

STREET FOODS

Every day somewhere on the globe, embers are ready to roast eggplants and peppers. Cooks shape fresh dough into little ears or long noodles; garlic and ginger sizzles as they hit the surface of hot woks; fish is sliced for ceviche and fresh tamales are packed into steamers. Tapas, Mezze and Antipasti platters are stacked high, and meats are skewered and rubbed with spice mixtures. Tables are wiped clean and lights are turned on at night markets from Chiang Mai to Marrakesh, anticipating hungry crowds – it's Showtime in the world of food.....

Street Food, in the past oftentimes ignored, looked down upon or even ridiculed by many culinary professionals, has moved into the epicurean spotlight. Operators of food trucks use latest information technology and social networking to inform their devout followers about upcoming specials and locations. Recreational and even business travelers are looking for exciting and original hawker centers instead of the hottest new fine-dining restaurant. And classical street foods and their creative interpretations make their way onto the menus of critically acclaimed eateries. The playing field has been leveled; outdoor culinary professionals, who create, prepare and serve exciting meals in casual settings, receive acknowledgment for their contributions just as their star studded restaurant counterparts.

Globalization, the media, international travel and trade has broadened most people's culinary horizon; it has sparked a genuine desire to also explore street food, oftentimes beyond the local palate. Formerly unknown international classics such as "Bahh Mi", "Pad Thai", "Börek", "Sincronizada", "Falafel" and many others have become familiar, and are met with comfort and sometimes with the confident knowledge where to find the best one.

On the other hand, when nowadays, many new dishes transcend geopolitical borders, Tacos filled with Korean Beef and Kim Chi, Spam Sushi, Seafood Hot Dogs with creamy Savoy Cabbage, and Indian chai with tapioca bubbles are standing witness that chefs and customers alike are on the constant lookout for new ideas, and inquisitively experiment with novel combinations.

The objective of this class is to offer a new look at food served out of trucks, booths or mobile vending stations. The aim is to re-codify established classics and introduce new creations. For the recipes, authenticity was not always the main factor. In interviews, street food vendors and

international food service experts made it very clear that concerns about food safety and practicality and the local taste take priority over authenticity. All food vendors agreed, however, that, just like quality and taste, the dish's culinary integrity should not be compromised. There are many versions and interpretations of a Burger, a Panini, Falafel, or other street food classics, but the key elements of these dishes need to be honored and maintained.

The recipes are written with a culinary professional or well versed food enthusiast in mind, providing inspiration and guidance through the wonderful world of casual street food dining.