



## More Than Expected

During my travels I also discovered something that I had not even looked for. I found the diverse ways of life of the people we met so impressive that I wanted to focus more on how the environment in which we live shapes our view of the world and influences our actions.

Talking to people like the Icelandic fisherman Ove or Alex, the guide in Kamchatka, changes your own view of things. You realize that there are many different ways of living. You meet people who are at peace with themselves although—or because—they do not take part in our consumer society, where everything is always available. While we can buy strawberries or asparagus in Germany at any time of the year, other people cook and eat to the rhythm of nature. The result of this kind of lifestyle is a surprisingly delicate and varied cuisine. >>>

Left side: Whether sandstone cliffs in the Zittau Mountains or root terrain covering the Rabenberg—German trails are incredibly versatile. / Below: The adventure starts right in front of your door. You just have to get involved.



Co-Author/Chef

## MARKUS

After exhausting years in Munich's top restaurants, Markus pulled the ripcord shortly after the turn of the millennium and took a break. He went to Australia to go camping, where over 24,000 kilometers (40,000 mi.) he not only perfected his tent set-up skills, but also the art of creating the finest dishes using ingredients from the respective region and under camping conditions. To this day, he has remained true to this style of cooking.

