

**Eric Bell & Kristoffer Frick**  
**Nephophilia**

February 16 - March 30, 2013

Opening on Saturday, February 16, 2013  
7 p.m. - 9:30 p.m.

*Hunting in Heaven*, 2012  
HD video 17:02 min.

Taking F.T. Marinetti's *Futurist Cookbook* (1932) as a starting point, *Hunting in Heaven* combines slow-motion food advertising video with documentary footage of the realization of three Futurist dishes:

A caccia nel paradiso  
(formula by the Futurist Aeropainter Fillia)

Slowly cook a hare in sparkling wine mixed with cocoa powder until the liquid is absorbed. Then immerse it for a minute in plenty of lemon juice. Serve it in a copious green sauce based on spinach and juniper, and decorate with those silver hundreds and thousands which recall huntsmen's shot.

Equatore + Polo Nord  
(formula by the Futurist Aeropainter Prampolini)

An equatorial sea of golden poached egg yolks, served like oysters with pepper, salt and lemon. In the centre a cone of stiffly-whipped and solidified egg white rises dotted with orange segments like succulent pieces of the sun. The peak of the cone is bombarded by bits of black truffle shaped to look like black aeroplanes trying to conquer the zenith.

Ultravirile  
(formula by the Futurist art critic P.A. Saladin)

On a rectangular plate put some thin slices of calf's tongue, boiled and cut lengthwise. On top of these arrange lengthwise along the axis of the plate two parallel rows of spit-roasted prawns. Between these two rows place the body of a lobster, previously boned and shelled, covered in green zabaglione. At the tail end of the lobster place three halves of hard-boiled egg, cut lengthwise, so that the yellow rests on the slices of tongue. The front part, however, is crowned with six cockscombs laid out like sectors of a circle, while completing the garnish are two rows of little cylinders composed of a little wheel of lemon, slices of grape and a slice of truffle sprinkled with lobster coral.