

Executive Pastry Chef Nick Malgieri Article



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Nick Malgieri is the national spokesperson for the Switzerland Tourism Gastronomy and Wine program. After culinary school in the United States, he apprenticed in Switzerland and has maintained close ties with the country ever since through frequent visits. A frequent traveler to other destinations, he collects recipes everywhere. Below is a sample of some of the recipes from his book, *A Baker's Tour: Nick Malgieri's Favorite Baking Recipes from Around the World* (HarperCollins, October 2005).

Additional information on Nick Malgieri: www.nickmalgieri.com 

Vienna and Salzburg



Austria is one of the few countries that marks the season of Advent and the year-end holidays which follow it with traditional celebrations that are refreshingly devoid of commercial intent. It all begins at the end of November with the start of Advent, the four weeks that precede Christmas Day. During Advent Christmas markets selling decorations and small gifts open, outdoor concerts take place, and families light one of the four candles on the Advent wreath on each of the Sundays before the big day. Children look forward to each morning and opening another "window" of their advent calendars until the final one on December 25 reveals a full scale Nativity scene.

Saints aren't forgotten and December's most important one, St. Nicholas, appears on his feast day December 6 and distributes fruits and candies to children. The day after Christmas is reserved for St. Stephen, especially important in Vienna since the cathedral is named in his honor; and New Year's Eve is the feast of St. Sylvester and is so called in all German speaking countries.

Since the beginning of time religious feasts have been marked by the preparation of traditional foods, and of course Austria excels, especially in the preparation of all sorts of sweets from Vanillekipferl or vanilla crescent cookies to Stollen, a dense yeast-risen cake studded with fruits and nuts (see recipe below). Depending on particular family traditions, the Christmas goose may be enjoyed either on Christmas Eve or Day, while some families reserve a fine carp for their Christmas Eve dinner.

When you visit Vienna, Salzburg, or both during the Christmas season you'll be entertained by the wealth of beautiful decorations and world-class concerts and nourished by the best of traditional foods and sweets readily available.

A visit to the Christmas market

In Vienna they say that if you listen carefully at a Christmas market you might hear the busily rustling wings of an angel out on Christmas errands. Vienna's largest Christmas market is right at the City Hall, and aside from gifts, seasonal decorations, and baked goods, the busy shopper can stop for a cup of spiced mulled wine for a quick warm

up. Other markets in the city are to be found at Spittelberg, Karlskirche (the church of St. Charles), the Belvedere Palace, and Freyungplatz. Most markets open the last week in November or on December 1 and close on December 23 or 24.

In Salzburg, you'll find traditional markets on the Cathedral Square and Residenz Square in the old city, and others at the Hellbrunn Palace, the Sterngarten, and at the Hohensalzburg Fortress.

Shopping up a storm

Each of the following businesses has shops in both Vienna and Salzburg.

Lobmayr

Spectacular glass and crystal objects, both antique and contemporary, are to be found at Lobmayr, in business since 1823. A former supplier to the Imperial Court, Lobmayr is also the place for tabletop items of all types. A not to be missed stop on any shopping expedition. Open Monday through Saturday at 10AM.

J and L Lobmayr

Kaernterstrasse 26 Schwartzstrasse 20

Vienna Salzburg

Augarten

Please don't bump into any of the dishes or figurines if you swoon at the beauty of Augarten porcelain. Two of my most precious possessions are Augarten figurines of the famous Lippizaner horses of Vienna's imperial Spanish Riding School. Even the reins on the horses are molded in porcelain, some of it being no more than 1/8-inch wide. Look no further for beautiful dishes – maybe a whole set, maybe just a dozen dessert plates – which also have a history going back to 1718.

Augarten Porcelain

Stock-im-Eisen-Platz 3 Alter Markt 11

Vienna Salzburg

Augarten Porcelain

Stock-im-Eisen-Platz 3

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Vienna

Salzburg

Lanz

If you need a new Dirndl or you can't possibly face another summer with your old worn-out Lederhosen, then head straight for Lanz. Seriously, though, Lanz specializes in the world's most tasteful and elegant outdoor and casual clothing and the kid's clothing selections are truly spectacular.

Lanz

Kaernterstrasse 10 Schwartzstrasse 4

Vienna Salzburg

Vienna dining and sweet favorites

Zum Schwarzen Kameel

The last time I visited Vienna I had dinner here the first night and left so steeped in Viennese tradition that it stayed with me for the whole visit. This is where to eat Tafelspitz, Viennese style boiled beef, or a 100% real Wiener Schnitzel. Light food is also available during the day outside traditional mealtimes.

Zum Schwarzen Kameel

Bognergasse 5

Vienna

Phone: 011 431 533 8125

www.kameel.at 

Oesterreicher im Mak

Chef Helmut Oesterreicher cooks both traditional and contemporary Austrian dishes in this ultra-modern setting in the MAK (Museum of Applied Arts). People in the know head here for a daily lunch set menu or even a la carte selections that are high in quality and reasonable in price.

Oesterreicher im MAK

Stubenring 5

Vienna

Phone: 011 431 714 0121

www.oesterreicherimmak.at 

Demel

Without any exaggeration I would rank Demel in the top 3 contenders for world capital of desserts and sweets. The cakes, the tarts, the coffeecakes, the breakfast pastries, the individual pastries, the chocolates, I'm about to hyperventilate, I want some right now! Definitely worth numerous visits during any trip to Vienna, Demel never disappoints, but never leaves you feeling sated. Like the skillful courtesan she is, Demel always leaves you wanting just a little more – another tiny slice of Gugelhupf, or just one more tiny chocolate cat's tongue.

Kohlmarkt 14

Mozartplatz 20

Vienna

Salzburg

Phone: 011 431 535 1717 Phone: 011 662 840 358

www.demel.at 

Café Diglas

Hans Diglas shared a wealth of information about Viennese baking and desserts with me when I last visited Vienna. Diglas took over the family business about 20 years ago and has since also acquired a lovely pastry shop on nearby Fleischmarkt. Whichever you visit, be assured that you're enjoying the very best of Viennese artisan baking – when I first visited the pastry shop several years ago and looked at the pans of different pastries cooling in racks near the oven, I felt as though I were seeing the pages of a classic Viennese baking book turning before me. Don't miss this one.

Café Diglas

Café Konditorei Diglas

Wollzeile 10

Fleischmarkt 16

Vienna

Salzburg

Phone: 011 431 512 5765

www.diglas.at 

Eating around in Salzburg

St. Peter Keller

Situated in the 9th century monastery of the same name, this restaurant is one of the must-have experiences of Salzburg. Thought to be the oldest restaurant in Europe, St. Peter is right in the heart of the old town, and serves traditional Austrian food with a few modern and foreign touches. Don't neglect to try terrine of suckling pig with beet salad; Crisp-fried goat cheese on a tomato salad; frothy polenta soup with parmigiano reggiano; and fabulous strudels. Don't worry about the age of the premises, by the way, they have been thoroughly modernized several times in the past 1,200 years...

Stiftskeller St. Peter

St. Peter Bezirk I/4

Salzburg

Phone: 011 43 662 84 84 81-0

Weekend phone: 011 43 662 84 12 68

www.haslauer.at 

Hotel Goldener Hirsch

A popular spot in the city for visitors who swarm the hotel's restaurant for its excellent food at moderate prices. The hotel has the reputation of treating every guest like an old friend, a quality that assures, unfortunately, that you might have trouble booking a room or a table during busy times of the year if you don't get organized well in advance.

Hotel Goldener Hirsch

Getreidegasse 37

Salzburg

Phone: 011 43 662 80 840

www.goldenerhirsch.com 

St. Paul Stube


The St. Paul Stube is a popular destination for both locals and students and can get mobbed because of its excellent food at rock-bottom prices. Appetizers such as Parmesan cream soup or pumpkin cream soup can be had for about €3 to 4. Appetizers (mixed salads, black bread with a variety of spreads, or mixed hors d'oeuvre) are €3 to 9. Main courses like cheese dumplings with caramelized onions and salad, chanterelle risotto with pork cutlets, and noodles with prawns and Riesling sauce run from €7 to 15.

St. Paul Stube/Rockhouse Bar (Closed Sundays, open from 5PM to 1AM)

Herrengasse 16

Salzburg

Phone: 011 43 662 84 32 20

www.rockhouse-bar.at/paul-stube/ 

RF Azwanger

This lovely specialty food and wine shop is the ideal place to pick up a gift if you're visiting friends or colleagues during your stay in Salzburg. After 300+ years in business I think they have it figured out and offer a vast selection

of Austrian wines, cheeses and native food products. Imports are not neglected either.


R. F. Azwanger

Getreidegasse 15

Universitaetsplatz 11

Salzburg

Phone: 011 43662 84 33 94

www.azwanger.at 

Holzermayr

Great chocolate and all types of traditional candies have been made by this business for over 150 years. Great for last-minute gift shopping

Holzermayr Chocolates

Alter Markt 7

Salzburg

Phone: 011 43662 84 23 65

www.holzermayr.at 

Recipe: Stollen

Stollen is a popular Christmas treat throughout the German-speaking world. Though many fancy and filled versions have appeared recently, this is a classic recipe. Shaping the Stollen requires care to get the characteristic folds just right.

Sponge

1 cup milk

4 teaspoons active dry yeast

1 cup unbleached all-purpose flour (spoon flour into dry-measure cup and level off)

Dough

8 tablespoons (1 stick) unsalted butter

1/2 cup light brown sugar, firmly packed

1/2 teaspoon salt

2 tablespoons dark rum

2 teaspoons vanilla extract

2 cups unbleached all-purpose flour

1/2 cup raisins

1/2 cup candied orange peel, cut into 1/4-inch dice

1/2 cup whole almonds, blanched or unblanched, coarsely chopped

Finishing

3 tablespoons unsalted butter, melted

1/3 cup sugar

Confectioners' sugar for dusting

One cookie sheet or jelly roll pan covered with parchment or foil

1. For the sponge, warm the milk in a small saucepan over low heat until it is just lukewarm, 110 degrees. Pour the milk into a bowl and whisk in the yeast. Stir in the flour with a rubber spatula. Cover the bowl with plastic wrap and let the sponge rise until it is very puffy, about 30 minutes.
2. For the dough, beat the butter with the sugar and salt in the bowl of an electric mixer with the paddle attachment on medium speed until it is soft and light, about 2 or 3 minutes.
3. Beat in the rum and vanilla.
4. Stop the mixer and scrape the sponge into the mixing bowl; add the remaining flour. Beat the dough on lowest speed for 2 minutes, then stop the mixer and let the dough rest for 10 minutes.
5. Beat the dough on medium speed until it is smooth and elastic, about 2 minutes longer. Beat in the raisins, candied peel, and almonds, beating only until they are evenly distributed throughout the dough.
6. Scrape the dough into a buttered bowl and turn the dough over so that the top is buttered. Cover the bowl with plastic wrap and let the dough rise until it is double in bulk, about 1 1/2 hours.
7. To shape the stollen, scrape the dough out onto a lightly floured work surface and press it into a rectangle about 5 x 12 inches. Make an indentation with the handle of a wooden spoon or a dowel an inch in from the right edge of the long side of the dough. Use a rolling pin to make a 2-inch wide trough an inch in from the left side of the dough. Fold the thick edge of the left side into the indentation on the right side of the dough.
8. Slide your hand under the stollen and transfer it to the prepared pan. Neaten the edges of the stollen so that it is an even rectangle after it is on the pan.
9. Cover the stollen with a towel or buttered plastic wrap and let it rise for about 30 minutes, or until it just begins to puff.
10. About 15 minutes before you are ready to bake the stollen, set a rack in the middle level of the oven and preheat to 375 degrees.
11. Bake the stollen for about 30 to 40 minutes, or until it is well risen, deep golden and a toothpick inserted in the thickest part emerges dry.
12. Immediately after removing the stollen from the oven paint it with the melted butter using a pastry brush and sprinkle the sugar on it.
13. Slide the paper from the pan to a rack to cool the stollen.