


# Recepies by Austrian Learners

<b>Dish:</b>	<b>Liver dumplings</b>	
<b>Category:</b>	side dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
120	g	Pork liver (strained)	Roast onions and clove in fat and season it with marjoram. Cut white bread into small cubic pieces (brunoise). Mix liver, parsley and onions with egg, and bread. Season the mixture and let it rest for ½ an hour. Thicken it if needed. Form small dumplings and either fry the deep fryer or cook in water.
1 1/2		White bread, without crust	
		Egg	
1		Onions (bruniose)	
30	g	Fat for roasting	
30	g	Clove of garlic	
1		Majoram Pepper Salt Parsley Bread crumps (without crust)	
15-20	g		

<b>Dish:</b>	<b>Creamy pumpkin seed soup</b>	
<b>Category:</b>	side dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	


Quantity	Quantity unit	Ingredients	Preparation
40	g	butter	Brown onions in butter and add chopped pumpkin, stew shortly, add paprika and flour. Pour with stock, let it simmer until the pumpkin is soft. Add cream, strain the soup and season it piquantly.
40	g	shallots	
400	g	pumpkin (hokkaido)	
1	ts	paprika	
20	g	flour	

6	dl	stock	
2	dl	cream	
		vinegar, salt	
		caraway, cayenne pepper	

**TIP**  
Serve the soup with whipped cream, pumpkin seed oil and roasted pumpkin seeds.

<b>Dish:</b>	<b>Braised Cabbage with wine</b>	
<b>Category:</b>	Side order	
<b>Time for preparation:</b>	45 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
1,5	kg	white cabbage, washed and cut	Sauté onions in butter and caramelize the onions in sugar. Then add cabbage. Spice and pour the cabbage with wine, cover it with a lid and let it steam until the cabbage is soft. If needed, pour it with water and thicken it with a water-flour mixture.
200	g	butter	
200	g	onions, finely cut	
2	dl	white wine	
50	g	sugar	
		salt	
		black pepper	
		caraway Some flour for thickening	


<b>Dish:</b>	<b>Poached char on root vegetable and horseradish sauce</b>	
<b>Category:</b>	main dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
2	pieces	chars	Fillet chars and poach it in the stock


1	l	stock	Brown vegetable in butter, pour it with some stock and stew it firm to the bite.
200	g	root vegetable (julienne)	
20	g	butter	
		salt	
1 ½	l	<b><u>horseradish sauce</u></b>	Brown flour in butter and pur it with fish stock and white wine. Then let it simmer for 10 minutes, add cream and thicken it with butter. Add freshly grated horseradish according to your taste.  Situates the vegetable in the centre of the plate, place the fish on it and cover it partly with the sauce, grate horseradish over the dish and serve it with salt potatoes.  <b>TIP</b> Also carp, salmon and trout can be used for this dish. The sauce also be prepared with shrimp, Keta caviar and various herbs.
20	g	fish stock	
20	g	butter	
20	g	flour	
4	cl	white wine	
1/8	l	cream	
30	g	butter for thickening	
		horseradish	

<b>Dish:</b>	<b>Roast pork ( Schweinsbraten)</b>	
<b>Category:</b>	Main course	
<b>Time for preparation:</b>	90 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
1	kg	Pork loin with rind (neck or belly)	Cut the rind diagonally and rub the meat with salt, caraway, pepper and garlic. Heat pork lard in a pan and sauté the bones. Situate the meat with rind on the bottom side on the bones and roast the meat at 180°C- 200°C in the oven. Pour the roast sometimes with water or beef tea and several times with the roast gravy. Turn the meat after the half roasting time and finish it. Let the meat rest in a warm place, strain the gravy, refine it, carve the meat and serve it with gravy.
		Pork lard	
300	g	bones	
		salt	
		Black pepper, garlic, caraway	


<b>Dish:</b>	<b>Smoked trout mousse</b>	
<b>Category:</b>	Side dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
10	g	butter	<p>Prepare with butter, shallots, flour, white wine, stock and 8 cl cream a smoked fish sauce. Then add gelantine and mix it with 50 g trout fillet. Cool the mixture and stir the small cubed trout, aromas and whipped cream in. Fill the mousse int a terrine mould and cool it for a minimum of 2 hours.</p> <p><b>TIP</b> Serve it with salad garnish and a dill-mustard sauce.</p>
10	g	flour	
2	cl	wite wine	
8	c	cream	
20	g	shallots	
10	cl	soked fish stock	
		lemon, salt	
2	leave	gelantine	
		dill	
1/8	whipped	cream	
		back pepper	
50	g	smoked trout (brunoise) for adding	

<b>Dish:</b>	<b>Styrian stew with roots, caraway potatoes and horseradish-apple sauce</b>	
<b>Category:</b>	Main dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	


Quantity	Quantity unit	Ingredients	Preparation
800	g	pork neck	Stew meat in salted vinegar-water with bouquet garni and
60	g each	carrots (julienne)	

		leek	the roots. Boil carrots (julienne) in some stock soft, slice meat and prepare it with the roots on a plate. Pour it with the stock and bespread it with grated horseradish.
		celery	
	g	parsley root	
		bouquet garni	
		salt	
		vinegar	
		water	
		horse radish	
600	g	potatoes (in quarters) salt caraway	<b>Caraway potatoes</b> Put salt and caraway into water and boil skinned potatoes in this liquid.
2		apples horseradish vinegar salt Black pepper Powder sugar	<b>Horseradish-apple sauce</b> Peel, core and grate the apples and add horseradish and season with all other ingredients. Serve seperatly.


<b>Dish:</b>	<b>Breaded carp on potatoe-corn salad</b>	
<b>Category:</b>	side dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★ (simple)	

Quantity	Quantity unit	Ingredients	Preparation
320	g	Carp filet,(eviscerated)	Season the carp filet, coat it with bread crumbs and fry it in oil.
		Salt	
		Lemon juice	Boil potatoes, slice them and marinade them still being warm with vinegar, salt and garlic. Mix carefully corn salad with pumpkin seed oil and potatoes. Place the salad in the centre of the plate and situate the fish diagonally on the salad and garnish the plate with cherry tomatoes.
1		Chopped parsley	
200	g	Potatoes	


1		Clove of garlic, Vinegar, salt	<b>TIP</b> Instead of a carp also a trout, char or tench can be use Chicory or young dandelion salad is a perfect Alternative to corn salad. It is recommended to fry bacon greaves and bespead them over the salad.
200	g	Corn salad Pumpkin seed oil Cherry tomatoes	

<b>Dish:</b>	<b>Pieces of pancake Served with stewed plums (Kaiserschmarrn)</b>	
<b>Category:</b>	Side dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	


Quantity	Quantity unit	Ingredients	Preparation
¼	l	milk	<p>Mix milk and flour and add salt, lemon zests and egg yolk and fold the beaten egg white containing vanilla sugar and crystal sugar in. Heat the clarified butter in a pan and pour the dough 2 cm thick into the pan. Bake the pancake at low temperature and spread it with the raisins, quarter the dough, turn it and finish it.</p> <p>Tear the pancake with two forks and spread it with little crystal sugar and let it caramelize.</p> <p>Serve it with powder sugar.</p> <p><b>TIP</b> Cover the pan during baking with a lit, the Pancake becomes light and fluffy.</p>
4		egg yolks	
100	g	flour, fine-grind	
		salt, lemon zests	
4		eggwhites	
50	g	crystal sugar, Vanilla sugar	
		butter, clarified	
80	g	rum raisins	
<b>Stewed</b>	<b>plums</b>		<p>Caramelize sugar slightly, add plums, honey and herbs and stew it on low temperature. Refine it with Slivovotz and remove cinnamon stick and cloves before serving.</p> <p><b>TIP</b> Add herbs packed in a tea strainer or in a cotton bag.</p>
½	kg	plums, halved, without stones	
1	spoon	honey	
50	g	sugar	
		cloves	
		cinamon sticks	
2	cl	Slivovitz (alcohol)	

<b>Dish:</b>	<b>Semolina dumplings</b>	
<b>Category:</b>	side dish	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
1		egg	Cream butter and egg. Mix in semolina and season the mixture. Form small dumplings and let the dumplings rest for ½ an hour. Cook the dumplings for approx. 5 minutes in boiling saltwater.
		butter	
		semolina	
		salt	
		nutmeg	Take the pan from the fire, add some cold water and let the dumplings simmer for 20 minutes. Serve it in beef broth.

<b>Dish:</b>	<b>Steamed chocolate pudding (Mohr im Hemd)</b>	
<b>Category:</b>	Dessert	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	4-6	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
50	g	butter	Prepare pudding forms (butter and sugar them). Batter the egg yolk and the powder sugar to a foamy consistency. Mix it with melted chocolate, almonds and crumbs.. Beat the egg white with crystal sugar and mix it with the other dough. Fill pudding forms up to 2/3 and simmer it covered in water for about 25- 30 minutes. Turn the forms and cover them partly with chocolate sauce and decorate it on the side with whipped cream.
3		egg yolks	
3		egg whites	
25	g	crystal sugar	
25	g	powder sugar	
50	g	cooking chocolate	
50	g	almonds, ground	
20	g	sweet crumbs	
			<b>Sauce:</b> Dissolve the chocolate and cream in a hot water bath, then beat the liquid to a smooth mixture.
100	g	chocolate	
1/8	l	cream	

<b>Dish:</b>	<b>Sweet dumplings with vanilla sauce (Buchteln mit Vanillesauce)</b>	
<b>Category:</b>	Dessert	
<b>Time for preparation:</b>	60 min	
<b>Portions:</b>	6	
<b>Level of difficulty:</b>	★★ (intermediate)	

Quantity	Quantity unit	Ingredients	Preparation
250	g	flour, fine grind	Mix flour, salt, sugar, yeast, lemon zests and vanilla sugar in a bowl. Heat milk, add butter and mix the liquid together with egg, egg yolk with the flour. Beat the dough with a cooking spoon until it does not stick at the bowl anymore. Let the dough rest covered at a warm place. Then bet it and let it rest again.
1/2	packet	yeast, dry	
50	g	powder sugar	
40	g	butter	
1/2	ts	salt	Give the dough on a floured working surface and roll it 1/2 Cm thick, cut 5cm big squares, place 1 teaspoon apricot marmalade on each square. Wrap the marmalade with the dough. Dip the dumpling up to the half into liquid butter and place them in a form. Let the dumpling s rest again and bake it at 180°C for about 30 minutes.
1/8	l	milk	
2	cl	rum	
1		egg	
2		egg yolks	
1	ts	vanilla sugar	
		lemon zests	
		liquid butter for dipping	
		<b>Vanilla sauce</b>	
0,5	l	milk	
80	g	sugar	
1	spoon	vanillapudding powder	<b>Sauce:</b> Cook milk with sugar, vanilla sugar and rum and thicken it with the mixture of milk and pudding.
1	ts	vanilla sugar	
4	cl	rum	