
Popular snacks / dishes in Austria

— a presentation by AHS-Rahlgasse —



OVERVIEW

- Grießnockerlsuppe
- Käsespätzle/Käseknöpfe
- Schnitzel (facts+recipe)
- Linzertorte
- Manner Schnitten



Grießnockerlsuppe



- Clear soup with dumplings
- Classics of viennese kitchen
- Dumplings made from: semolina, milk, eggs, butter
- How to make them: form the dough with two teaspoons
- Boil the dumplings 15 minutes in the soup
- Topped with chives

Käsespätzle/Käseknöpfle (Cheese - buttons)



- Egg-flour dough
- Lumps of dough with cheese
- Topped with caramelised onions
- Seasoning: Salt + Pepper
- **Origin** → Western - Austria (lower Germany)



Schnitzel facts:



- traditional austrian food, most popular
- served with either fries or baked potatoes with basil
- statistics: average Austrian eats 30,6 Wiener Schnitzels / year (42 mio. kilos of meat a year → 9 mio. Austrians → 5.25 kilos of Schnitzel/year/person)
- origin in Vienna (german cookbook 1831)



Recipe for a Wiener Schnitzel



Ingredients: raw Schnitzel, eggs, breadcrumbs and flour

Process:

- pound meat with schnitzelklopper
- 3 plates/bowls: 1) flour 2) whisked eggs 3) breadcrumbs
- put Schnitzel in bowls 1-3
- pan with frying oil, fry until golden.



Linzertorte (Linzer Tarte)



- Oldest cake named after a place
- 2 dough versions
 - “brown” like a short pastry with nuts
 - “white” with lemon
- coated with currant jam
- covered with a rhombic pattern and nuts



Manner Schnitten



- Wafers with chocolate hazelnut cream
- invented in 1898 by Josef Manner I.
- format/recipe remained unchanged
- 4,000 wafers sold / day in 1 store on Stephansplatz in Vienna.



