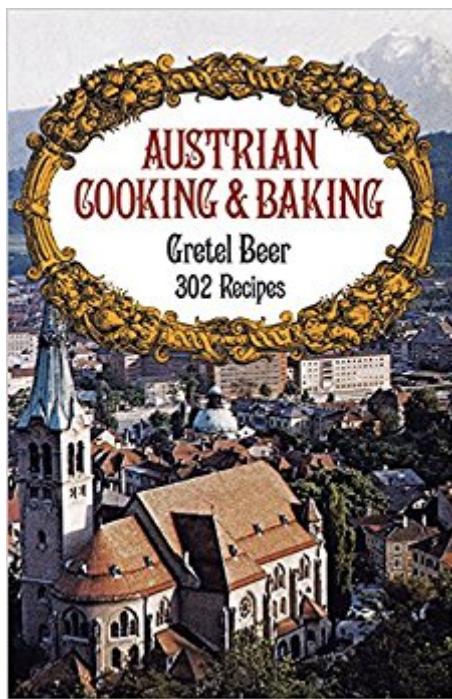


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# Austrian Cooking And Baking



## Synopsis

Austrians like to eat well, and what they like to eat best is dessert. After a delicious cauliflower soup, and a great Wiener schnitzel with nockerl and cucumber salad, they always have room for an incredible dessert – Sachertorte, apple strudel, or Guglhupf, just to name a few. For this cookbook Gretel Beer has collected authentic recipes for these and many other dishes and gathered them together in just the right proportion – 171 dessert recipes and 131 recipes for everything else. For your soup and entrée, you can choose from such favorites as beef broth with dumplings, potato soup, carp in aspic, baked pike, stuffed breast of veal, Kalbsgulasch, four kinds of schnitzel, boiled beef, sauerbraten, roast pork, stuffed green peppers, Backhendl, and more, as well as vegetables, salads, sauces (horseradish, dill, etc.), and dumplings. Then try your best to choose a dessert: baked pancakes with vanilla cream, apricot dumplings, rice pudding, Kaiserschmarrn, hazel nut pudding, bishops' bread, butter rings, filled honeycakes, sour cream strudel, poppyseed crescents, ring cake, Schnecken, fruit loaves, Alpenbuttermilch, Dobos torte, strawberry gateau, Linzertorte, meraner torte, Muerbe torte, and much more. Gretel Beer's family comes from just outside Vienna, and she has included many old family recipes in her cookbook as well as others she has discovered herself. This is good Austrian home cooking, and the simple, easy-to-follow recipes will work just as well in your home.

## Book Information

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## Customer Reviews

A passionate home cook that has been honing her cooking skills for the last 25 years, concentrating

on Italian cooking for the last 10 years, writes this review. My favorite cookbooks are "The Professional Chef" by the Culinary Institute and "Culinary Artistry". With more than 500 cookbooks in my collection I am usually disappointed in my recent cookbook acquisitions. This particular book is on loan from an Austrian friend, whose two brothers are chefs in Austria. Given that a woman born and raised in Austria thinks the recipes in this book are authentic I have to assume that she knows more than the reviewer that disagrees. The book is outlined as follows: 1. I'd like to explain 2. Soups and their Garnishes 3. Fish 4. Meat, Game and Poultry 5. Some Cold Dishes 6. Vegetables 7. Salads 8. Savoury Sauces 9. Dumplings and the Like 10. Desserts - Hot and Cold - including Sweet Sauces 11. Cakes, Pastries and Biscuits 12. Gateaux and Icings. Before I review the book, I must say that if you are on a diet, this is not the book for you. I think that you could gain weight just reading this book. However, if you are a fan of desserts, WOW what a book! The first chapter the author explains the difference in some of the typical ingredients of Austria. She also provides a table that translates the European Gas Marks into degrees, which I do not see very often in foreign cookbooks. The garnishes for the soup alone are worth the cost of the book. I have never seen such variation in noodles and dumplings. And then, there are the schnitzel recipes. Can you say yummy?

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