

**christian matiack**, host of your favorite cooking game "organic match", convinces the audience with his charme, culinary knowledge and humor. german born matiack spent his early childhood until young adulthood on his parent's farm, growing organic produce, matiack has developed a profound knowledge of organic food and its preparation. he studied with paul bocuse and gaston lenôtre, where he learned to combine his organic background with creative extravaganza. he knows his business and therefore his comments can be as spicy as hot chilli sauce, sweet as pie or surprising as crème brûlée.

bon appetit !



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## THE COOKBOOK TO THE AWARD WINNING TV GAME SHOW



### cooking with organic produce

organic dishes are without a doubt the best for you and the environment.

organic food contains 30% more vitamins and minerals, is more tasty than conventional food and is free from additives and preservatives.

no matter what age, organic is always better.

organic match is filmed in organic environments and uses only organic produce, sponsored by local farmers. two teams consisting of a family and an independent senior each, cook against each other with surprise ingredients in a limited time-frame. the exchange of interests, thoughts and knowledge while preparing and later sharing the meal, offers the possibility of a wonderful friendship between all generations.

"we bring generations together.  
we match families.  
we make friendships.  
there are no losers in this game, but there  
can only be one culinary champion."  
christian matiack

**organic MATCH**  
**WE MAKE FRIENDSHIPS**



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team . mrs nemitz, mrs glatz, mr glatz, tina, laura  
jury . mrs schubert

### SPECIAL THANKS TO

DOMÄNE DAHLEM  
HERR FUNKE

THE ORIGINAL CAST OF ORGANIC MATCH  
ALL SUPPORTERS . YOU KNOW WHO YOU ARE...

### CONGRATULATIONS TO

THE GLATZ FAMILY AND MRS NEMITZ

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**DONDERDAG 20.15**



CREATED BY  
ALINA SCHÜRFELD . JENNIFER FLUME

## CULINARY CREATIONS BY THE GLATZ TEAM

PROSCIUTTO WRAPPED  
ASPARAGUS

POTATO GRATIN

BACON AND HERB  
FILLED TOMATOES

STRAWBERRY QUARK  
FILLED CREPE



WINNING RECIPES  
JUNE 11, 2004  
THE GLATZ FAMILY AND MRS NEMITZ  
BERLIN



## STRAWBERRY QUARK FILLED CREPE

4 persons

175g flour

320 ml milk

2 eggs

1 tblsp. vanilla sugar

1 pinch of salt

butter for frying

500g quark

milk and sugar to taste

1 kg fresh strawberries

combine the flour, milk, eggs, vanilla sugar and salt. the dough should be liquid. avoid lumps. heat the butter in a frying pan. bake thin, golden crepe. wash and clean the strawberries. puree half of the strawberries. cut the remaining strawberries into small pieces. mix the quark with some milk and sugar to taste. add the strawberry puree and half of the strawberry pieces. fill the crepe with the strawberry quark. fold in half and layer into a large dish. garnish with the remaining strawberry pieces.



## BACON AND HERB FILLED TOMATOES

4 persons

4 firm medium tomatoes  
50g diced smoked ham  
1 diced onion  
chopped parsley  
30g grated parmesan  
bread crumbs  
1 egg yolk  
olive oil

wash and clean the tomatoes. cut off the top and keep as a lid for later. remove the inside juice and seeds without damaging the tomatoes. place the tomatoes into a greased baking dish. sprinkle with salt and pepper. combine the smoked ham, onion, parsley, parmesan and egg yolk in a small bowl. spoon the filling into the tomatoes. top with bread crumbs. place the tops back onto the tomatoes. bake at 175 °C for 8 minutes until golden brown.





## DIJON PORK FILET

4 persons

800g pork filet  
1 tblsp. butter  
dijon mustard  
olive oil  
balsamic vinegar  
salt and pepper  
chopped parsley  
50 g grated parmesan

clean the pork filet. heat butter in a frying pan and cook the pork filet until lightly browned on the outside yet still pink inside. cut into medium slices. prepare the marinade. mix olive oil, balsamic vinegar, salt, pepper, mustard and parsley in a small bowl. layer the pork filet pieces into a greased baking dish. pour the marinade onto the pork filet pieces. top with the grated parmesan. let sit for 5 minutes. bake in the oven at 200°C for 10 minutes.



## PROSCIUTTO WRAPPED ASPARAGUS

4 persons

1,2 kg white asparagus  
8 thin slices prosciutto  
salt and pepper  
1 tblsp. butter  
1 tblsp. sugar

wash and peel the asparagus. boil asparagus in a large pot with butter and sugar for 18-25 minutes until tender but not too soft. take the asparagus out of the pot and dip into another pot with boiling water. this will seal and intensify the asparagus aroma. place on a paper towel to dry. wrap 6 asparagus stalks in 2 pieces of prosciutto so that the heads and ends are still visible. repeat for the remaining 3 portions.





## POTATO GRATIN

4 persons

500g raw potatoes  
butter to grease a baking dish  
butter pieces for topping  
salt and pepper  
nutmeg to taste  
75g grated parmesan  
250 ml milk  
250 ml cream

wash and peel the potatoes. on a grater, cut potatoes into thin slices. mix the potatoes with salt, pepper and nutmeg to taste. place the potato slices into the buttered baking dish and top with the parmesan and the butter pieces. slowly add the milk and cream. the liquid should cover the top surface slightly. bake 60 minutes in the oven at 180 °C.

