking about Carnitas. We're going to roast this pork shoulder to delight. Once you have the meat, you will want to have some tortillas to wrap the meat in and some salsa to put on top. I'll tell you how to make those, too!

## First, The Pork.

- **Schweineschulter** – this one is 900g that will make about 4 meals for two
- **Water** – 3 cups or 700ml
- **Medium to large onion**
- **1 orange** cut in ¼
- **Vegetable oil** (or lard or olive oil whatever works) 4 tablespoons or 60ml
- **8 garlic cloves** smashed
- **3 bay leaves**
- 2 tablespoons of **oregano** (should be Mexican but take what you can get)
- 2 teaspoons of **chilli powder** (I used chipotle or smoked peppers, the spicier the better)
- 1 teaspoon of **cumin**
- **Salt, pepper**

The preparation of this is super easy. Get a Dutch oven (like my Staub one in the picture) or other heavy pot and center the meat in the pot.

Pour all of the ingredients on top.

Put it in a preheated oven at 200° C for 3 or 4 hours.

When finished the meat will be very easy to tear apart.

## Second, The Salsa

Salsa comes in as many varieties as there are cooks making it. Each one is good for something, I have chosen to make a roasted tomato based one. It's easy, dry grill all the ingredients on a Comal (flat top grill or cast iron frying pan) and then grind them all up in a food processor.

- 5 medium size **tomatoes**
- 1 big **onion**
- 1 **green bell pepper**

- 1 jalapeño chilli
- 3 garlic cloves
- Bunch of cilantro
- Salt, pepper and lime juice

#### Finally, The Tortillas

Many people are afraid to make their own tortillas, but let's face it – the ones from the store here are crap. It's easy to do. Mexican corn meal is called "**Masa**". In Berlin you can buy masa at Chili & Paprika, the Mexican grocery in Prenzlauer Berg.

You mix the Masa with **water** at almost 1:1 ratio, a little bit less water than Masa.

Add some **salt** to make it a little special.

You'll need a tortilla press, it's 2 plates that allow you to smash a golf ball-sized ball of Masa down to a flat disc.

You can buy that at Chili & Paprika, too.

Put those discs onto a Comal or in a pan until they start to bubble up and then flip.

Store the tortillas in a covered bowl with a towel wrapped around them to keep the steam in. Two cups of Masa with 1¾ cups of water makes so many tortillas you won't know what to do with all of them.

Serve all of this with some rice, black beans (mash them with some oregano and chilli powder if you are adventurous), sour cream and shredded soft white cheese. You will be happy.

Eat while starting to wonder if you will ever get to go to Mexico again.

Hi, my name is **Mark Verbos** and just like in music electronics, I like to make food from discrete components, especially when under quarantine.



# Don Mati's Original Panamericano Fish Taco

1. Bake fresh **onions** and **sweet potatoes** in the oven.
2. Throw some **celery, lime juice, chilli, ginger, garlic, salt** and maybe **pepper** in a mixer and make a juice, like the „lèche de tigre“ for ceviche.
3. Grill a **fish** and tear it apart afterwards.
4. Heat your **tortillas** in a „comal“ or in a pan, don't use oil!
5. Clean your mixer and make a **mango** juice using also water and maybe some melted **sugar** (if your mango isn't sweet enough). Put **ice cubes** in it, too.
6. Serve all nicely on the table and make your taco by first putting the fish, then some sweet potato and the oven baked onion onto your tortilla – you might want to sprinkle that with some **coriander** and **freshly cut onion** if you want. Have your juice with it.
7. Eat while talking about other dishes you want to try out.



My name is **Matias Aguayo** and I am **going through all emotional states there are and observing insects and spiders at home.**



# Max's Sunday's Raisin Buns

Stir 20 g **fresh yeast** and 3 tbs **sugar** into 175 ml hand warm **milk**. Set aside for 10 minutes.

Meanwhile, mix 500 g **white flour** with 2 whole **eggs**, 80 g soft **butter**, 1 pinch of **salt**, 250 g **quark** and 150 g **raisins**.

Now add yeast mix, and knead the dough with your hands for at least 5 minutes.

Form into one ball and set aside in a bowl in a warm place to let the yeast work.

After 1h, divide into 9, roll into buns and set aside on a baking sheet for another 20 minutes.

Brush tops with **egg yolk** and place in cold oven. Set oven up to 180° C and bake for 30 minutes.

After baking, let them cool down and steam off before you enjoy.

Leave raisins and 2 tbs sugar out for a savory burger bun.

Eat while planning to move in with your girlfriend.

My name is **Max** and I **really miss dinners with friends.**



## Peter Kirn's Lebanese Mujaddara with Riz

1. Sort, wash, and drain 500 ml **green lentils**.
2. Boil lentils in 1.5l **water**, until nearly tender (ca. 20 minutes).
3. While lentils are cooking, fry 2 **large onions** (or some shallots) in hot **olive oil**, until golden brown.
4. Mix in 500 ml **long grain rice** to lentils. Bring back to boil.
5. Pour onions and oil over boiling mixture.
6. Add some **salt**, cover tightly, simmer over low heat.
7. Let rice absorb fluid (ca. 20 minutes).
8. Serve with **salad** (Fattoush Salad) or **yogurt**, hot or cold.
9. Eat while taking a break in the studio (I do!)

My name is **Peter Kirn** and I am **making music to channel feelings and combat loneliness at home.**

# Piotrek's Polish Sour

1. Add 40 ml of **vodka** (preferably Polish) to a shaker full of ice cubes.
2. Add **juice** from one **lemon**.
3. Add 20 ml of **honey** (microwave it for 15 seconds to make it liquid).
  - Option 1. Add a few drops of **bitter** if you have one.
  - Option 2. Add 20 ml of **egg white** to make it EVEN more breakfasty.
4. Shake it baby!
5. Drink and let yesterday's Skype party hangover vanish. True story!

My name is **Piotr** and I am **rediscovering both my family and my company at home.**







# Solitary Dancer's Pasta Vongole

1. In a saucepan, sauté a clove of chopped **garlic** and two **anchovies** together in good quality **olive oil** – stir until anchovy disintegrates.
2. Deglaze pan with a **white table wine**, leaving enough liquid as your sauce base – add a generous amount of parsley leaves.
3. In a pot of **salty water**, boil **spaghetti** until al dente – I prefer **Bucatini** but any long pasta will do, use a good quality brand like De Cecco.
4. In your saucepan, place a dozen **fresh clams** and cover until they open wide – gently “shake” the pan from time-to-time to coax them open.
5. Once open, remove clams from saucepan and set aside covered to keep warm. Discard any that don't open.
6. When clams open they will add their own clam juice to the mix – reduce the residual liquid, adding a little bit of **unsalted butter** if you're feeling naughty (you're worth it).
7. Once liquid is reduced, place on low heat and return clams to saucepan.
8. Drain pasta, making sure to keep a small amount of starchy salty pasta water.
9. Mix in pasta with contents of saucepan and pasta water until sauce reaches desired consistency – should be loose and creamy.
10. Serve with shaved **Bottarga** if you're feeling fancy (you're still worth it) ... for the love of all that is holy do not put cheese on it.
11. Eat while drinking a nice wine, listening to a good record, contemplating the demise of civilization as we know it.

# Solitary Smash Burger

1. Combine Solitary Shack Sauce ingredients and keep in fridge until ready for use: ¼ cup **mayonnaise**, ⅛ cup **ketchup**, 1 teaspoon **yellow mustard**, ½ teaspoon **dill pickle juice** and / or finely minced **dill pickle**, ½ teaspoon **garlic powder**, and a sprinkle of **Paprika**.
2. Preheat a cast iron pan at med-high.
3. Before pan reaches max heat, spread melted **unsalted butter** on the insides of a **Martin's potato roll** or similar, toasting them in the pan before setting aside.
4. Create 113 g balls of cold **med-high fat ground beef** – be sure not to squish the beef, have it as loose as possible while still holding together.
5. When pan is heated evenly, season one side of your beef with **salt** and **pepper** – 10 parts salt to 1 part pepper. Lay the seasoned side down in the pan.
6. Using a heavy metal spatula, smash and flatten the ground beef balls into the pan, keeping pressure on it. You can oil the bottom of the spatula or use parchment paper to prevent sticking.
7. Cook for approximately 1.5 mins, or until edges of patty are cooked and look crisp.
8. Release spatula and apply salt and pepper mixture to uncooked side of patty and flip – be sure to really scrape under patty to release and retain its wonderful crust – do not smash again or you will lose all the delicious fat.
9. Once flipped, add American cheese slices (don't be a cheese snob).
10. Add Solitary Shack Sauce to buns.
11. After a minute of cooking patty on second side, place in buns.
12. Dress burger with preferred toppings: **fresh lettuce**, **tomatoes**, **dill pickles**, etc.
13. Eat em while they're hot.

Our name is **Solitary Dancer**  
and we are **Solitary Dining at home**.



## Suzanne Ciani's Special Sunday Dinner – Pasta Alla Genovese

- 4 lbs **onions** sliced thin by hand or in a Cuisinart.
- 2½ lbs **beef** for stewing, first braise and then covered with the onions and
- 1 **carrot** and 1 stalk of **celery** chopped
- 1 cup of **water**, lots of **olive oil**, **salt** and **pepper**.

Cook for two hours, add **wine** and cook for another hour.

Serve the meat sliced with the onion sauce over **penne pasta**.

Eat while pretending you're with your whole Italian family on Sunday.



My name is **Suzanne Ciani**  
and I am **happily sheltering in**  
**my studio and using my**  
**onion goggles to make Pasta**  
**alla Genovese.**

# Tats' Cheese Toasty

Toast bread.

Butter.

Loads of **cheddar cheese**.

Splashes of **Lea & Perrins**.

Grill to crisp.

Eat while making the next one.

My name is **Tatsuya Takahashi**  
and I am **reading job**  
**applications at home.**





# Thomas Fehlmann's Swissy Spicy Pizza

Make own **yeast dough** (plan for enough preparation time) or use a ready-made pizza dough from the supermarket as base.

Cut 200 gr **Gruyère cheese** into thin slices and evenly spread on rolled out dough.

The dough should be about 3–5 millimeters thick.

Chop **garlic** finely and spread on cheese and dough.

Crush 2–5 dried **pepperoncini** and sprinkle over it (depending on fun factor).

Carve the **tomatoes** horizontally in 5–8 mm thick slices and place them closely to each other.

Season generously with **pepper, salt** only the tomatoes lightly.

In a pre-heated oven, bake at 200° C circulating heat for at least 10 minutes.

Wait for the dough to turn a golden shade.

The pizza should not be too pale.

Take out of the oven and top the hot pizza with freshly cleaned **rocket salad**.

Serve right away.

Eat while soundtracking a documentary on the Weimarer Republik for ARD.

My name is **Thomas Fehlmann** and I am **in the Uckermark in my second home.**





# Objekt's Lightning Fast Soda Bread

Delicious bread you can throw together in literally 2 minutes when the shops are closed.

1. Throw an average size glass full of **flour**, 1 tsp **salt** and ½ tsp **baking soda** into a bowl.
2. Crack an **egg** in the same measuring glass, fill it up to about ¾ full with **oat milk** or **water**, and whisk it. Mix in 2 tsp **vinegar** of your choice.
3. Pour the liquids into the flour bowl and mix thoroughly with a spoon, adding flour or water as needed to get it doughy and not too sticky.
4. Stick it on a baking sheet in a roundish lump and put it in the oven at 210° C for 25–30 mins.
5. Eat while pondering the future of the music industry.

My name is **TJ** and I am noodling around in Ableton at home.



# Václav's Sunflower Gnocchi With Dried Tomatoes For two

1. Roast **sunflower seeds** on a dry pan until they start to get brown.
2. Roast on a second pan with **olive oil** in the following order: fine cut **onion, garlic** and **dried tomatoes** (bought in oil).
3. Boil supermarket chilled **Gnocchi** until done.
4. Mix the Gnocchi with the onion, garlic and tomatoes as soon as they are done (to make them oily).
5. Add roasted sunflower seeds, grated **Grana Padano** and **leaf of basil**.
6. Eat with a dear person while listening to music by Toyota Vangelis.

My name is **Václav Peloušek**  
and I am **rewatching Twin Peaks**  
**at home.**





## V's Golden Soup

Gently fry 1 big **onion** in a large soup pot.

Add half of a **good-quality-chicken** and fry until both sides get a crisp tan.

Fill pot with **water** (3–3.5 liters), bring mixture to boil, reduce heat and cook over medium-high for around 10 mins.

Add soup vegetables as a whole: 3 **carrots**, ½ **celery**, ½ **leek**, big knob **ginger**, **parsley**. Walk away. Cook for at least 1 hour over low heat.

Season with **salt** and **pepper** (a lot).

When ready to serve the soup, take the birdy out and use your fingers to separate breast meat from bones and skin. Add white meat to each soup plate.

Serve with **rice** (cook separately), and fresh parsley in abundance.

For storage and enhancing the flavor, add all pieces of the chick (not only the white meat) to the soup again. On day 2 it will taste even better.

Eat while doing nothing else.

My name is **Verena Glup** and my 3-year-old son teaches me life every day. I only help him reaching the soup plate.





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**BASTL**



**Polyend**

**SEQUENTIAL**



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**KORG**  
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Massive  
Unending  
Heartfelt  
Sincere  
Thanks

to everyone who played  
along with us to create  
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an excuse to poke you to  
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