

AUSTRIAN FOOD & WINE



AUSTRIAN WINE 
The Art of Wine. Down to Earth.



INDEX

Austria

The Culinary Heart of Central Europe3

Popular Favourites 10

Roast Pork | Meat Rice | Rissoles | Pasta Ham Bake

From our Lakes, Rivers and Ponds 16

Trout, Char or Whitefish | Pike Dumplings in White Wine Sauce |
Paprika Pikeperch | Carp with Root Vegetables

Poultry Delicacies 22

Roast Duck, Martini Goose | Fried Chicken with Potato Salad |
Roast Chicken | Creamy Paprika Chicken with Spätzle

Classic Favourites from Veal Meat 28

Roast Loin of Veal with Kidneys | Ragout of Veal Lights |
Sauteed Calf's Liver | Wiener Schnitzel with Potato Salad

Traditional Viennese Beef Dishes 34

Boiled Beef | Beef Rolls | Braised Shoulder of Beef |
Roast Beef with Crispy Fried Onions

Austria during the Mushroom Season 40

Creamy Chanterelle Mushrooms | Sauteed Porcini |
Viennese Fried Porcini | Pan-Fried Chanterelle Mushrooms

AUSTRIA: The Culinary Heart of Central Europe

When you think of Austrian cuisine, you need to think bigger than the Austria we know today. Austrian cuisine, or Viennese cuisine, as it's known throughout the country, is a mixture of all the culinary traditions of the many Crown lands of the old Austro-Hungarian Empire. Recipes flowed in to the imperial kitchens from all the Empire's peoples, and from there they made their way to dukes' castles and eventually to middle-class tables. Bohemian and Hungarian traditions took precedence, but influences from across the Alps in northern Italy joined the stream as well. The Austrians were quick to try the new ingredients, smoothing out contradictory tastes and assimilating the recipes to their own regional traditions. Overrefined dishes became a little more homely; dishes deemed too rustic were refined.

The 19th century saw a vast increase in the variety of household cookbooks, with Austrians adapting original recipes from the Crown lands and creating new dishes of their own. This was the beginning of today's 'traditional' Austrian cuisine. It led to a renaissance in the culinary arts in Vienna, and also in Austria's regions. Today's top chefs are taking the lead in creating new first class dishes, enhancing their appeal with fine wines.

Traditional Austrian cuisine is based on five main preparation styles: **frying, boiling, braising, roasting, and stewing (especially with paprika)**. Two fixtures of the traditional cuisine are offal, currently enjoying a revival as a regional delicacy, and wild mushrooms, known by their local name of Schwammerl. Both offal and Schwammerl are used in a wide variety of seasonal dishes. Meat plays a central role in many traditional recipes, with wines selected not for the meat itself but rather to complement the preparation method, the richness of the sauce, and the choice of side dishes. Most classic dishes are well suited to one or other of Austria's diverse white wines, as is freshwater fish and asparagus. Soft and fruity red wines are also great partners with the classic cuisine.

Austria's signature grape variety, Grüner Veltliner, is a classic for every occasion. Internationally appreciated as a complement to so many cuisines, it comes as no surprise to find Grüner Veltliner well suited to the wide diversity of traditional Austrian recipes.

Fried



The latest survey confirms the *Wiener Schnitzel* – Viennese escalope of veal – as the nation's favourite dish. Breaded recipes are highly popular, and also include chicken, liver, cauliflower, porcini mushrooms and so on. The rich taste of the breadcrumb coating demands a full-bodied wine with freshness and spice: these include dry, fruity white wines, such as Grüner Veltliner, in both fresh and full-bodied styles, a delicate Pinot Blanc, as well as regional indigenous varieties like Rotgipfler and Neuburger. A real treat is 'Schnitzel' with the Gemischter Satz field blend speciality, which offers a perfect harmony in opulence and complexity. Even wines that display a hint of *Botrytis cinerea* (noble rot) often pair well with breadcrumb coated fried dishes. Regional specialities to accompany these recipes, especially the Styrian *Backhendl* – fried chicken in breadcrumbs – include the dry, fruity Schilcher rosé wine or an off-dry Traminer.

Boiled



Beef *Tafelspitz* enjoys cult status in Vienna as being the Emperor Franz Josef's favourite food. Yet this boiled beef recipe, with its root vegetable and bouillon, is also a gem combination with wine. As with other Viennese boiled beef dishes from specialised cuts, such as *Schulterscherzl* (shoulder blade), *Kruspelspitz* (part of chuck), *Kavalierspitz* (shoulder blade cap), *Beinflfleisch* (shortribs) and so on, boiled beef recipes generally benefit from a sauce, gravy or side dish to enhance its flavour. A rich, complex white wine with adequate structure is recommended to harmonise with the piquant spice of the apple and horseradish sauce. If you prefer red wines, then a fruity Zweigelt would be a rewarding combination, although it is recommended to select a red wine of medium body, that displays fruity characters and is served slightly chilled. Yet the perfect pairing would be a sappy Pinot Blanc, or to complement the intensity of the horseradish in the root vegetable and boiled beef stock, a rich and mighty Grüner Veltliner from loess terroir is unbeatable.

Roasted



Roast beef with crispy fried onions, duck, goose and lamb recipes form the basis of Austrian cuisine. Roasting the meat changes its texture and flavour compo-

nents into a brown crust with a typical toasted taste. These roasted flavours share the tannin structure of red wine, and this should be considered when selecting the right wine. Full-bodied white wines and well balanced red wines complement these dishes well: elegant Zweigelt, mature Blaufränkisch as well as cellar-aged, opulent white wines are possibilities. Lighter meat dishes, such as roast chicken or roasted kidneys, tend to harmonise better with fruity white wines, such as Riesling or Grüner Veltliner.

Braised

Pot-roasted beef, beef roll, and braised beef cheeks are recipes that are always served in a sauce, and this needs to be considered when picking out the right wine style. The tender, delicate meat coupled with roasted, slightly sweet flavours pairs well with more complex wine, yet one that still retains fruit characters, such as a Pinot Noir or a maturing, well-rounded Sankt Laurent. These wines may be full-bodied, with an element of juiciness and tannin structure. Alternatively, a mature, rich white wine, perhaps an off-dry Spätlese style, would prove to be a rewarding choice for braised or stewed meat dishes.

Spiced Paprika Dishes



It often proves a challenge to pair some wines with spicy paprika dishes. A red wine might well struggle against the piquant aroma of the spice, and therefore an opulent white wine with ripe fruit characters, often with noble rot notes or residual sugar, can work best with the spiciness. A flavoursome goulash prepared with slowly stewed, sweet onions goes well with a rich

Grüner Veltliner or a fruit-driven Zweigelt with soft, balanced acidity. Yet a match made in heaven has to be the Szeged cabbage and meat dish *Szegediner Krautfleisch*, with its delicate acidity and soft spiciness, with a glass of fiery Blaufränkisch.

Fish



Austria's rivers and lakes are amongst the cleanest in the world. The majority of these lakes claim the purity of drinking water, and the countless brooks and rivers are home to many classic freshwater fish species. Freshwater fish farms and aqua culture are also of the highest quality, providing a supply of healthy fish. White wines work wonders with trout, brook trout, white fish, grayling, pikeperch, Danube salmon, freshwater salmon, carp, tench, catfish amongst others. A light-bodied, red wine served slightly chilled is incidentally a great partner to Serbian-style pikeperch in garlic. The choice of wine is entirely up to the nature of the recipe and personal preferences.

Offal

Offal includes the sweetbreads, liver, kidneys and brain. The choice of wine is dependant upon the method of preparation, along with the selected sauce. There is no prescribed wine, yet light-bodied white wines with crisp acidity are proven choices. A Welschriesling to brain with egg, or perhaps a medium-bodied, mature red wine to recipes with liver. The fruit-driven style of many Austrian wines tend to pair well with most dishes with offal.

Mushrooms

Recipes with mushrooms demand consideration when choosing the right style of wine. Generally speaking, white wines with very crisp acidity or mineral character, or red wines with gripping tannins, tend to result in an unpleasant metallic taste on the palate. Therefore, a better choice might be a reserve white, a full-bodied, mature Spätlese, off-dry style of white wine, or a creamy textured Chardonnay with subtle oak notes. Depending on how the mushrooms are served, a red wine alternative would be medium-bodied with some bottle age.

Asparagus



Austrian asparagus is cultivated in Marchfeld, Tullnerfeld close to Vienna, Eferdinger Becken in Upper Austria, as well as in the federal state of Carinthia. The area of Leonding near Linz has been established as a *Genußregion* (culinary region) for green asparagus. Vegetable dishes with asparagus or artichokes harmonise best with white wines, such as Grüner Veltliner Reserve. The Austrian Wine Marketing Board has produced the Asparagus & Wine brochure, with a comprehensive list of asparagus recipes with recommended wines.

Serving Suggestions for Sauces & Side Dishes

Rich, creamy and cheese based dishes complement the taste profile of fruity white wines with soft acidity, both with or without oak barrel maturation. The opulent and creamy texture of a Chardonnay aged in oak captures the rich intensity of creamy sauces.

Dark sauces, especially those with rich roasted flavours, have their own bitter taste, and generally pair well to red wines with fruit intensity and strong tannin structure.

If a salad is being served, then the wine should ideally have crisp acidity, in order to complement the high acidity of the dressing, which in turn brings out the fruitiness of the wine. Ideal wines include a refreshing Sauvignon Blanc or Welschriesling.



ROAST PORK

(Schweinsbraten)

Pork goes best with a youthful white wine, particularly a classically dry but full-bodied Grüner Veltliner or Welschriesling.



Pairs well with:

- ▶ **Grüner Veltliner**, rich and powerful. The full-bodied and vibrant structure of Grüner Veltliner is an obvious choice for this dish, with its depth of character. Its structure supports the tender pork, and is harmonious with the crispy skin and rind, and finally, with the cabbage side dish, is a highly aromatic partner.
- ▶ **Gemischter Satz**, a wine in a fuller and richer style, can be rewarding in this combination. The diversity of the aromas evolve thanks to the complexity of the side dishes and the spicy gravy.
- ▶ Roast pork, when served in the local winegrowing regions, is usually paired with a local variety, such as **Schilcher** in the Weststeiermark and **Blaufränkisch** and **Zweigelt** in Burgenland.



MEAT RICE

(Reisfleisch)

What's the best wine to pair with this rice and meat dish? It's not an obvious choice, but a fresh white wine with balanced acidity generally goes well with Reisfleisch.

Pairs well with:

- ▶ **Grüner Veltliner** classic: with its vibrant acidity, the Grüner Veltliner goes superbly with food. The classic 'pepper' bouquet brings out a spicy note.
- ▶ An alternative might be a matured **Sauvignon Blanc**, a fruity **Riesling** Reserve or a spicy, classic **Blafränkisch**.





RISSOLES

(Fleischlaberl)

Austrians like to enjoy their minced beef or veal rissoles with a glass of white wine.

Pairs well with:

- **Riesling Reserve:** The fruity characters of the Riesling enhance the spiciness of the burger, and the fresh acidity is softened by the wine's extract and the consistency of the mashed potato.
- **Rotgipfler** full-bodied: The tropical fruit characters bring a new, exciting dimension of taste into this age old marriage of minced burger and mashed potato.
- **Grüner Veltliner**, in both its classic and more opulent styles, pairs well to the dish too, particularly if the wines display restrained mineral characters and softer acidity. A rich **Pinot Blanc** or **Wiener Gemischter Satz DAC** are also ideal choices.



PASTA HAM BAKE

(Schinkenfleckerl)

A general favourite, Schinkenfleckerl is also easy to prepare. Choose a wine to complement the creamy cheese and ham flavours of the sauce.

Pairs well with:

- **Riesling Reserve:** The rich Riesling fruit pairs well with the creamy texture of the pasta. A delicate wine, that does not overpower the taste of the dish.
- **Grüner Veltliner classic:** its lively, peppery style combines beautifully with the rustic, homemade character of the diced pasta. It is also a great combination with salads.
- The rich and full-bodied style of **Gemischter Satz** is a natural choice for this traditional Heuriger (wine tavern) speciality; a Viennese marriage. Another great alternative would be a structured **Chardonnay** or **Pinot Blanc**.



Recipe

Ingredients (to serve 4)

<i>300g diced pasta</i>	<i>30g spring onions,</i>
<i>180g sour cream</i>	<i>sliced into fine rings</i>
<i>180g single cream</i>	<i>Salt, white pepper</i>
<i>20g butter</i>	<i>Thyme</i>
<i>100g smoked ham, sliced</i>	<i>Grated mature mountain</i>
<i>100g mushrooms</i>	<i>cheese</i>

The 'Fleckerl' are diced slices of pasta, and very typical for Austria. A vegetarian alternative is 'Krautfleckerl', with cabbage used in place of the ham. This dish is perfect for parties and buffets, as you can make as many portions as you like. There are many ways to make it, but a particularly fine method is described below:

Boil the diced pasta in a large saucepan of salted water until al dente. Slice the mushrooms, pan-fry them in a frying pan with a knob of butter. Then fry the spring onions in butter in a large frying pan or casserole dish, and add the sliced ham. Heat briefly, then add the pasta and stir in the cream and sour cream; add the mushrooms. Season with salt, pepper and thyme, and cook until the residue moisture achieves the desired consistency. Grate the mature cheese and spread it evenly across the surface of the dish before placing under the grill until the cheese melts. Serve with a lettuce or lamb's lettuce salad.



*From our Lakes,
Rivers and Ponds*



TROUT, CHAR OR WHITEFISH

(Forelle, Saibling oder Reinanke)

For this classic dish of freshwater fish with crispy buttered skin, choose a clean, mineral wine with a fresh, balanced acidity.





Pairs well with:

- ▶ **Riesling:** A fresh, dry Riesling with a firm body is the ideal combination.
- ▶ **Grüner Veltliner**, classic: A glass of this style of Grüner Veltliner from around the Danube is superb for lunch.
- ▶ **Sauvignon Blanc:** A refreshing Sauvignon Blanc from the Steiermark (yet not too grassy) brings vibrancy to the dish – and the **Pinot Blanc** and **Morillon (Chardonnay)** are sappy alternatives.
- ▶ Alternative choices might include all dry white wines that have not matured in oak. Depending on how the fish is prepared, either the wine or the fish will dominate the taste. For example, a fresh and light-bodied wine such as **Welschriesling**, **Müller-Thurgau**, **Frühroter Veltliner**, unoaked **Sauvignon Blanc**, and even **Gelber Muskateller** pair well with poached trout, in addition to **Grüner Veltliner** and **Riesling** that is dry and display mineral characters.



PIKE DUMPLINGS IN WHITE WINE SAUCE

(Hechtnockerl in Weissweinsauce)

You could accompany the dish with the same wine as that used for the sauce, though you may prefer to keep your higher quality wines for drinking rather than cooking.

Pairs well with:

- ▶ Dry **Riesling**, premium (Reserve or Smaragd categories) is taking centre stage.
- ▶ **Pinot Blanc** with fine floral characters supports the flavours in the background.
- ▶ An acclaimed **Chardonnay** would be the choice for the *Quenelles de Brochet*.
- ▶ **Traminer** and **Müller-Thurgau**, both in a Spätlese style, set an aromatic counterpoint.





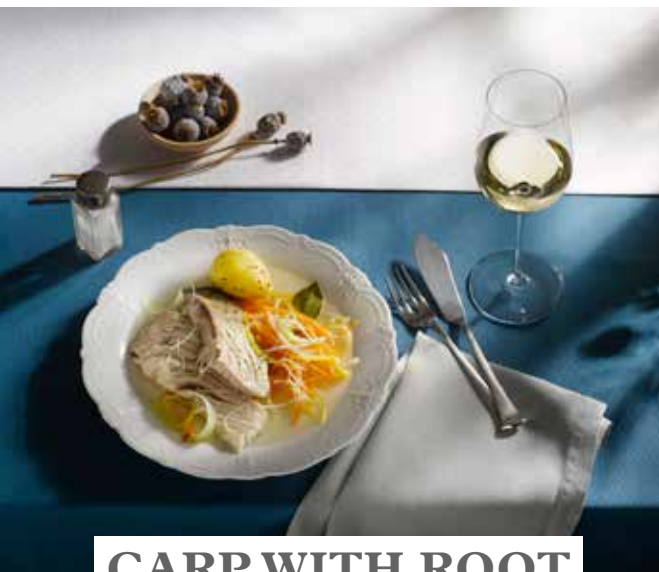
PAPRIKA PIKEPERCH

(Zander mit Paprika)

This Central European dish can also be served with a chanterelle mushroom goulash. It is a winning combination with white Leithaberg DAC wines, among others.

Pairs well with:

- ▶ **Pinot Blanc** with a full body and a racy structure does not overwhelm the dish.
- ▶ **Welschriesling**: a rich and full-bodied Welschriesling from Burgenland.
- ▶ **Sauvignon Blanc** in its mature style from a single-vineyard site is exciting.
- ▶ **Chardonnay** without any notable oak pairs particularly well with the chanterelle mushroom version.



CARP WITH ROOT VEGETABLES

(Wurzelkarpfen)

The vinegar in this dish means the wine must be chosen carefully. The recipe can be used with sheatfish, too.

Pairs well with:

- ▶ **Grüner Veltliner:** Whenever it is a challenge to find the right wine, you can always rely on Grüner Veltliner, and in this case, an example with a full body with crisp acidity is recommended.
- ▶ **Sauvignon Blanc** from the Steiermark would be a worthy alternative, with its intense mineral characters.
- ▶ Reserve quality wines, either **Gemischter Satz** or **Pinot varieties**, are possibilities.



Recipe

Ingredients (to serve 4)

800g carp fillet

200g assorted

root vegetables

(carrots, celery,

yellow carrots)

150g onions

20g butter

8 whole peppercorns

1 bay leaf

Chopped thyme

and parsley

Salt, vinegar

Just under 1 litre of water

In Styria, carp served with root vegetables is garnished with freshly grated horseradish, and requires a more rustic, full-bodied style of wine.

Boil the water, vinegar, herbs and half of the onions (chopped), and pierce the skin of the carp pieces with a knife. Place the carp into the stock and allow to simmer. Peel the root vegetables and finely slice them into strips, and slice the onions into rings, then fry them gently in butter. Pour in the carp stock and continue to steam until crunchy. Remove the fish from the stock and remove the skin, then place onto a pre-warmed plate. Spread the root vegetables and the chopped parsley onto the fish (for more spice add freshly grated horseradish). Pour some of the remaining vegetable stock and serve with boiled potatoes.





ROAST DUCK, MARTINI GOOSE

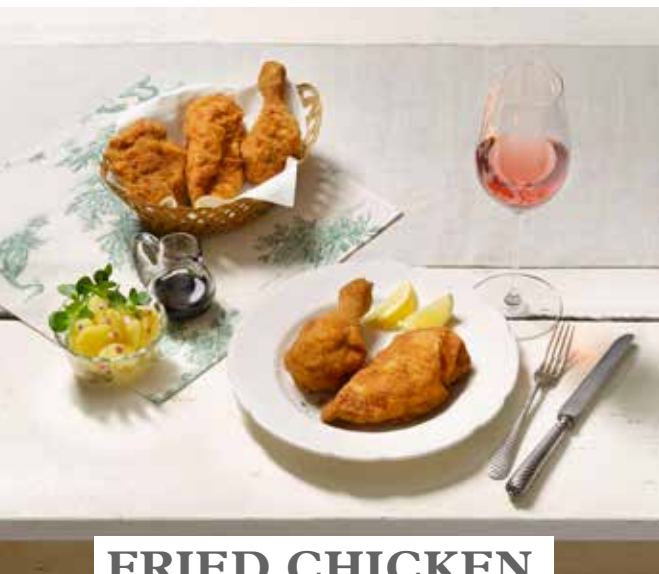
(Gebratene Ente, Martini Gansl)

Wine experts are divided over duck and goose: red wine or white? Duck the question by choosing the wine to match the cabbage instead: white wine with white cabbage, and for red cabbage, red wine.



Pairs well with:

- ▶ **Grüner Veltliner** to roast duck. An elegant, medium-bodied Grüner Veltliner with mineral characters is a classic favourite. Other, less aromatic varieties suit the dish as well.
- ▶ For the red wine, a fruity **Pinot Noir** served slightly chilled is very fine.
- ▶ **Blaufränkisch** and blends pair well with roast duck breast.
- ▶ The ‘Martini’ goose (named after St. Martin’s Day, 11 November) requires either opulent white wines, or young red wines (such as **Zweigelt**) served slightly chilled. Alternatively, go for a rich and voluminous estate grown red wine.



FRIED CHICKEN WITH POTATO SALAD

(Backhendl mit Erdäpfelsalat)

Every Austrian winegrowing region has its *Backhendl* wine. Of course the wines need body to compete with the breadcrumbs and salad dressing.

Pairs well with:

- ▶ **Grüner Veltliner** in its traditional pepper and spice style brings freshness into the combination. The fuller-bodied Reserve categories round off the chicken with spice and length.
- ▶ The Thermenregion and deep fried dishes are a harmonious combination thanks to the juicy style and depth of fruit character. **Rotgipfler** and **Zierfandler**, and in particular **Neuburger**, are proven choices.
- ▶ The choice of wine for the Steiermark, the traditional stronghold of this dish, is either **Pinot Blanc** or **Chardonnay**, that is known locally as **Morillon**. Regional favourites also include **Schilcher**, **Gelber Muskateller**, along with a medium dry **Traminer** from the village of Klöch.
- ▶ **Müller-Thurgau** is a real gem wine, with a hint of muscat in the nose with notable residual sugar.





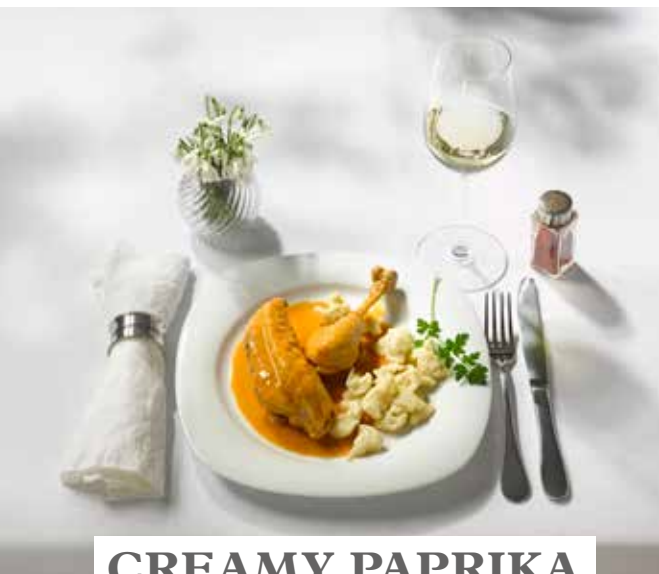
ROAST CHICKEN

(Brathendl)

Known as *Brathendl*, roast chicken remains one of Austria's favourite dishes, with regional specialities ranging from tender corn-fed chicken to the imperial delicacy of Sulmtal capon.

Pairs well with:

- ▶ **Grüner Veltliner** in a dry and fresh style pairs very well with roast chicken.
- ▶ **Riesling** in a medium-bodied style pairs remarkably well with white meat.
- ▶ Alternative choices might include a **Gemischter Satz**, fruity **Zierfandler** and a vibrant **Pinot Blanc**.
- ▶ During the summer, or at lunch time, a **rosé** or **Schilcher** are ideal.
- ▶ It is not only the Styrians that opt for a pleasant **Morillon (Chardonnay)** or a **Sauvignon Blanc** with their roast chicken.
- ▶ The Sulmtal capon with a single-vineyard **Gelber Muskateller** is a real treat.



CREAMY PAPRIKA CHICKEN WITH SPÄTZLE

(Paprikahendl mit Nockerl)

The creamy, fresh paprika taste determines the wine. First choice is a strong, full-bodied white wine.

Pairs well with:

- ▶ **Pinot Blanc** with a full body and neutral or no oak maturation is a rewarding combination.
- ▶ **Grüner Veltliner**, full-bodied: the all round favourite pairs well with the intensity of the paprika thanks to its juicy extract, subject to the mineral characters of the wine not being too pronounced.
- ▶ **Sauvignon Blanc**, single-vineyard quality, is an ideal companion to the sweet paprika spice, thanks to its ripe aromas.



Recipe

Ingredients (to serve 6)

<i>2 Spring chickens, each about 1.4kg</i>	<i>250ml sour cream</i>
<i>250g finely chopped onions</i>	<i>40g wheat flour</i>
<i>100g oil</i>	<i>1 tea spoon of concentrated tomato</i>
<i>40g sweet peppers</i>	<i>125ml single cream</i>
<i>600ml of water or soup broth</i>	<i>Salt</i>
	<i>Lemon juice, lemon zest</i>

By contrast to the rich meat of the Hungarian Pörkölt beef stew, the veal goulash along with the recipe of chicken in a sweet pepper sauce, date back to the Hungarian 'Paprikás' dishes.

Divide the chicken into quarters (or into smaller pieces if desired) and clean. Remove the meat from the backbone and breastbone, but cook them together. Season with salt and gently fry in hot oil and then take out of the pan. Pan-fry the onions in the chicken stock, and stir in the paprika, and immediately pour on water or soup. Add the tomato concentrate and grated lemon zest, and add salt. Add the chicken pieces, cover and continue to cook. Once again, remove the chicken pieces. Mix the flour and sour cream with a whisk, gently stir it in the sauce and let it boil for a few minutes. Then stir in the single cream. Strain the sauce through a sieve and add lemon juice to taste.

Place the chicken onto a warmed plate and add the sauce and serve with traditional bite-sized 'Spätzle' dumplings or boiled potatoes with parsley.





ROAST LOIN OF VEAL WITH KIDNEYS

(Kalbsnierenbraten)

These wine recommendations work equally well with stuffed breast of veal (*Gefüllte Kalbsbrust*) or roast veal shank (*Gebratene Kalbsstelze*).



Pairs well with:

- ▶ **Grüner Veltliner**, full-bodied style: with its elegant fruit and supple structure, the Grüner Veltliner pairs wonderfully with the slowly cooked Sunday roast, with its buttery gravy.
- ▶ **Riesling Reserve**: A full-bodied, dry Riesling is an innovative and rewarding combination.
- ▶ Red wine choices might include a fruity **Pinot Noir** with delicate oak spice, or perhaps a more intense, elegant **Blafränkisch**.



RAGOUT OF VEAL LIGHTS

(Kalbsbeuschel)

Known traditionally as *Beuschel*, this Viennese speciality is a ragout of cleaned veal lungs. A small portion is often served as an amuse-bouche.

Pairs well with:

- **Rotgipfler** or **Zierfandler**, full bodied versions, complement this dish extremely well. The tropical notes, coupled with the rich fruit extract make this style of Thermenregion wines a great partner to delicate sauces, and especially to the rich, creamy flavour of the ragout.
- **Grüner Veltliner**, full-bodied style: The ripe fruit characters of a mature and rich Grüner Veltliner can really enhance the texture of this veal lights speciality.
- An alternative might be an opulent, fruit-driven white wine, such as **Riesling**, as well as a fruity red wine like **Sankt Laurent** and **Zweigelt**.





SAUTEED CALF'S LIVER

(Geröstete Kalbsleber)

Choosing the wine for a liver dish always requires care – as little acidity as possible, with fruit flavours discreetly to the fore.

Pairs well with:

- ▶ **Grüner Veltliner**, full-bodied. The best examples grown on loess mineral soils offer great harmony.
- ▶ **Sauvignon Blanc**, single-vineyard quality. The ripe fruit aromas pair very well with the marjoram flavours in the sauce, and the combination even works well with onion. A charming **Gewürztraminer** is recommended as well.
- ▶ **Zweigelt**, **Sankt Laurent** and **Blaufränkisch**, medium-bodied: Fruity red wines that display ripe, juicy tannins enhance the delicate roasting aromas of the liver.



WIENER SCHNITZEL WITH POTATO SALAD

The classic Viennese escalope of veal is traditionally deep fried in the purest pork lard. The crispy breadcrumbs demand a crisp, structured wine.

Pairs well with:

- ▶ **Gemischter Satz** Classic: a refreshing accompaniment that also pairs well with the Viennese cold salad.
- ▶ **Grüner Veltliner**: Both the Classic style with its neutral oak style, and the more opulent Reserve category offer the perfect spice and fruit extract to offer perfect balance with the *Schnitzel*.
- ▶ **Rotgipfler, Zierfandler, Neuburger, and Pinot Blanc** with fruit and creamy texture.
- ▶ **Zweigelt or Pinot Noir** that is light and fruity, and ideally served slightly chilled.



Recipe

Ingredients (to serve 4)

4 veal schnitzel (escalopes) each approx. 140g	80g breadcrumbs
60g wheat flour	200g lard
2 eggs	Salt

The original Wiener Schnitzel derives from the Costoletta alla Milanese in Lombardy. The veal meat is usually cut from lean topside or the thick flank, and is fried in pork lard, rather than butter. The lard gives the dish its unique taste and is highly resistant to heat, that incidentally produces little trans fats. Schnitzel that is deep fried in clarified butter has an individual, quite intense taste. The taste is more neutral when using sunflower oil.

Preparation: Beat the veal to approximately 4–6 mm, and add salt to both sides. Remove the skins, as to avoid it crinkling during frying. Place three soup bowls next to each other, and put the flour into the first. Whisk the egg white and yolk from two eggs into the second bowl and place the breadcrumbs into the third.

Breadcrumbs: Dip both sides of the escalope into the flour, and beat gently, as only to leave a very thin layer of flour. Then dip both sides of the escalope into the egg mixture, and allow the excess mixture to drip off before doing the same with the third bowl of breadcrumbs. Brush off excess breadcrumbs. The escalope is now ready to fry.

Frying: Heat 2–3 cm of lard in a large, flat frying pan. The temperature is very important, and if the lard fails to reach the desired temperature, the breadcrumbs will be fatty and soggy, and if the fat is too hot, then the breadcrumbs will burn. Lay the prepared escalopes next to each other into the hot lard and fry each side for approximately 1½ – 2 minutes. Gently toss the pan, so that the escalopes swim in the fat and the breadcrumbs rises.

Serving: Remove the crisply browned escalopes from the pan and dab dry with kitchen roll, and place them onto a warmed plate. Note that Viennese escalope served with sauce is a sacrilege! Serve with a wedge of fresh lemon and ideally parsley potatoes. A salad is obligatory, the Viennese potato salad, lettuce or mixed leaf salad.





BOILED BEEF

(Tafelspitz)

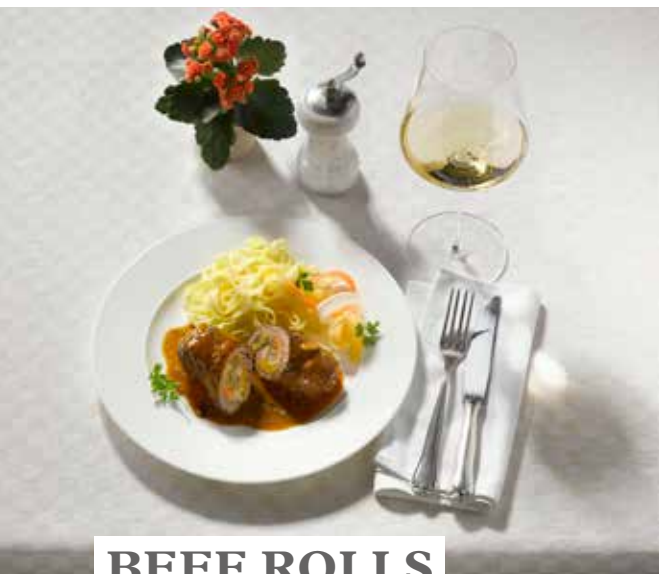
The boiled *Tafelspitz* (cap of rump), *Schulter-scherzl* (shoulder blade) & co are among the leading favourites of the Viennese cuisine. In Vienna, these dishes are traditionally served with apple and horseradish sauce and a sour cream and chive sauce. Outside the capital city, side dishes include a bread and horseradish sauce, but roast potatoes are always present.





Pairs well with:

- ▶ **Grüner Veltliner**, rich and powerful: It enhances the flavours of the dish and is harmonious with the obligatory apple (or bread) and horseradish sauce.
- ▶ **Riesling Reserve**: This is one recipe where the intensive fruit characters and juiciness of a mature Riesling are really brought to life.
- ▶ Alternative white wine choices might include a rich **Pinot Blanc** or a fruity **Zierfandler**. A **Grüner Veltliner** in its classic style, along with the **Gemischter Satz**, are refreshing, yet more refined in this combination.
- ▶ Red wine: Medium-bodied **Zweigelt** or a **Blaifränkisch** that display developed fruit characters.



BEEF ROLLS

(Rindsrouladen)

It might be a real surprise to learn that the best partner to this favourite stewed recipe is rich and spicy white wine.

Pairs well with:

- ▶ **Grüner Veltliner**, rich and powerful. The spice and mineral characters of this wine provide the perfect balance with the traditional marinated gherkin and carrot stuffing and the mustard sauce.
- ▶ **Gemischter Satz** Reserve from an acclaimed single-vineyard site.
- ▶ Alternative white wine choices might include a juicy **Pinot Blanc**, the opulent white wines from the Thermenregion, or a **Pinot Gris** from the Steiermark.
- ▶ A red wine choice is a fruity, medium-bodied **Zweigelt** or a rustic-styled **Blauburger**.





BRAISED SHOULDER OF BEEF

(Geschmortes Schulterscherz)

Roast beef, as well as traditionally Viennese tenderloin pair well with similar wine recommendations.

Pairs well with:

- ▶ **Pinot Noir:** A maturing, complex Pinot Noir with subtle oak cask ageing pairs exceptionally well with fresh cranberries and sauces.
- ▶ **Red blend:** An elegant red wine blend that displays typical Austrian fruit (and not cooked, compote fruit flavours) acts as a positive partner to a roast, and makes a real impression.
- ▶ **Sankt Laurent** is suitable, especially if its slightly aged, with balance and soft tannins.
- ▶ Alternative white wine choices might include **Grüner Veltliner** and **Zierfandler**, with a full-bodied structure.



ROAST BEEF WITH CRISPY FRIED ONIONS

(Zwiebelrostbraten)

Two kinds of roasted, toasty aromas, and red wine fans can relish in opening a full-bodied, structured red wine that is rich in extract.

Pairs well with:

- ▶ **Blaufränkisch** Reserve: A full-bodied Blaufränkisch with structured acidity softens the intense flavour of the onions, the rich sauce and the roasted meat.
- ▶ Red blend of local Austrian varieties with **Cabernet Sauvignon** and **Merlot** bring a touch of the exotic into the dish.



Recipe

Ingredients (to serve 4)

<i>4 slices of roast beef or sirloin (160g each)</i>	<i>Oil to deep fry the onions</i>
<i>Fine flour</i>	<i>150ml water or soup</i>
<i>60g oil or lard</i>	<i>20g cold butter</i>
<i>400g onions</i>	<i>for the sauce</i>
<i>3 tablespoons flour</i>	<i>Salt, black pepper</i>

The Austrians also love the tender steamed roast beef with fried onion rings and the Reindl roast beef served in a casserole dish, yet the shorter version is easier to prepare, and has become a classic in the Viennese gastronomy. Recommendation for meat is either the striploin (Entrecôte) for the sensitive, although connoisseurs swear by roast forerib with fine marbling.

Gently brown finely sliced onion rings in preheated oil; remove a table spoonful of the onions and place them to dry onto a piece of kitchen roll. Slice off the rind of the roast beef. Gently beat the piece of beef, and season both sides with salt and pepper. Add flour onto one surface, carefully pressing it into the meat. Preheat a flat frying pan with fat and fry the beef pieces, firstly with the flour side down, and then turn and sear. Then remove the beef from the pan, tip away the fat and pour water or soup onto the residue stock. Stir in the butter and the roast beef and allow to settle until the meat induces the stock.

Place the cooked meat onto a warmed plate and pour the gravy over it. Carefully spread the salted, crispy onion rings over the plate. This traditional Viennese dish is garnished with roast potatoes and pickled cucumber.





Austria during the
Mushroom Season



CREAMY CHANTERELLE MUSHROOMS

(Eierschwammerl à la Creme)

Chanterelles are known in Austria as *Eierschwammerl*. During the mushroom season they are often enjoyed as a starter, and this can influence the choice of wine to go with them.





Pairs well with:

- ▶ Mature **Chardonnay**, soft and supple, that is made for this dish. The cream sauce harmonises with a creamy, textured wine style, that complements the fat consistency of the sauce with its structure.
- ▶ An alternative might be a mature and opulent **Grüner Veltliner** with loads of richness, that is so easy to find in Austria, as well as **Pinot Blanc**.
- ▶ Red wine is more challenging. A harmonious **Sankt Laurent** or a **Pinot Noir** with soft, silky tannins is recommended, which adds a splash of elegance to the dish.



SAUTEED PORCINI

(Sautierte Steinpilze)

Austrians call porcini ‘the king of mushrooms’. Sautéed, they are often used to garnish seared beefsteak, veal or guinea fowl.

Pairs well with:

- ▶ **Sankt Laurent**, full-bodied. The soft textured fruit characters of a mature Sankt Laurent pair wonderfully with the delicately sautéed mushrooms. **Zweigelt** would be another choice, and the chosen wine should ideally have soft, balanced acidity.
- ▶ **Grüner Veltliner**: If you are looking for a fresh wine with character, then look no further than the classic Grüner Veltliner. Ideally, the wine is balanced, with a full body.
- ▶ A mature **Pinot Blanc** or elegant **Chardonnay** is also recommended.





VIENNESE FRIED

PORCINI

(Gebackene Steinpilze)

The deep fried mushrooms and the obligatory tartar sauce taste tremendously good with rich and long white wines and cellar-aged, medium-bodied red wines.

Pairs well with:

- ▶ **Chardonnay (Morillon)**, rich and powerful: The delicate mushroom taste is pleasantly enhanced by the character of the wine.
- ▶ **Grüner Veltliner**, rich and powerful: a great wine that is in its element here.
- ▶ **Rotgipfler**, **Zierfandler** and **Neuburger** are great choices for every fried dish.
- ▶ Alternative red wine would be an elegant, spicy **Zweigelt**, **Sankt Laurent** or **Pinot Noir**.



PAN-FRIED CHANTERELLE MUSHROOMS

(Geröstete Eierschwammerl)

In Austria, pan-fried chanterelles (*Eierschwammerl*) are often served with egg (especially scrambled egg), along with parsley potatoes.

Pairs well with:

- **Grüner Veltliner**, full-bodied. Only a rich and opulent Grüner Veltliner with juicy intensity and minimal minerality can hold up against the roasted flavours, without appearing too sharp.
- **Chardonnay**, matured, **Pinot Blanc** or the autochthonous **Neuburger**. A rewarding combination, and although these styles of wines might excel better with other dishes, they support the flavours here really well.
- **Sankt Laurent** or **Pinot Noir**, classic and unoaked: Red wine can also work well, but a style without too much fruit and without recognisable oak maturation, as the tannin can often conflict with the mushroom's flavour.



Recipe

*Ingredients (to serve 4 as a main course or
6 as a starter)*

<i>800g chanterelle mushrooms</i>	<i>1 tablespoon chopped parsley</i>
<i>60g butter</i>	<i>4 eggs</i>
<i>80g chopped onion</i>	<i>Salt, black pepper</i>

Carefully wash the mushrooms, then dry them and slice the larger ones into smaller pieces. Whisk up the eggs with a fork, then add salt. Heat up the butter in a frying pan, and gently heat the onions, before adding the chanterelle mushrooms. Increase the temperature and continue to fry. Remove any excess fluids from the mushrooms. Add salt, pepper and the chopped parsley, and stir in the whisked egg mixture. Cook for a few minutes before serving onto a pre-warmed plate with parsley potatoes.



The Austrian Wine Academy: Become a Wine Professional!



The Austrian Wine Academy was established in 1991, in order to provide a new and efficient training centre for private wine lovers and professionals alike. The Academy is located in Rust, in the romantic ambience of the old Seehof. Overall responsibility for its management lies in the hands of Dr Josef Schuller MW, Austria's first Master of Wine (MW).

Seminars are presented in all of Austria's nine federal states, given in co-operation with a wide variety of partners at more than twenty centres. Over the past few years, interest in Austrian wines has reached unprecedented heights: more than 15,000 students attend some 800 lectures every year.

The Austrian Wine Academy has been active in a partnership with the Wine & Spirit Education Trust in London for more than twenty-five years, offering international wine accreditations such as the WSET Diploma level 4.



The **WSET Diploma in Wines – Central Europe** programme is presented at the Academy’s campus in Rust. Study excursions and workshops visiting Austria’s winegrowing regions are an essential element of the programme.

The **WSET Diploma in Wines – International** is held in partnership with leading Italian wine producers. This course leading to the WSET Diploma is held in part at the Academy’s campus in Rust, its Vienna centre at Palais Coburg and the Palazzo Antinori in Florence. Part of the course involves study trips and visiting programmes conducted at leading Austrian and Italian wine estates.

The Academy’s most recent development is the **WSET Diploma in Wines – Rheingau/Burgenland/Alto Adige/Zurich**, where courses are presented in these varied winegrowing regions, including visiting programmes.

For further information please visit:
www.weinakademie.at



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