



Martin Sieberer



## DISH ALMSTÜBERL LODGE

### SIEBERER STEW FROM ALPINE PIGLET WITH CARPACCIO OF PINK ROASTED PIGLET ON CABBAGE AND POTATOES

#### INGREDIENTS

250 g neck of Alpine piglet	1 garlic clove
75 g belly bacon	1 small onion
2 cl olive oil for frying	Thyme, rosemary, summer
50 g carrots	savoury
50 g celery	500 g brown piglet stock
50 g potatoes	0.33 l dark beer
50 g pointed cabbage	Approx. 20 g cornflour

#### PREPARATION:

Trim the piglet meat of fat and sinew and cut into 2 x 2 cm cubes. Marinate with herbs, garlic and spices and leave at room temperature for 1–2 hours. Lightly sear in olive oil, caramelize with a pinch of sugar, deglaze with a generous splash of dark beer and pour in the stock. Bring to the boil, season with salt and pepper, and simmer gently until the meat is tender (about 1 hour). After 30 minutes, add the diced vegetables and potatoes and cook until tender. Finish with garlic and thicken slightly with cornflour mixed with dark beer. Finally, add the pointed cabbage and some pickled thyme. Bring to the boil again briefly. Serve the stew in small cups.

#### For the Carpaccio:

Marinate the piglet loin with salt, pepper, caraway and mustard, sear in a hot pan, then roast in the oven at 80 °C until it reaches a core temperature of 60 °C. Cool and slice thinly. Serve on warm cabbage salad marinated with a walnut-sherry dressing. Garnish with herbs and alpine flowers, and serve with fried potatoes.

Best served with a small cup of my piglet stew.

Wishing you delightful tasting moments at the Almstüberl lodge on the Dias-Alm, Martin Sieberer



Thomas Sieberer  
Hermann Zangerl

#YoungChefsPaznaun



## DISH FRIEDRICHSHAFENER HÜTTE LODGE

### BRAISED DUCK WITH PORCINI JERUSALEM ARTICHOKE HASH

#### PORCINI JERUSALEM ARTICHOKE HASH

500 g Jerusalem artichoke  
1 onion  
200 g porcini mushrooms  
2 tbsp oil for frying  
1 bay leaf  
1 sprig marjoram  
Salt/Pepper

#### BRAISED DUCK

4 duck legs  
1 tsp paprika powder  
Sprigs of rosemary and marjoram  
Juniper berries, bay leaf,  
allspice, cloves, peppercorns,  
1 tsp salt  
Pinch of smoked chilli powder,  
pinch of cinnamon  
Oil and clarified butter  
Root vegetables  
1 tbsp tomato purée  
Port wine, red wine, duck stock  
Salt, pepper

#### PREPARATION:

##### Porcini Jerusalem Artichoke Hash

Halve the Jerusalem artichokes and cook in salted water for about 20 minutes. Dice the onion and quarter the mushrooms. Peel the cooked Jerusalem artichokes, slice, and fry in oil. After 5 minutes, add onion; after another 5 minutes, add mushrooms and herbs. Fry for 5–10 more minutes and season with salt and pepper.

##### Duck leg

Crush the spices and mix with paprika, salt, chilli and cinnamon. Rub duck legs with the mixture and marinate airtight in oil for 24 hours. Sear skin side down in clarified butter. Add diced root vegetables, roast well, add tomato purée, then deglaze with port and red wine, and add duck stock. Place duck legs on top and braise at 160 °C for about 90 minutes. Remove legs when tender, strain the sauce, thicken with cornflour, and season.

To serve: plate the hash, place the duck leg on top, ladle sauce around, and garnish with herbs.

Wishing you success, Thomas Sieberer & Hermann Zangerl



Patrick Raaß



## DISH HEIDELBERGER HÜTTE LODGE

### VEAL MEATBALLS WITH POTATO-LEEK PURÉE AND MARINATED RED RADISHES

#### VEAL MEATBALLS

250 g minced veal  
250 g minced pork  
100 ml milk  
1.5 slices of toast  
½ onion  
2 tsp hot mustard  
2 eggs  
1 finely grated garlic clove

Pinch of fresh ginger  
1 tbsp chopped parsley  
Salt, pepper, mild chilli salt, nutmeg, lemon zest  
Dried marjoram  
100 g white breadcrumbs  
Oil for frying  
Some onion jus

#### POTATO-LEEK PURÉE

1 kg waxy potatoes  
1–1.5 l vegetable stock or salted water  
300 ml milk  
40 g cold butter  
300 g green part of leek (blanched, finely chopped)

#### MARINATED RED RADISHES

8 red radishes  
2 cl Chardonnay vinegar  
2 cl lemon oil  
2 cl vegetable stock  
Salt, sugar

#### PREPARATION:

##### Veal Meatballs

Soak cubed toast in milk. Dice onion and soften in 100 ml water until evaporated. Whisk eggs with mustard, salt, pepper, chilli salt, nutmeg and lemon zest. Combine meats with soaked bread, egg mix, onion, garlic, ginger, marjoram and parsley. Form small patties, coat in breadcrumbs and fry until golden. Drain on paper towel.

##### Potato-Leek Purée

Cook peeled potatoes until soft. Press or mash. Warm and salt the milk, stir gradually into potatoes, finish with butter and stir in leek. Season.

##### Marinated Red Radishes

Slice radishes finely. Mix vinegar, oil, stock, salt and sugar for a vinaigrette and marinate radishes.

To serve: spoon purée onto plate, place meatball on top, garnish with marinated radish and pour over onion jus.

**Tip from Patrick Raaß:**  
Topped with crispy onions or marinated wild herbs.



Andreas Spitzer



## DISH ASCHER HÜTTE LODGE

### SMOKED MEAT DUMPLINGS, NONA'S SAUERKRAUT, GLAZED APPLES

#### POTATOES

500 g floury potatoes  
3 egg yolks  
200 g flour (fine)  
40 g semolina  
40 g melted butter  
Salt, pepper, nutmeg

#### SMOKED MEAT DUMPLINGS

350 g smoked meat  
1 onion  
1 garlic clove  
Salt, pepper, oil

#### NONA'S SAUERKRAUT

500 g sauerkraut  
1 onion  
Oil  
1 garlic clove  
1 cooked potato  
1 tbsp flour

#### GLAZED APPLES

2 apples  
2 tbsp butter  
1 tbsp sugar  
White wine

## PREPARATION:

### Dumplings

Peel and cook the potatoes in salted water, drain and steam off. Press and cool. Mix with the remaining ingredients to form a dough. On a floured surface, roll into a log, cut into 8 pieces, flatten, and place a ball of smoked meat filling in the centre. Wrap dough around filling and seal. Simmer in salted water for approx. 12 minutes.

### Filling:

Finely mince the smoked meat. Dice onion, sauté briefly, add meat and garlic, season with salt and pepper.

### Nona's Sauerkraut

Rinse sauerkraut in cold water. Sauté diced onion in oil, add stock, kraut, and spices. Braise for 40 minutes. Add grated potato and garlic 10 minutes before end. Mix flour with water and stir in.

### Glazed Apples

Peel, core and slice apples. Caramelize sugar and butter, deglaze with white wine and water, and cook apples gently until tender.

Serve dumplings on sauerkraut with glazed apple slices.

Andreas Spitzer wishes you good success!



#YoungChefsPaznaun



## DISH JAMTALHÜTTE LODGE

### 'SCHÖLFELER' – TWO KINDS OF POTATOES AND MELTED MOUNTAIN CHEESE

---

#### INGREDIENTS

400 g Galtürer mountain cheese	1 lemon
300 g aged Galtürer mountain cheese	2 tbsp kirsch (cherry brandy)
1 garlic clove	Nutmeg (grated), pepper,
300 ml white wine	salt, sugar
300 ml poultry stock	40 g cornflour
	Viola potatoes
	La Ratte potatoes

---

#### PREPARATION:

##### Mountain Cheese

Melt the cheese in white wine and stock over medium heat. Add garlic, salt, sugar, nutmeg and pepper. Add lemon juice and kirsch, bring to boil. Thicken with cornflour mixed with water until creamy. Simmer for 2 minutes.

##### Potatoes

Marinate potatoes with oil, salt, pepper and caraway, roast at 180 °C for 25 minutes.

Serve the melted cheese with the roasted potatoes. Optional: top with Viola chips and cabbage salad.

Enjoy your time on the Jam, Michael Sieberer & Dominik Ojster



Daniel Kurz & Kai Lindner



## **DISH LAREIN ALPE LODGE**

### **FOREST MUSHROOM CONSOMMÉ, ALPINE PRAWNS & MAASHOF PORK WITH STUFFED WONTONS**

#### **FOREST MUSHROOM CONSOMMÉ**

250 g shiitake	1 halved bird's eye chilli
250 g oyster mushrooms	4 crushed garlic cloves
250 g chanterelles	100 ml soy sauce (Kikkoman)
250 g porcini	100 ml fish sauce (Mega Chef)
2 stalks lemongrass	2 l chicken stock
4 kaffir lime leaves	

#### **WONTONS**

1 pack wonton wrappers	Salt, pepper
250 g minced pork	1 finely chopped
125 g cooked & chopped	bird's eye chilli
alpine prawns	4 chopped garlic cloves
50 g chopped spring onions	Sesame oil for frying
25 g ginger purée	

#### **PREPARATION:**

##### **Consommé**

Place all ingredients in a vacuum bag, steam at 85 °C for 75 minutes. Strain through muslin. Keep mushrooms for garnish.

##### **Wontons**

Knead all ingredients. Test flavour by frying a small patty. Place filling on wrappers, moisten edges, fold and seal. Steam in bamboo basket or boil for 2 minutes. Fry briefly in sesame oil.

Serve with hot consommé, mushrooms, wild herbs, and coriander oil.

**Happy cooking! – Daniel Kurz & Kai Lindner**



Hermann Huber



## DISH FAULBRUNN ALM LODGE

### SPINACH DUMPLINGS WITH ALPINE CHEESE ON MUSHROOM RAGOUT

#### SPINACH DUMPLINGS

250 g dumpling bread	2 tbsp butter
100 g blanched, chopped spinach	Approx. 200 g milk
1 small onion	2 eggs
1 garlic clove	Salt, pepper, nutmeg
70 g diced alpine cheese	

#### MUSHROOM RAGOUT

100 g chanterelles	125 ml vegetable stock
100 g porcini (or cultivated mushrooms)	125 ml cream
1 small onion	Salt, pepper, fresh herbs
1 garlic clove	Cornflour for thickening
50 g diced vegetables – carrot, leek, celery	2 tbsp butter

#### PREPARATION:

##### Spinach Dumplings

Sauté finely chopped onion in butter, deglaze with milk, season, mix with all ingredients. Let rest 20 minutes. Form one test dumpling, cook in salted water. If too firm, add milk to dough. Form remaining dumplings and cook.

##### Mushroom Ragout

Sauté chopped onion, garlic, mushrooms in butter. Add stock, cream, diced vegetables, simmer 5 minutes. Season and thicken with cornflour.

Serve dumplings on mushroom ragout, top with brown butter.

Or visit me at the Faulbrunn Alm lodge – Hermann Huber



Bernd Fabian &  
Gunther Döberl



## DISH PANORAMA RESTAURANT SATTEL CAPUNS 'CROSS-BORDER DELIGHT' – SWISS-AUSTRIAN STYLE

### CAPUNS

350 g flour  
150 ml water  
100 g low-fat quark  
3 eggs  
2 Salsiz (dry sausage)  
Parsley, chives, curly mint  
40 chard leaves

Butter for roasting  
and nut butter  
50 g Tyrolean bacon

### KOCHFOND

1 shallot  
1 tsp butter  
150 ml poultry stock  
Salt, pepper

60 g smoked Tyrolean  
bacon (strips)  
1 finely chopped onion

### PREPARATION

#### Capuns

Mix flour, eggs, quark, water, salt to a dough and beat until bubbly. Let rest 1 hour. Dice sausage, chop herbs, mix into dough. Place a tsp of dough onto blanched chard leaves, roll up tightly.

#### Fond

Sauté shallots in butter, add bacon, deglaze with stock, reduce. Season with salt, pepper, bay leaf. Simmer rolled Capuns in fond for 8–10 min.

In a pan, brown onions, add bacon, roast briefly. Serve Capuns in a shallow bowl, drizzle with fond, top with onion-bacon, grated cheese, chives and nut butter.

Enjoy limitless indulgence – Bernd Fabian & Gunther Döberl