

„Germknödel“

- Traditional Austrian plate
- Also well known in Bavaria, Germany
- Sweet and that's why it is often served as a dessert
- Fluffy yeast dough dumpling
- Filled with spiced plum jam
- Served with melted butter and a mix of poppy seeds and sugar on top
- Sometimes eaten with vanilla sauce (not very traditional)

Ingredients (for six Germknödel)

For the dough:

250g grippy flour
15g yeast
25g butter
1/8 l milk
25g powdered sugar
2 egg yolk
1 tsp. Vanilla sugar
A bit of lemon peel
A sprinkle of salt

For the filling:

240g plum jam (in Austria we call it „Powidl“)

For the decoration:

90g grated poppy
90g butter
90g powdered sugar

Preparation

1. Let the yeast dissolve in lukewarm milk and mix it with 50g flour, put a bit flour on top and let it rest in a warm place.
2. Heat the butter and beat it warm over steam with powdered and vanilla sugar, egg yolk, lemon peel and salt.
3. Knead both mixtures with flour to a smooth dough.
4. Cut the dough in six same sized pieces and form them to balls.
5. Put a tea towel on top and let them sit for about half an hour.
6. After the dough has risen, press the balls flat, put plum jam in the middle and press the edges of the dough together, put them with the locking side down on a floured underground.
7. Cover the dumplings again with a tea towel and let them rest until they are two times the size they were before.
8. Prepare a cooking pot with water and let the water cook, put in the dumplings and cook them for about seven minutes, turn them over and let them cook for another seven minutes.
9. Take them out and serve them on a plate poured over with melted butter.
10. Mix grated poppy and powdered sugar and put it on top.

Enjoy it!

„Frittatensuppe“

- Traditional Austrian soup insert

Ingredients (...)

Cooking oil

Salt

Two eggs

1/8 l milk

75g flour

Preparation

1. Crack the two eggs in a pot.
2. Begin swirling and add the flour, salt and milk.
3. Prepare a pan and add the oil.
4. Begin pouring the cream (Notes: It should be rather thin and make sure you can get it out of the pan).
5. Once it is brown on both sides, get it out of the pan; repeat process until the cream is used up.
6. Roll them up and then chop them in small stripes.
7. You can either put them in the fridge and prepare a vegetable or meat soup and then warm them up and add them to the soup!

Enjoy!

„Cognac“

- Traditional Romanian cake

Ingredients

For Dough:

½ cup raisins
¼ cup rum
2 tbsp active dry yeast
¼ cup warm water
2 cups milk
1 cup butter unsalted, melted
3 tbsp lemon zest
1 1/2 cups sugar
8 cups all-purpose flour
5 eggs separated
2 tbsp vanilla extract

For Filling:

8 oz walnuts or pecans
5 tbsp sugar
2 tbsp cocoa powder

Other:

2 tbsp vegetable oil
1 egg beaten, for egg wash
3 tbsp sugar

Preparation

1. Add the raisins to small bowl and pour the rum over them. Let the raisins soak up the rum and plump up while preparing everything else.
2. In another bowl add the yeast and warm water, stir it a bit and let it sit for 10 to 15 minutes to activate. The yeast should bubble up. If you don't see it bubble up, then the yeast is old. Do not proceed because your bread will not rise.
3. In a sauce pan add the milk, butter, lemon zest and sugar. Heat it over medium-low heat just until the butter melts and the sugar is dissolved. Do not boil it, it just needs to be hot. If it gets too hot it can kill the yeast.
4. Drain the raisins. To the bowl of your mixer add the flour, the 5 egg yolks, vanilla extract, the milk mixture, yeast mixture and raisins. Using the dough hook mix everything for about 5 minutes until everything is well blended together and the dough should come off the sides of the bowl. The dough will be a softer dough and somewhat sticky to your hands. The more you mix the dough the fluffier it will be.
5. Take a large bowl and oil it with about 1 tbsp of the vegetable oil. Place the dough in the bowl and use the other tbsp of vegetable oil to rub over the dough. Cover the bowl with plastic wrap and place in a warm, draft free environment. Let the dough rise until it doubles in size, could take 1 to 2 hours.
6. Great 3 loaf pans with oil or butter.
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8. Once the dough has doubled in size, divide it in 3 equal pieces. On a big surface where you can work the dough, oil the surface, we will not use flour here, I find that oil works better. Take one piece and roll it out using a rolling pin, into a rectangle that's about 1/2 inch in thickness and the width of your loaf pans. Spread about 1/3 of the nut mixture over the dough. then roll it up jelly style. Place the roll in the prepared loaf pan. Repeat with remaining dough pieces.
9. Cover the loaf pans with a clean damp kitchen towel, place in a warm, draft free environment and let the loaves rest until doubled in size.
10. Preheat the oven to 350 F degrees.
11. Place the loaves in the oven and bake for 35 to 45 minutes or until the loaves are golden brown. To test if they are done inside, insert a toothpick into the center and if it comes out clean the loaves are done.
12. Let the loaves cool for about 10 minutes in the loaf pans. Run a knife around the edges of the loaves, to make sure they didn't stick, then remove the loaves from the loaf pans, transfer them to a wire rack and let them cool completely before slicing into them and serving.

For Filling

1. While the dough is rising add the walnuts or pecans to a food processor and pulse a few times until the nuts are finely ground. Add the sugar and cocoa powder to the processor and pulse a few more times until everything is well incorporated.
2. In the bowl of your mixer add the egg whites and mix until stiff peaks form. Fold in the nut mixture. Place this in the fridge until ready to use.