

On Saturday, December 1st 2018 there was a gastronomic workshop about Austrian cuisine and culture. Workshops were conducted by Miss Agnieszka Kaspryszyn and the participants were students preparing for a traineeship in Austria. Here's a coverage from one of the students.

The workshop in which I participated were really interesting and we learnt a lot (and we're very grateful for that). First, the teacher told us about Austrian culinary tradition and then divided us into 5 groups, each one had to do make a different Austrian dish according to the recipe:

- Frittaten Suppe (broth with pancake batter noodles)
- Germknödel (steamed dumplings with powidl and vanilla sauce)
- Wiener schnitzel (veal cutlet Vienna-style)
- Apple strudel
- Kartoffelsalat (potato salad)

We all wanted the dishes to be tasty and good looking – and I guess we made it (have a look at the photos and judge). If just the sight of it makes your mouth water you can prepare it yourself

Kartoffelsalat

Ingredients:

7 potatoes

7 pickles

1 big onion

1,5 red pepper

Salt, pepper, mustard, apple vinegar

Preparation:

1. Boil potatoes without peeling them (in salted water) let them cool down, peel and cut into half-slices
2. Cut pickles into dices. Remove seeds from pepper, wash it and cut into dices. Wash onion, peel, cut into dices and pour it with boiling water. Strain it after a while.
3. Put all ingredients into a big bowl. Season with salt pepper, apple vinegar. Add mustard and mix.
4. Put foil on the bowl and put it into the fridge for 2 hours.
5. Guten Appetit

Tłumaczył: Szymon Brun