



KAIERSCHMARREN

8 egg whites
8 egg yolks
5 Tbsp. sugar
1 3/4 cups flour,
sifted
2 cups milk
1/2 cup raisins
1 tbsp. vanilla sugar
1 tbsp. rum
Pinch of salt
7 1/2 tbsp. butter,
for baking
Powdered sugar,
for sprinkling

Preheat oven to 200 °C (390 °F). Soak raisins in rum for several hours. Blend milk, egg yolks, vanilla sugar & flour to form a smooth batter. Beat egg whites with most of the sugar & salt until stiff. Slowly fold egg white mixture into batter. Heat butter in flat baking dish. Transfer batter into dish, sprinkle with raisins and pre-bake until golden brown. Remove from oven, & flip to other side & bake another 8-10 min. Remove from oven. Using 2 forks, tear bite-size pieces. Sprinkle with remaining sugar, return to oven & brown some more. Remove & cover with powdered sugar. Serve with plum compote.



WIENER SCHNITZEL

600g / 1.30lbs.
or 4 veal cutlets
2 eggs
Salt
Flour
Bread crumbs
Oil or clarified
butter

Garnish:
Lemon wedges
Curly parsley

Make small incisions at edge of veal cutlets, cover with plastic wrap & pound until thin. Lightly sprinkle with salt on both sides. Beat eggs with fork (do not use mixer). Dredge cutlets lightly but thoroughly with flour. Slide through egg mixture & dip into bread crumbs until evenly coated. Heat plenty of oil or clarified butter in a skillet. Transfer cutlets into skillet. Move skillet to prevent cutlets from sticking to the bottom. Turn & sauté until golden brown. Remove from skillet & carefully pat off excess fat with paper towel. Serve with choice of Boston lettuce, Russian salad, potato, cucumber or tomato salad, and boiled potatoes with parsley.



taste
vienna

APPLE STRUDEL

3.3 lbs. apples,
peeled, cored &
quartered
3/4 cup sugar
1 1/3 cups
bread crumbs
7 1/2 tbsp. butter
1 tsp. cinnamon
1 tbsp. vanilla sugar
1/2 cup raisins
2 tbsp. rum
Strudel dough
8 tbsp. butter,
for brushing

Preheat oven to 220°C (400°F). Cut apples into thin slices. Heat butter in skillet, add bread crumbs & sauté until golden brown. Remove from heat & let cool. Mix apples with sugar, vanilla sugar & cinnamon. Mix raisins & rum & blend into apple sugar mixture. Roll out dough on floured kitchen towel & brush surface with melted butter. Cut off edges of dough. Spread bread crumbs across dough, top with apple mixture & tightly roll up strudel, folding in the sides. Transfer onto buttered baking dish. Generously brush with remaining butter. Bake for 40 min. Remove from oven & sprinkle with powdered sugar. Serve hot or cold.



SACHERTORT

4.5 oz. butter
3.9 oz powdered sugar
6 egg yolks
6 egg whites
4.5 oz. chocolate
4.5 oz. flour
3.9 oz. granulated sugar
5.2 oz. apricot jam, puréed
Sacher chocolate icing

Preheat oven to 350 °F. Cream butter and sugar until fluffy and gradually add egg yolks. Melt chocolate, let cool to room temperature and slowly add to batter. Beat egg whites with granulated sugar until stiff and gently fold into batter. Gradually add flour. Grease and lightly flour a round removable-rim pan. Pour batter into pan & spread toward the edges so that a slight hollow forms in the middle. Bake for approx. 1 hour. Let torte cool & remove from pan. Slice horizontally & thinly spread jam across surface. Rejoin the two halves & spread remaining jam across the top and sides. Cover with Sacher chocolate icing and serve with whipped cream.