



Project Overviews and background

In Neapolitan tradition, meals are meant as a sharing time in which grandmothers or mothers express their affection towards their children and grandkids by cooking their dishes.

Nowadays many of those traditional recipes are lost in time. This happened because they were handed down practically, so it is hard to find them in a written form.

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So, adults(45-55) have pleasant memories of what they used to eat when they were children. In fact, those smells and tastes, combined with those shared moments, were for them a gift of happiness.

In this regard, we thought about an affordable, usable and satisfying device, which is meant to offer traditional recipes with a modern touch.

Scenario



l would really like to have all old recipes available. It would be amazing!

Some old recipes

Eggplants with chocolate

600 gr eggplants 5/6 eggs Peanut oil A/R flour A/R almonds A/R sugar Chocolate sauce 250 ml milk 300gr dark chocolate 100gr cocoa 90gr sugar 4 egg yolkş

Pasta and beans with lard

2 Wedges of garlic 1 It Vegetable or beef broth 1 Onion 1 Carrot 1 Celery 400 gr Boiled Borlotti beans 100 gr Pancetta 70 gr Lard 100 gr Peeled tomatoes 320 gr Short pasta Salt A/R Pepper A/R



Some old kitchen tools

We want to show some tools that belong to our gastronomic traditions to give the idea of what were the antique tools used in the past:



Tool for peeling and pressing tomatoes. It allows you to have tomato sauce to dress pasta and other dishes Pasta maker: stretches and shapes the dough by putting it between rollers and creates different shapes of pasta Mattarello/rolling pin: stretches the dough by putting hands at the ends and going back and forth





AFTER





Adult (45-55)



Cost: 30-60€

Cost of the design: not estimated

Facilities

Materials:

Stationery Paper Modelling Clay Cardboard Wood

How to prototype:

Balsamiq Marvel Photoshop Open to discover new software