

SYNOPSIS



Ox in a Jar

Ochs im Glas

3 Men - 1 Ox - 1000 Glasses - 2 Weeks

The cookery show that's a little different, the TV-sensation that's a little different: 3 amateur cooks - food critic Florian Holzer, artist Thomas Nowak and photographer Ingo Pertramer - decide to buy an organic ox, slaughter it themselves and process it within two weeks. The challenge is to cook a whole ox. From start to finish, from head to toe. So the performers buy a living animal from the green Alps, slaughter it, butcher it and during a two-week open-air cooking-session process, turn it into durable and appetizing preserved meat. It's made durable not least to show that the supermarket shelf isn't a foregone conclusion. The meat is smoked and dried, but mainly boiled down - in dozens of different varieties and with tons of recipes. Classically and through all the world's cuisines. The idea sounds simple, but it proves to be a race against time, inner resistance, technical problems and culinary conflicts. In eight episodes, a project that was about curing the meat of an animal that grew up happily, using classical methods and the best recipes, turns into the most sensitive cookery show in TV history.

Year: 2016

Run-Time: 1 x 25 min.

Directed by Ingo Pertramer

ORF

Languages: German (ORIGINAL) , English (SUB TITLE)

Format: 16:9

HD

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