



Olympian design: Feuerring barbecuing has become a recipe for winners

Feuerring means 'ring of fire' and the concept is as simple as it is effective. The trademark steel bowl invented by sculptor Andreas Reichlin allows for healthy barbecuing, shaped into award-winning design.

TEXT: CORNELIA BRELOWSKI | PHOTO: GÜNTER STANDL

Gourmet chef Chris Züger, a long-time fan of the approach and co-creator of the Feuerring recipe books, will lead the 'House of Switzerland' kitchen at the Olympic Games in Rio this year. Züger and his team will take the Feuerring

with them, to guarantee fun and healthy barbecuing to become part of the athletes' catering concept.

Fire and steel are the two elements incorporated in Feuerring bowls. Resembling

the shape of a fireplace, the barbecuing steel bowl allows gentle, indirect grilling on its broad rim, from steak to fish to a tasty vegan dish. Even a five-course dinner is not a problem.

Feuerring's youngest creation and object of beauty, the 'tulip', has just won the 2016 Red Dot Design Award 'best of the best'. With 41 experts from all around the world, chosen according to strict rules, the Red Dot Award: Product Design guarantees

a very high judging competence: Only independent freelancing designers, design professors and specialised journalists are appointed to the jury.

For designer and sculptor Andreas Reichlin, perfection is the product of material and design: "The journey to a perfect shape, allied with a passion for the strength of steel with its intrinsic weightlessness and all-pervading serenity, never ceases to fascinate me."

4 July 2016 marks the culmination of the Red Dot Award: Product Design 2016. During the glamorous awards ceremony, the 'Red Dot: Best of the Best' laureates will accept their trophies in front of around 1,200 guests. All award-winning products will be presented in the special exhibition Design on Stage for a month before becoming part of the permanent exhibition.

Each of the barbecue bowls are unique and the innovative design was perfected by sculptor Andreas Reichlin in 2009 after a trial and research phase of four years. The design has often been copied, but never to the point of perfection that the original brand guarantees. The quality of the Feuerring can not only be seen but also be heard; touched with a piece of wood,

the Feuerring's interior becomes a singing bowl. The warm sound reveals the original.

Andreas Reichlin's initial goal was to find a way of combining the nature-bound atmosphere of a barbecue with gentle cooking, allowing much more variation than the conventional approach. The indirect Feuerring way avoids putting the food right above the fire, by placing it on the heated rim instead; a technique which in turn allows the fire to unfold its very own aesthetics.

The open flames in the bowl's centre remind one of an open fire pit – with the benefit of creating a slow cooking grill at the same time. The food is placed on the broad rim, a technique that, as simple as it may appear, allows a much more sensitive process with control of the various cooking stages. The indirect approach keeps both flavour and vitamins. With the temperature scale reaching from 300 degrees Celsius on the inner part of the rim for quick browning, to 150 degrees Celsius on the outer edge for gentle roasting, a delicate range of gourmet food can be created within a comparatively short time span.

The high-grade Feuerring aesthetics turn a barbecuing terrace into a welcoming space where friends and family can gather

and sit "around the fire" to enjoy good food and company during long summer evenings. Feuerring bowls are basically indestructible and can be passed on for generations. Sustainable, practical and beautiful, they mirror a philosophy of mindfulness and attention to detail. Hosts and guests can start and end the evening together, because with using a Feuerring grill, the long wait for the ideal fire bed is a thing of the past. Eating together with friends enriches the culinary experience and with a Feuerring grill, even those averse to the idea of barbecuing can be easily convinced to join. Watching the fire together, enjoying company and excellent food no doubt always makes for a special evening for everyone.

Max Heinzer, Olympian fencer for Switzerland and passionate angler, has met up with gourmet chef Chris Züger upfront, to go fishing and try out their own winner's recipe. The Zugersee provides the perfect atmospheric scenery for the enterprise and Chris Züger's Feuerring brown trout recipes are rich with vital vitamins through adding grilled avocado, papaya, ginger spinach with quinoa and other delicacies. Conquering the world through healthy eating: a winning recipe!

www.feuerring.ch

