

## Nuremberg – Culinary Experimentation in Our Genes

For many centuries, culinary experimentation has been rooted in the genes of Nuremberg. Through its favorable location on the most important trade routes in Europe, such as the Via Imperii, exotic spices from far-away lands were brought to the Free Imperial City by traders as early as the 15<sup>th</sup> century. The city developed into a cultural and economic center of medieval Europe. Through the active exchange of goods, the trade of spices flourished. Items such as pepper, saffron, ginger, cloves, cinnamon, nutmeg or cardamom were valuable imported goods at that time. These exotic spices enriched the local cuisine and shaped a multi-faceted culinary tradition. The craftsmen, cooks and bakers living in Nuremberg experimented with the easily obtainable foreign spices and integrated them into the traditional dishes and baked goods of their time. The joy in experimentation of the bakers of Nuremberg is the basis of the success story of Nuremberg gingerbread. One quickly discovered that one could not only bake with exotic spices, but also create liquid treats. Together with gingerbread, mulled wine has a long tradition in Nuremberg. The pleasure in trying something new runs in the blood of Nuremberg and is part of the DNA of the city.

This rich culinary tradition is reflected until today in the diverse aromas and flavors of regional specialties and still shapes the gastronomic offerings of the city. From the famous Nuremberg bratwurst to the traditional gingerbread, the culinary variety of Nuremberg has a long and fascinating history which goes back to the Middle Ages.

This is also illustrated by the Behaim Globe, which became part of UNESCO's Memory of the World Program in 2023 and is on exhibit in the Germanisches Nationalmuseum Nuremberg. This globe is a milestone in the history of cartography and is the oldest surviving depiction of the Earth as a sphere. In addition to a variety of pictograms, place names, images of rulers, coats of arms, mythical creatures and exotic animals, it also shows the most important trade connections and routes in the world at that time. Commissioned by Nuremberg's City Council, Martin Behaim, son of a merchant and respected member of the city council, created the prestigious globe based on the most current knowledge and exclusive new maps. References to valuable raw materials in distant corners of the world were intended to inspire investors for voyages of discovery and trade expeditions and to create worldwide trade relationships and economic wealth for Nuremberg.

As a symbol of the joy in discovery and investigative spirit of former times, the Behaim Globe shows how historic trading ties and the pleasure of experimentation of the citizens of Nuremberg still shape the DNA of the city and bring exotic delicacies to your plate. Because

there's a reason that Nuremberg – with its nine Michelin restaurants and 15 Gault & Millau establishments – has a remarkable density of award-winning restaurants today.