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## **9:11 Porsche Podcast**

### **Transcript of Episode 12: Leading a life of fulfilment**

#### **Guests:**

***Cornelia Poletto, star chef, entrepreneur, author***

***Richy Müller, actor and amateur chef***

#### **Host:**

***Sebastian Rudolph, Head of Communications, Sustainability and Politics***

#### **Intro**

[00:03] **Sebastian Rudolph:** Welcome to a new episode of the 9:11 Porsche Podcast. My name is Sebastian Rudolph, and I'm responsible for Communications, Sustainability and Politics at Porsche AG. With this audio magazine, we want to give listeners an insight into the world of Porsche and at the same time address a wide range of exciting topics. Today our podcast studio is coming to you from the top storey of Porsche Plant 2 where our 911 and 718 sports cars and all-electric Taycan are produced. From here we have a superb view over the Porscheplatz with its centrepiece sculpture of three white Porsche 911 cars soaring skywards. Today's episode will focus on all things culinary. Our guests are star chef Cornelia Poletto and actor Richy Müller, a passionate amateur cook. Together we will be talking about the art of enjoyment and other ingredients for a fulfilling life. Hello Cornelia, welcome Richy, great that you could join us today.

[00:01:13] **Cornelia Poletto:** Hello Sebastian!

[00:01:14] **Richy Müller:** Hi Sebastian!

[00:01:15] **Sebastian Rudolph:** Today we are connected digitally, and will be talking together about what a person needs to lead a happy and fulfilling life. Cornelia, do you have the perfect recipe for this?

[00:01:27] **Cornelia Poletto:** It probably seems obvious, and of course I'm also very passionate about my profession, but enjoyment is naturally always associated with wonderful food, accompanied perhaps by an equally good wine.



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[00:01:42] **Sebastian Rudolph:** Passion is an important factor here, isn't it? Richy, what about you? Should we strive for happiness, or is it an exercise in futility?

[00:01:49] **Richy Müller:** I think you have to take things as they come, because if you put too much effort into the striving, you could quickly end up on a wild goose chase. I believe that even if you're looking for a partner, it isn't you who ultimately does the finding, it's the partner who finds you, or to whom you are guided. In this respect, a life of fulfilment is, of course, a complex question that has many answers.

[00:02:10] **Sebastian Rudolph:** And that's exactly what we'll be turning our attention to in a moment. But before we do that, let us introduce our guests to you.

[00:02:21] **Station voice:** Cornelia Poletto discovered her passion for cooking as a teenager. She was trained by top chef Heinz Winkler and Sicilian star chef Anna Sgroi, and was awarded a Michelin star only a short time after opening her first restaurant. Cornelia has published several cookbooks and regularly appears on German television, including the Sat.1 channel show "The Taste". In addition to her restaurant and its adjacent deli shop in Hamburg, she runs another restaurant in Shanghai. She is also a patron of the Children's Hospital in Altona and does voluntary work for the Stiftung Lesen (Reading Foundation). Richy Müller has been one of Germany's top-ranking actors for over 40 years and has played an influential role in shaping the country's cinema and television scene. He has been holding viewers in thrall as an investigator in the cult series Tatort (Crime Scene) since 2008, his faithful companion a brown 1975 Porsche 911 Targa. Richy Müller loves fast cars and has competed in several car races. He is also an ambassador for the Arche IntensivKinder intensive care project for infants and small children, for which he was awarded the Order of Merit of the State of Baden-Württemberg in May 2017.

[00:03:31] **Sebastian Rudolph:** Richy, we've just heard that you are one of Germany's top-ranking film actors. Covid19 has had a negative impact on your industry. How are you experiencing the return to normal life now?

[00:03:47] **Richy Müller:** I must say that after the first lockdown, filming actually started to take place again relatively quickly, with the requisite precautions. What I didn't realise myself, and this amazed me, was that when I shot my second annual Tatort episode in November last year, I found out that after a quarantine period of 14 days, everyone had returned to the set and continued shooting with great fervour. So the film and television industries were actually not gravely impacted. The people who were really badly affected were the freelance artists, performers and comedians who rely on making public appearances; they, I would say, were the true casualties. Of course, for them, getting started again is difficult. This evening is my opening



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night for the "Rain Man" comedy at Munich's Bayerischer Hof hotel theatre. I've been playing this role since 2014, and now things are slowly starting to roll again. It's a playhouse that seats about 570 spectators, but only 160 are allowed in. Then, of course, the question is, is it worth it in financial terms? Can the actors be paid, are their fees affordable with the few people who are allowed in? The freelancers, of course, have been hit very hard and get almost no support at all.

[00:05:05] **Sebastian Rudolph:** Cornelia, how are things in your line of business?

[00:05:07] **Cornelia Poletto:** Yes, in my industry it was quite different of course, because the restaurants were closed for months on end. Prior to that, we were having a real problem finding staff for the restaurant business, trying to spark their enthusiasm despite the sometimes very long working hours, and the loss of tips was of course a huge issue. But Richy, I can also say, for example, that everything I do in the way of television continued without interruption, and still does. But I also have the Palazzo, a beautiful dining and show tent, here in Hamburg, that I've been running for many years, and this is now the second year that the theatre season has been cancelled, so it's precisely these artists who cannot perform there at the moment. The Palazzo is an ensemble of antique Belgian tents, and in retrospect you can, of course, consider air purification concepts, but that really doesn't pay off in the slightest if we can't even fill half of the tent seats. So it truly is very, very sad, and not foreseeable how things will develop.

[00:06:17] **Richy Müller:** It's even affecting the philharmonic areas. I saw a report the other day about the musicians who normally come together every day to simply experience this flow, this mutual feeling of unity – which is lost when you don't see each other and can't meet up – having real difficulties maintaining their orchestras, because the social structure, the unifying element has been lost. At the moment everyone rehearses and practises on their own so that they don't completely lose the hang of things. Getting together is just not possible now, and that's the sad thing about it. Yes, and I think solutions need to be found.

[00:06:51] **Sebastian Rudolph:** Richy, you mentioned the social structure, and we were also talking earlier about the Ennstal-Classic Rally, which you recently participated in. Looking back, you're a trained toolmaker by profession, at the moment we can watch you in your role as a Tatort police inspector on TV, but you also race cars. Tell us a bit about that. How can someone manage such a career leap?

[00:07:12] **Richy Müller:** Well, I've become a bit of a fatalist. There was a time, after I had been an actor for a relatively long period, when I asked myself, have you ever done something entirely of your own making? People said to me "Hey, you should go to drama school!" When I was eight years old, they said I was to be trained as an artistic gymnast, I was the first generation of the German "Youth trains for the Olympics" competition. And I did it, because I was told to, until I



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finally realised that my strength is in recognising these moments. I could have said back then, come off it, drama school... I'm a toolmaker, that's completely idiotic, out of the question. But I think my talent is being able to recognise that these things actually are opportunities for me, so to speak, and then seizing them and putting them into action. I feel that I'm an actor, a service provider, so not a maker or shaker. But if someone came to me and said, would you like to play Richard the Third, I would say "Yes", but it would never occur to me, of my own accord, to want to play Richard the Third. I always need someone who shares an idea with me and then I'm all for it. So the transition from a toolmaker to an actor was insofar only possible because I was always clowning about and telling jokes, and I think people perhaps found me a bit exhausting at the time. Then, one day, someone said to me "Hey, why don't you use this energy and go to drama school?" And that's what I did, with a nine-month gap between the idea and finally starting school, so it was the right path to take.

[00:08:52] **Sebastian Rudolph:** And the path that Cornelia Poletto took, looking at the present, is also incredibly exciting. Top chef, entrepreneur, author, appearances on television. What has this been like for you? Were you inspired by someone else, or did you feel a sense of compulsion telling you that this was exactly where you wanted to go?

[00:09:07] **Cornelia Poletto:** Yes, well, I was always – there are certain similarities, Richy – acting the clown during school breaks. Always thinking I should do anything but take school seriously, and so my fate was already clear at an early age – I didn't even make it to A levels. I went to a convent school, which my mother had also attended, and the headmistress, a nun, suggested to me that I should leave grammar school after the 5th form, then I could make it into technical college. So it was clear that I would not be taking the same direction as the rest of my family, we're all doctors of various kinds. My dream was to become a vet. But I've also always been incredibly passionate about food too. When I was 16 or 17, I used to bake lots of cakes and pies and such things with a friend of mine. And at some point I wanted to cook the wonderful food myself that I enjoyed eating so much with my parents and grandparents in restaurants. My stepfather is a country doctor and was always getting game, poultry etc. from his patients. So I tried cooking pheasant for the first time, with champagne cabbage using a recipe from Eckart Witzigmann. That was such a joyful experience for me, although the result was very mediocre by the way: the fowl or pheasant was very dry, the champagne cabbage was sensational, the sauce was great and the kitchen really looked like a battlefield. So then I became more and more immersed in cooking, and consequently really wanted to learn from one of the best, so I did my training with Heinz Winkler, who was still a two-star chef at the time

[00:10:57] **Richy Müller:** And how do you succeed in finding someone to take you on, although it's only about your own inclination and your own commitment?





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[00:11:05] **Cornelia Poletto:** Eckart Witzigmann always said that cooking is 10 percent talent and 90 percent hard work. I was simply determined that this was what I wanted. I finished a year of hotel management school, and had actually been intending to train at the Hotel Vier Jahreszeiten here in Hamburg, but then thought to myself, why not try now to get into Heinz Winkler's restaurant, introduce myself there? And I'll never forget standing there alone in that kitchen, surrounded by 27 chefs, waiting for Heinz Winkler, and it felt as if hours had passed, and then he didn't have any time on the first day after all. But I went back, and I persisted, and he said, yes, but think about it, it's a very, very hard job. I told him, you're right, I've heard that, Mr Winkler, but I would really like to do my training with you and no-one else, because I find this restaurant kitchen, this haute cuisine, so sensational. This love for the product, this sense of achievement when you get a fantastically fresh fish and have the chance as a chef to perform a tiny piece of magic on it, to make this wonderful food come just that little bit more into its own, for example through a sensational sauce or side dish, the creativity, of actually eating the product in your imagination, tasting it, and at the same time thinking "What can I do to somehow add a very special kick to it?". And that still inspires me today.

[00:12:29] **Richy Müller:** Yes, you can tell.

[00:12:31] **Sebastian Rudolph:** And this enthusiasm, this passion is probably also one of the secrets of your success. Cornelia, you do a podcast too. It's called "Iss was, Hase?!", or "Eat something, rabbit?!" in English. Very entertaining by the way. Tell me, what was the motivation for it, the background?

[00:12:45] **Cornelia Poletto:** It's actually very funny – Richy and I share quite a few similarities, although we've never met before. Of course, I first learned how to cook, and I'm also someone who says that just standing in a kitchen all my life actually is a very strenuous profession, it wasn't originally my dream. But I've always had people in my life who presented me with challenges. So when the chance came along to take one on, when NDR television offered me my own cooking show, Poletto's Cooking School, I wondered at first whether the teaching aspect would suit me, because that wasn't what I was passionate about. But I just went ahead and did it, and I found out how much fun it was. I was given cue cards, but said I didn't need them because I knew the timing for a dish through cooking, and I'm very good with people. And Dennis Wilms – now we're coming back to the podcast – was my cooking student in Poletto's Cooking School, and he had the idea for this podcast. A podcast all about pleasure and enjoyment. I don't have to prepare anything at all, because we just talk about what we like, which ultimately is enjoyment. It has to do with cooking: there's the food of the week, there's the barbecue forecast, and we always have great guests. Things like that are just great fun for me, getting to try something new every now and then.



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[00:14:13] **Richy Müller:** That sounds good, because you say you don't have to prepare. Often you get interview requests, and they want to send you the questions they're going to ask you beforehand, and I always refuse, because I believe the spontaneity gets lost. If I know in advance what I'm going to be asked, I answer it in my head already. And when the question is asked in public, it's no longer fresh, like a dish. But you also just said that your whole family are doctors. I think cooking and medicine have a lot in common. You make people happy, and when you make people happy, it has a healing effect. In that respect, you're not all that different from your medical family with your cooking.

[00:15:01] **Cornelia Poletto:** That's very true and I think – actually, I don't think, I know – that my strongest motivation is when, after an insanely long day, the happy guests are leaving the restaurant and say to me they haven't had such a special evening for a long time, that I really made their day. Regardless of whether they had something to celebrate or just wanted to have a nice meal. And it's moments like these that energise you, fire you up to do it all again the next day, because they're exactly what makes a person so happy. I may not be performing critical open-heart surgery, but I do have this expectation of myself of giving my guests a special experience, a memorable evening.

[00:15:46] **Sebastian Rudolph:** And when these special experiences succeed, the feedback you receive is an important ingredient for a life of fulfilment. Then you know you're doing something right, and it brings happiness to others. Richy, you're also an enthusiastic cook in your spare time. What does enjoyment mean to you?

[00:16:04] **Richy Müller:** For me, enjoyment always has something to do with moderation. There's this saying that if you eat meat every day, you don't know when it's Sunday. In the past, at our house, we had meat once a month, a rare dish as it cost a lot of money, which we didn't have. If we had meat once a month, then of course we enjoyed it immensely. That's why I think that when you go to a good restaurant, the plates are very large and the portions very small, and people often say, "How am I supposed to get full on that?". But it's about enjoyment, not about eating your fill, but rather about trying the food, experiencing the taste, and maybe a new taste, and not stuffing yourself so that you can't eat another bite. So I feel pleasure through restraint, and I enjoy being at home, for example, but I don't have to shout from the rooftops that it's so marvellous. I just enjoy it, and these are simply reserved, modest moments for me.

[00:17:15] **Sebastian Rudolph:** In other words, enjoyment as a value in itself and also in the sense of sustainability. Cornelia, which values does cooking convey for you?

[00:17:23] **Cornelia Poletto:** For me, it actually conveys a lot of values. I also find it so nice to see how my industry too has changed, for example. Richy just expressed that very nicely. In the



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past, when I was doing my apprenticeship, for example, we were always told that a star restaurant had to serve caviar, foie gras, lobster, all these luxury products. And today we fashion luxury in quite a different way in the restaurants. I can suddenly conjure up a sensational dish from a carrot, and for me that's also creativity. So it's not just a question of simply buying something expensive. I'd say now, anyone can roast a beef fillet. But cooking a really fine Sunday roast, a pot roast, that's where real culinary art actually begins. And it's so good that we're always grounded in this way, and can gain an appreciation of these values with our culinary art. This is something that always triggers feelings of happiness in me.

[00:18:34] **Richy Müller:** A good friend of mine is Norbert Niederkofler, and from him I learned that one principle of haute cuisine is also to make use of everything. Nothing is thrown away, everything is recycled. And that's what I found so fascinating, everything that can be used to make something with. Things that end up in the normal consumer's waste bin can be put to such good use.

[00:18:56] **Sebastian Rudolph:** Values, enjoyment, sustainability. We'll talk more about these topics in a moment. But before we do that, let's hear some facts.

[00:19:09] **Station voice:** Porsche stands not only for unique driving experiences but also for culinary delights, such as in the Porsche restaurants in Leipzig, Stuttgart and the Hockenheimring for example. Our own dry-aged beef, honey from our own bee colonies, artfully presented vegetables. The Porsche chefs make good taste an experience for all the senses, for guests dining at the Porsche restaurants and for Porsche employees alike. The company is known for the excellent food in its canteens. Some 4,000 meals are prepared for the workforce every day at the headquarters in Zuffenhausen alone. Fresh, mostly regional ingredients are used. The motto: delicious and healthy! Taking responsibility for its employees is one of the company's sustainability principles: at Porsche the focus is on people. Equal opportunities, diversity, co-determination and the compatibility of work and family all play an important role, as well as social commitment outside the company through our own projects and in cooperation with external partners.

[00:20:22] **Sebastian Rudolph:** Yes, the focus here is on people. This applies to Porsche just as much as it does to acting or cooking. Richy, you're very active in social causes, reading to other people is one of your projects. How important is voluntary work for you?

[00:20:37] **Richy Müller:** Yes, I am, because there's no other alternative, it has to be done. It also comes easy to me, and I'm a helpful person, but never with the ulterior motive of getting something in return or anything like that. And that's the reason for my commitment to the children in intensive care. These are children who have to be ventilated their entire lives, and



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who normally, if they were not being cared for by the Arche IntensivKinder organisation, would be lying in a children's intensive care unit, simply being ventilated but deprived of compassion and affection. But then along comes Mrs. Miarka-Mauthe, a children's intensive care nurse, and decides she has to gather all these children up and offer them a nice home. So, she found one, and asked me to visit, and it immediately became clear to me that help was needed. I would never have expected to be awarded a National Order of Merit for such a thing. It's a great feeling, because of course it shows that what you are doing is being taken note of, but that's not the driving force behind what I do. It's just my way of doing things. Once I was in Baden-Baden and saw that a woman's car had broken down on the roundabout. I parked my car, got out and went to the woman. Another man came and we pushed the car off the roundabout together. And then he said, oh, I wouldn't have expected that, you're an actor and you helped. In other words, anyone who's special in a way doesn't need to help? But that's just my nature and I enjoy helping, and I don't even think about it. Whenever I'm asked to read aloud at school – a project that Porsche is also involved in – or to equip a reading room, then I also become a child myself. I sit there with the kids, read to them and enjoy it. But at that moment I'm not an actor or a Porsche brand ambassador. Then I'm simply myself, just Hans-Jürgen Müller, stage name Richy.

[00:22:32] **Sebastian Rudolph**: What about you, Cornelia?

[00:22:34] **Cornelia Poletto**: I've really always been very lucky in my life, I can't deny it. And I love this profession not only because of the cooking, but also because I get to deal with so many people. I find it incredibly fascinating to have guests, and that's how I get to know so many people. And I've also been involved with the Altona Children's Hospital for a very long time, which I got to know through guests. I had a look at it and thought, I can do something here and perhaps pass on a little of the good fortune that I somehow have in such profusion to others. We have also set up the biggest project implemented in my time, the "Air Harbour" (the German name is Lufthafen), also for children who are on long-term ventilation. I go there, I read, I have a little cooking school there too, because it's not only the children who are affected, but also their families and parents. I enjoy accompanying these parents so much, some of whom care for their children for months on end, which of course is very exhausting for the rest of the family, and also takes its toll on the relationships between the parents, to have such a seriously ill child, and without much prospect of things changing. Just to take them out of the situation for a few hours, to cook, eat and talk with each other, and suddenly things look a lot better again. And for me, it's simply the joy of being able to pass on a little of my luck to others.

[00:24:17] **Sebastian Rudolph**: Yes, you put that beautifully. Being fortunate, sharing some of life's gifts with others, but also dedicating time, conversation, extending warmth without expecting anything in return, simply out of passion and a sense of responsibility towards society. Luck is the cue to our next part. I would like to play a little quiz with you, and you both



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might need a bit of luck for it too. The quiz is called "Kitchen or Pit Lane". I'll play each of you a sound in turn, and you tell me where it can be heard, in the kitchen or in the pit lane. The best thing would be if you told me exactly what you hear. We'll take it in turns, first Cornelia, then Richy, and so on and so forth. I'll count the points in the background, and then we'll see who's in the lead at the end. Cornelia, here comes the first sound for you. Kitchen or pit lane, where can this noise be heard?

[00:25:18] **Cornelia Poletto**: That sounds pretty much like kitchen, I would say. It's a little bit like a whisk beating against a metal bowl, that's how I hear it.

[00:25:32] **Sebastian Rudolph**: Now Richy can tell us if he also hears it the same way too, or if he has another idea.

[00:25:39] **Richy Müller**: I thought it could be a ratchet, used for tightening screws in the pit lane.

[00:25:45] **Sebastian Rudolph**: I must say, Cornelia's explanation was so endearing and good, I would have said, yes, that's right. But you'll have recognised the noise now. It was the jack in the pit lane, so Richy has stolen a point. We'll continue with you, Richy, now you can try your luck too. Here comes your sound, where was it made?

[00:26:18] **Richy Müller**: I think, in the kitchen, it had a kind of wooden ring to it. I would take a guess and say, it's a piece of meat being boned.

[00:26:31] **Sebastian Rudolph**: Cornelia, have you a different idea?

[00:26:32] **Cornelia Poletto**: Yes, I would also say it's from a kitchen. But for me it sounds like a blunt tin opener.

[00:26:39] **Sebastian Rudolph**: Excellent, spot on. It's the tin opener in the kitchen. I'll give both of you a point, as Richy got the kitchen and Cornelia was able to say exactly what it was. So, the score is 2:1.

[00:26:49] **Richy Müller**: What irritated me was that noise kept coming closer and closer. It was probably the microphone at the end of the tin, because it kept coming nearer. Sounded like wood being scraped. Okay.

[00:27:01] **Sebastian Rudolph**: Now we're coming back to Cornelia for the next noise. Where does this sound occur?



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[00:27:17] **Cornelia Poletto:** Well now, that sounds to me more like in the pit lane, like an old car that won't start like you want it to.

[00:27:27] **Sebastian Rudolph:** Richy, have you another idea?

[00:27:31] **Richy Müller:** It could be both, pit lane and kitchen. Like a fire extinguisher containing a coolant. Sounded to me like a fire extinguisher.

[00:27:41] **Cornelia Poletto:** Ah, you mean that iSi whip thing, that our grandmothers used for putting cream on the plum pudding, and today.....

[00:27:49] **Richy Müller:** You mean the siphon?

[00:27:50] **Cornelia Poletto:** Yes, exactly.

[00:27:51] **Richy Müller:** No no, it sounded like something being extinguished. Either in a pan on the cooker or in the kitchen, or something in the pit lane. To me it sounded like an extinguisher. But filled with something that comes out cold.

[00:28:06] **Sebastian Rudolph:** Well, you two are a perfect team. It was a fire extinguisher. And because you explained it together so well, both of you get a point. So now Richy, back to you. Where does this sound occur? Pit lane or kitchen.

[00:28:33] **Richy Müller:** In the kitchen, but it's not a Thermomix. Something like nuts, almonds or something similar being ground with a blender.

[00:28:43] **Sebastian Rudolph:** Conny?

[00:28:45] **Cornelia Poletto:** I would also go for the kitchen, and I also think it's some sort of a blender or mixer, hitting the metal bowl and, at the beginning, when you start mixing butter and sugar for instance, the mixer doesn't completely engage yet, before the mass becomes creamy. That what it sounds like to me. Like a small amount of dry ingredients, could be nuts as well, and then the mixing machine.

[00:29:13] **Richy Müller:** I think you're right. I thought it must be nuts because of the rattling, but it was probably the whisks hitting the metal wall of the bowl, until the contents become frothy. I think you're right.





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[00:29:26] **Sebastian Rudolph:** Yes, they're mixing something. Richy, you were right, it was in the kitchen. And the way this game is going here, I can see that you are playing the ball back and forth to each other. So in the end, you both get a point. You're fantastic, I would call it a draw of the hearts. Acting and cooking have a lot in common, you've done a great job together. Now it's our listeners' turn.

[00:29:51] **Richy Müller:** Both of us have to do the washing up.

[00:29:52] **Sebastian Rudolph:** And neither Cornelia or Richy are allowed to help. In this episode of our 9:11 Podcast you again have the chance to win a prize.

[00:30:03] **Station voice:** Porsche AG is giving away a voucher to the value of €200 for a few hours of enjoyment at the Christophorus restaurant with a view over the Porscheplatz and its Porsche sculpture. The competition runs from now until the publication date of the next 911 podcast episode. To enter, simply send an email with the answer to the competition question to [911-podcast@porsche.de](mailto:911-podcast@porsche.de) Porsche will draw a winner from all the correct entries. Anyone aged 18 and over can take part. The conditions for participation can be found in the Porsche Newsroom at [newsroom.porsche.de/podcasts](http://newsroom.porsche.de/podcasts). Good luck!

[00:30:46] **Sebastian Rudolph:** Now all we need is the noise. What is it that we're hearing here? Just send your answer by email to [911-podcast@porsche.de](mailto:911-podcast@porsche.de). We're looking forward to your answers and crossing our fingers for you. Dear Cornelia, dear Richy, today's podcast is coming to an end. First of all, many thanks to you both, the time has simply flown by. To finish, I have one more question for you. Cornelia, let's start with you. What in your opinion is the most important ingredient for a fulfilling life?

[00:31:27] **Cornelia Poletto:** The most important ingredient for a fulfilling life is indeed best friends, family and children. That's where I feel good and can contribute a little bit with my cooking.

[00:31:45] **Sebastian Rudolph:** And for you Richy?

[00:31:44] **Richy Müller:** More or less the same as what Cornelia said. A fulfilled life for me is only possible if it is well balanced. Not too much work, but also not having too little work. I think it's important to be able to enjoy what you've worked for. For me, being fulfilled means being able to relax without the pressure of having to know what needs to be done next. Just letting my feet dangle. And those are moments when I feel very well and fulfilled.



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[00:32:23] **Sebastian Rudolph:** So, I'll say thank you again for this enjoyable podcast episode, dear Cornelia, dear Richy, it was great fun. Thanks to both of you.

[00:32:32] **Cornelia Poletto:** Thank you.

[00:32:33] **Richy Müller:** Thanks, till soon, ciao.

[00:32:34] **Cornelia Poletto:** Bye bye you two.

[00:32:35] **Sebastian Rudolph:** Yes, dear listeners, thanks for joining us. Subscribe and rate us, send feedback and suggestions to [911-podcast@porsche.de](mailto:911-podcast@porsche.de). I'll leave you now with a word of thanks, take care and stay healthy!