

Sous Chef

a digital recipe book and personal assistant for the kitchen




Using the touchscreen interface, you can browse through a vast collection of recipes in electronic format and perform searches based on type of dish, country of origin, ingredients required, or preparation time. You compose a meal by selecting the dishes you would like to cook and once you are ready, **Sous Chef** moves into preparation mode.

In preparation mode, **Sous Chef** breaks the recipes apart into step-by-step instructions, which are automatically arranged to synchronize the preparation of all dishes. It also controls your oven and can perform simple tasks like pre-heating or turning off the oven when required.

Sous Chef keeps track of the overall menu and the status of each recipe, so that you can focus on the present tasks and not have to worry about forgetting a step and ending up eating a cold meal.

Sous Chef

Chicken Cacciatora





preparation

Cacciatore means 'hunter', so this is obviously the type of food that a hunter's wife cooks for her fella when he gets home from a hard morning spent in the countryside. This is also a great dish for big parties, as it looks after itself in the oven. In the picture I've made it for about 12 people.

ingredients

- 1 x 2kg chicken, jointed,
- sea salt and black pepper
- 8 bay leaves
- 2 sprigs of fresh rosemary
- 3 cloves of garlic, peeled
- ½ a bottle of Chianti
- flour, for dusting
- extra virgin olive oil
- 6 anchovy fillets
- a handful of black olives

Season the chicken pieces with salt and freshly ground black pepper and put them into a bowl. Preheat your oven to 180°C/350°F/gas 4. Drain the chicken, reserving the marinade, and pat dry with kitchen paper. Dust the chicken pieces with flour and shake off any excess. Heat an ovenproof pan, add a splash of olive oil. Fry the chicken pieces until browned lightly all over and put to one side.





Sous Chef is a computer terminal which uses a touchscreen for input and output. It can be installed on a counter or mounted on a wall anywhere in the kitchen. The monitor is made of waterproof plastic and the screen is coated with a washable film for protection and easy cleaning.

The interface consists of touchscreen buttons so no peripherals are necessary to control **Sous Chef**. In preparation mode, all you have to do is tap the on-screen instruction to inform the system a task is complete and it will focus on the next step to perform.

Sous Chef is connected to an Internet-based service so the list of available recipes is always updated. Recipes are created in a native format resembling a multi-track timeline in a video editing program. These are then read by the system and formatted according to the view we are in.

Sous Chef

Chicken Cacciatora

Season the chicken pieces with salt and freshly ground black pepper and put them into a bowl.

Preheat your oven to 180°C/350°F/gas 4.

Drain the chicken, reserving the marinade, and pat dry with kitchen paper.

Dust the chicken pieces with flour and shake off any excess.

Heat an ovenproof pan, and add a splash of olive oil.

Fry the chicken pieces until browned lightly all over and put to one side.

Perfect Pesto Pasta

Bring a large pan of salted water to the boil.

Add the pasta and cook according to the packet instructions.

When it's just cooked through with a little bite, drain in a colander.

Toss the cooked pasta in a bowl with your jar of green pesto.

Serve sprinkled with Parmesan cheese, drizzled with a little olive oil and fresh basil leaves.

