

FOOD & WINE

TRAVEL ISSUE

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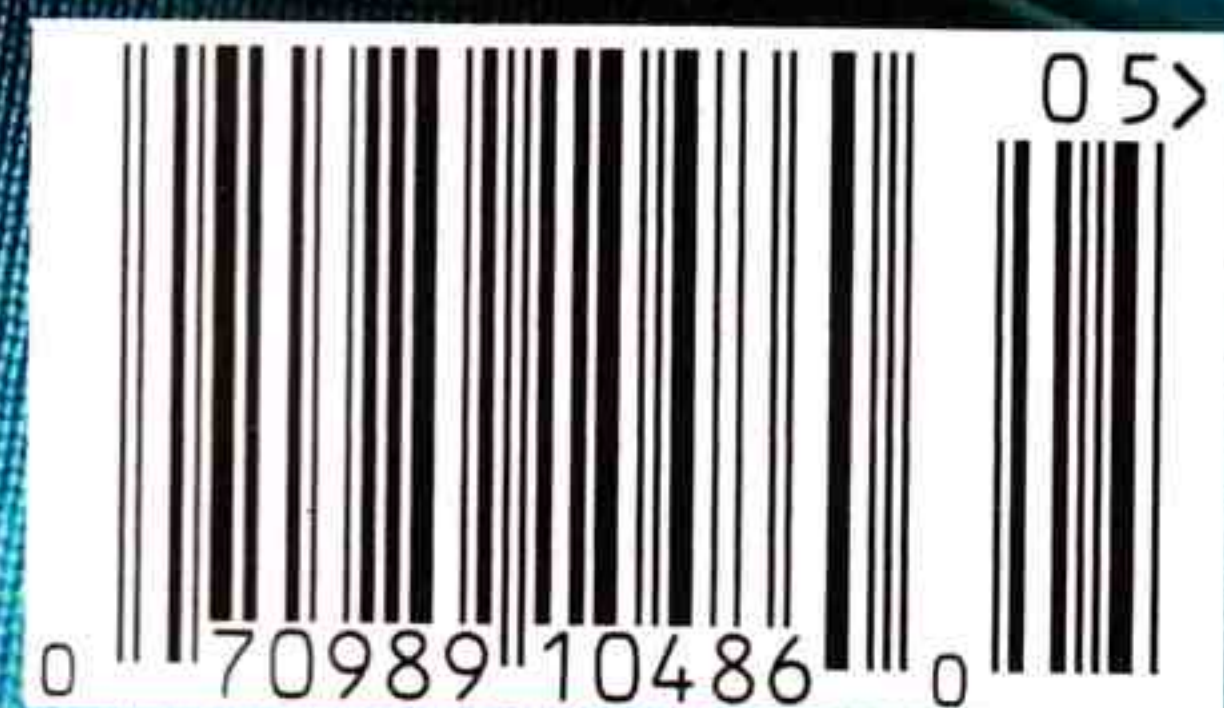
*world's greatest
dishes made easy*
from italian to asian

the go list

F&W'S ANNUAL
GUIDE TO
THE BEST NEW
PLACES TO EAT,
DRINK + SHOP

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Andrew Zimmern's
chicken yakitori, basted
with fresh ginger juice,
is great with Pinot Noir.
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WWW.FOODANDWINE.COM \$4.99

discovering fantastic pinot noir

Haus Wares

A new wave of Austrian designers are carrying on the tradition of predecessors like Josef Hoffmann and the Wiener Werkstätte.

—Jessica Romm

MODERN STEIN

The 19th-century Viennese glassmaking company Lobmeyr hired design group Polka to update a traditional beer glass. \$137; kneenandco.com.



TEA TOTEM

A stemlike handle is the visual hallmark of the new "Alice" tea collection by Viennese porcelain design company Feinedinge ("fine things"). \$200; feinedinge.at.



STYLISH STORAGE

Centuries-old Austrian company Riess and buzzy Vienna designers Dottings collaborated on enamel cookware in an array of colors. virages.fr.



STAG PARTY

Witty Alpine references mark this porcelain antler plate by Mano Design. \$75; floristry.com.



5. In a small skillet, heat 1 tablespoon of the olive oil until shimmering. Add the shallot and cook over moderate heat until softened, about 3 minutes. Scrape the shallot into a bowl. Whisk in the tomato paste and vinegar, then whisk in the remaining 6 tablespoons of olive oil. Add the herbs and chopped eggs to the dressing and season with salt and pepper. Add the watercress and toss to coat.

6. Spoon the potato puree onto plates. Top with the asparagus and salad and serve.

WINE Citrusy Austrian white blend: 2010 Rotes Haus Gemichter Satz.

Austrian Cheese Spread with Pumpkin Seed Oil

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🕒 TOTAL: 5 MIN • MAKES 1½ CUPS

Pumpkin seed oil from southern Austria gives this spread its nutty flavor.

- 8 ounces cream cheese, softened
- ¼ cup toasted pumpkin seeds, 2 tablespoons finely chopped
- 1 tablespoon pumpkin seed oil
- 1½ teaspoons Dijon mustard
- Salt and freshly ground pepper

Blend the cream cheese with the chopped pumpkin seeds, the pumpkin seed oil and mustard and season with salt and pepper. Top with the whole pumpkin seeds and serve.

SERVE WITH Dark bread.

Braised Veal Shoulder with Spring Vegetables

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🕒 ACTIVE: 1 HR; TOTAL: 4 HR • 6 SERVINGS

At Edi & The Wolf, chefs Eduard Frauneder and Wolfgang Ban serve goat-cheese-stuffed veal in individual-size portions. Prepared as a whole roast, as in the recipe here, it's a great way to feed a group. To give the braising liquid an even richer flavor, substitute 1 cup of veal demiglace for 1 cup of the beef stock.

- ½ cup fresh goat cheese, softened (3 ounces)
- ¼ cup chopped celery leaves
- 1 tablespoon chopped marjoram
- 1 teaspoon chopped rosemary
- Salt and freshly ground pepper
- One 3-pound butterflied veal shoulder roast
- 2 tablespoons extra-virgin olive oil
- 2 shallots, thinly sliced
- 1 large carrot, thinly sliced
- 1 small celery rib, thinly sliced
- 1 cup dry red wine
- 4 cups beef stock
- 1 bay leaf
- 1 garlic clove, smashed
- 2 tablespoons chopped parsley
- 2 tablespoons chopped tarragon
- 2 tablespoons chopped dill

Spring Vegetables with Pickled Onions, for serving (recipe follows)

1. Preheat the oven to 300°. In a small bowl, mix the goat cheese with the celery leaves, marjoram and rosemary and season with salt and pepper. Lay the veal shoulder on a work surface, boned side up, and season with salt and pepper. Spread the goat cheese mixture over the meat, then roll it up and tie at 1-inch intervals with kitchen string. Season with salt and pepper.

2. In a large, enameled cast-iron casserole, heat the olive oil. Add the veal roast and cook over moderately high heat, turning, until browned all over, about 10 minutes. Transfer the veal to a plate. Add the shallots, carrot and celery to the pan and cook over low heat until softened, about 5 minutes. Add the wine and simmer until syrupy, about 10 minutes. Return the veal roast to the casserole. Add the beef stock, bay leaf and garlic and bring to a boil.

3. Cover the casserole and braise the veal in the oven until tender for 2½ to 3 hours, turning once or twice.

4. Transfer the veal to a carving board and cover loosely with foil. Strain the cooking liquid into a saucepan and spoon off the fat. Boil the liquid until reduced to 2 cups, about 15 minutes. Stir in the parsley, tarragon and dill and season with salt and pepper.

5. Remove the strings from the roast and slice it ¾ inch thick. Serve with the jus and the Spring Vegetables with Pickled Onions.

WINE Light-bodied, spicy Austrian red: 2008 Moric Blaufränkisch.

PHOTOGRAPHS: COURTESY OF LOBMEYR (GLASS), COURTESY OF FEINEDINGE (TEAPOT), COURTESY OF DOTTINGS (COOKWARE), COURTESY OF MANO DESIGN (PLATE)