

- MS. SCHLAU:** Oh, Professor Einstein, I had no idea that you can cook.
- PROFESSOR EINSTEIN:** Hahaha, of course I can! Like a 3-star chef...My menus are legendary.
- MS. SCHLAU:** You don't say! And what are you making today?
- PROFESSOR EINSTEIN:** Spaghetti with tomato sauce.
- MS. SCHLAU:** Spaghetti with tomato...? I mean, I don't want to offend you: It's delicious, but not something... special.
- PROFESSOR EINSTEIN:** Just wait, Ms. Schlau. Just wait. I have a special recipe. The result of years of research. A true masterwork of the culinary art. Hm hm. Just thinking about it makes me hungry. I can't wait to find out if the students like it.
- MS. SCHLAU:** The students? But they can only watch, and not eat.
- PROFESSOR EINSTEIN:** Yes, but as they say: Presentation is everything. So, as a little inspiration, until the water in this pot boils, JOWO is going to show us a wonderful film by field researcher Christoph. JOWO, ready? Then let's go. Christoph was in a Chinese **restaurant (RESTAURANT)** recently. He likes to eat there occasionally. And then he discovered something. A decoration on his plate. A **rose (ROSE)**. But not a real one. Artfully made out of vegetables. Maybe **carrots (MÖHRE)**. But how does it work? Let's ask. In the kitchen.
- MS. SCHLAU:** This is Mr. Chang – The **chef (KOCH)**. He's at work in the kitchen. Right now he doesn't have time, but he promises Christoph to come to him afterwards and show him everything.
- PROFESSOR EINSTEIN:** It didn't take long – here he comes already. With an entire tray.
- MS. SCHLAU:** A cutting board and a huge knife.
- PROFESSOR EINSTEIN:** He uses it to cut a slice from the big carrot. He cuts it so **thin (DÜNN)** you can almost see through it. Mr. Chang cuts more of these slices and lets them dry briefly. In the meantime, Christoph wants to try, too.
- MS. SCHLAU:** But his slices are too **thick (DICK)**. They break if you bend them. Try again. Very carefully. Uh oh. That didn't work. But still, it was thin enough. One more time. That wasn't as simple as it looked. Christoph should be proud.
- PROFESSOR EINSTEIN:** Then Mr. Chang rolls the carrot slice. He puts a toothpick in the roll. And then another one at a right angle. Christoph does the same. Now, he too has a carrot roll with two toothpicks.
- MS. SCHLAU:** That was just the start. Now comes the next wafer-thin **slice (SCHEIBE)**. As it's wrapped, the toothpicks are pushed through it.

The toothpick needs to be pushed in such a way that there is a short and a long end. And this is how the carrot slice is placed piece by piece around the first one.

PROFESSOR EINSTEIN: Round and round, nice and easy. One carrot slice after the other forming rose petals.

MS. SCHLAU: Mr. Chang also shows Christoph how to hold the resulting flower. Christoph's flower also looks like a real blossom. Petal by petal, a rose blossom emerges from the carrot slices. And this is the completed rose of Mr. Chang, the Chinese master chef. Very beautiful.

PROFESSOR EINSTEIN: But he can create art out of more than just carrots - he has all the necessary carving instruments with him. Now he will use them to make a blossom out of a **Chinese cabbage (CHINAKOHL)**.

MS. SCHLAU: Here, he separates the first leaves.

PROFESSOR EINSTEIN: When he's finished with the carving, he puts the cabbage blossom in water. This helps it open up further. He can even carve blossoms from **cucumbers (GURKE)**. If you want to be a master chef in China, you have to know how to do this.

MS. SCHLAU: Dark green and light green blossom petals. It looks quite a bit like a water lily. It also gets put into the water. But Mr. Chang can carve more than blossoms from vegetables. This will be a **butterfly (SCHMETTERLING)**. Great!

PROFESSOR EINSTEIN: They are wonderful little works of art. Beautiful! But there's still more to come, Mr. Chang says, and he gets something from the kitchen. An entire plate of vegetable carvings. Eat these works of art? Mr. Chang says yes, because they don't last long anyway since they're made to be eaten. But they are nice to look at. Mr. Chang is a true master chef, don't you think so?

MS. SCHLAU: Indeed. A real food artist. Speaking of. Is your water boiling yet?

PROFESSOR EINSTEIN: What? Oh, the pasta water. Well, let's see. No, it's still not boiling. Ice cold. How peculiar... that is a physical impossibility.

MS. SCHLAU: Professor, I think you may have forgotten to turn on the hot plate... You master chef. Come on, I'll invite you to lunch in the cafeteria.