



HABSBURG
CUISINE



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PREAMBLE



With this book, I want to take you on a journey through the culture and history of Austrian cuisine with the help of stories, anecdotes, legends and tales.

Austrian cuisine is like a stroll through European cultural history. The influence of the

Habsburg crown lands on the imperial court kitchen in Vienna is to this day a strong link, which is evident in the culinary and cultural traditions of people and peoples.

Many of these dishes can to this day be found on Austrian menus and around the world.

To enjoy good cuisine together, brings us closer, opens our minds to something new and promotes our friendships, as it did in the past and as it does today.

I cook my recipes by instinct and taste, seasoned with many herbs from the garden. The ingredients come from the region, the meat only comes from animals who have lived in freedom, who have been culled at pasture, and who have not been transported while alive.

We are what we eat!

Our daily food significantly contributes to our wellbeing and health. It is food for the soul to cook with love.

Herta Margarete Habsburg-Lothringen





AN IMPERIAL CAKE

ON THE OCCASION OF THE
PRESENTATION AT THE
100-YEAR ANNIVERSARY OF EMPEROR
FRANZ JOSEPH IN OCTOBER 2016,
IN THE CEREMONIAL HALL OF
SCHLOSS SCHÖNBRUNN

presented by
Herta Margarete & Sandor Habsburg-Lothringen



Developments in Food Culture

Many recipes and dishes, which are considered Austrian specialties, have their origin in the Habsburg crown lands.

When the monarchy extended from Hungary to Transylvania, Bohemia, Moravia, Galicia, Bosnia, Dalmatia and Italy, the culinary traditions of the peoples combined in the imperial royal cuisine.

The imperial royal court culture and the love of experimentation of the cooks as well as the invention of many new recipes at the imperial court in Vienna are to this day apparent in our cuisine, and still inspire the creativity of our kitchens.

Around 1720, sweet dishes conquered Europe. In Switzerland, the meringue was invented, in France choux pastry and in Austria the sponge cake.

Empress Maria Theresia's husband Franz Stephan of Lothringen, Emperor of the Holy Roman Empire, loved French cuisine and brought the first French cooks to Vienna, who brought with them their French recipes and integrated them into Austrian cuisine.

In the 19th century, there was mainly good middle-class old Austrian cuisine. Meals were simple and mostly consisted of beef broth, beef, baked goods and sweet dishes.

Up until today, the emperor is still present in Austrian food, from the Kaisersemmel – imperial roll, Kaiserschmarrn, Kaiserschöberlsuppe – soup with semolina dumplings, Kaisergugelhupf – Bundt cake, Kaiserfrühstück – imperial breakfast, to name but a few, to the old saying: »Ich habe gegessen wie ein Kaiser – I have eaten like an emperor«.

Specialities and Influence of the Old Austrian Cuisine

Here are some dishes, which according to passed-down tales were already popular in the 18th and 19th century in the imperial royal cuisine. Each crown land and neighbouring country of Austria had its specialities and ingredients, which were swapped back and forth. Up until the present day, some of these wonderful culinary indulgences from the Danube monarchy can be found in the menus of restaurants, guesthouses and private kitchens.

*THE FOLLOWING ARE SOME ALLOCATIONS
OF DISHES OR INGREDIENTS TO THEIR
COUNTRIES:*

BOHEMIA/MORAVIA: Powidl – plum jam,
Knödel – dumplings, Sauerkraut, Prager Schinken –
ham, Golatschen – pastries, Obströster – stewed fruit

FRIULI: polenta, cheese with dry-cured ham, ice
cream, macaroni, salami, parmesan, oysters, fish

POLAND/GALICIA: beetroot (soup), gherkins, buttered breadcrumbs on cooked vegetables

SPAIN: Olio soup, Spanish bread, Cataloni bread

TRANSYLVANIA: filled vegetables, tomatoes, peppers, cabbage, kale, vegetable casseroles

HUNGARY/SLOVAKIA: goulash soup, goulash, Dobos cake, cabbage strudel

FRANCE: ragouts, fricassee, roulades, bouillon, pâté

LOWER AUSTRIA: potatoes, roast pork, poultry, vegetables

CARINTHIA: Sterz – rural cereal dish, filled pasta, sausages, strudel, sweet dishes baked in lard

STYRIA: Sterz, capon, boiled meat with root vegetables, pumpkin dishes

VIENNA: soups, boiled beef, preserved meats (veal, chicken, lamb, offal), pudding, roux vegetables, strudel, pancakes, Kaiserschmarrn, game

TYROL: bacon, Tyrol dumplings, strudel, Sterz, Schmarren, mash, cheese, small dumplings

UPPER AUSTRIA: potatoes, cider roast, dumplings, Linzer cake

SALZBURG: pretzel dishes, Salzburger Nocken – traditional sweet dish, beer soup, fried liver, warm cabbage salad





The secret of the Habsburg imperial napkin

Insights into the Imperial Royal Court Kitchen

The imperial household was governed according to a strict hierarchical order. There was an imperial royal court household ordinance, of which the court kitchen was the centre. This was controlled by the court management office.

The court kitchen was situated beneath the Hofburg chapel in the Schweizerhof in the Hofburg in Vienna. It was converted in 1904 and updated to the latest technical standard. There were different kitchens, e.g. the kitchen for state, diplomatic and military receptions, the buffet kitchen, the private kitchen for the family, the kitchen for members of the family, the ménage kitchen for court employees, a confectioner kitchen, and the Olio kitchen. In this kitchen only the Olio soup for imperial balls was prepared. Then there was a dish wash kitchen, a kitchen for preserves, a cool house, different manipulation rooms and offices, e.g. for the head chefs to prepare menus, storerooms for groceries and the large court cellar.



AN IMPERIAL SOUP – BEEF BROTH



*BEEF BROTH HAS BEEN
VERY POPULAR SINCE
THE MIDDLE AGES*



500 g beef for boiling
some beef bones
ca. 2,5 l water
2 onions
5–7 cloves of garlic
some oil
soup vegetables
(leeks, celeriac, carrots, 2 tomatoes, parsley root)
pinch of salt
peppercorns
thyme
lovage
bay leaves
chives



Fry the quartered onions, garlic and beef in oil, add water and the washed beef bones. Add salt, peppercorns, thyme, lovage and bay leaves and slowly bring to the boil. Peel and chop the soup vegetables such as leeks, celeriac, carrots, tomatoes and parsley root, then add to the soup and leave to simmer at medium heat for about 2 hours.

Chicken Soup - Back to the Origin

Today a strong chicken broth is cooked for colds since it gives real relief. It wakes tired and ill spirits and strengthens the immune system.

The combination of vital substances found in this soup, has a strengthening effect on the body and improves regeneration.

The ancient Egyptians already used chicken broth to fight colds.

An especially strong chicken broth should simmer for as long as possible on a small flame. It should be given at least 2 to 4 hours, the longer it boils, the stronger and more intensive in taste it becomes.



*The Hunt was
very important in the
Times of the Emperor*

Specialities from the court hunt were often the focus of menus at the imperial court in Vienna.

The 160 hectares of park around Schloß Schönbrunn were former hunting grounds and have always served for imperial representation.

Emperor Matthias is said to have discovered a water spring during a hunt in 1619 and exclaimed: »What a beautiful well!« This is where the name »Schönbrunn – beautiful well« stems from.

Schloß Schönbrunn in its current form and the park have been part of the UNESCO World Heritage since 1996.





TAFELSPITZ

(BOILED FILLET OF BEEF)



1kg Tafelspitz
(some beef bones)
about 5 l water
4–5 carrots
½ leek
¼ knob of celeriac
2 parsley roots
2 onions
1 garlic bulb
2 yellow beets
a few peppercorns
juniper berries
2–4 bay leaves
some parsley
lovage
chives
salt
pepper
nutmeg



Put about 5 litres of cold water in a large pot. Place the meat in, along with the bones, the bay leaves, the peppercorns and the juniper berries, and leave to simmer at low heat for about 2–2,5 hours, repeatedly skimming off the foam. Add the chopped vegetables, and the halved onions, which have been roasted on the

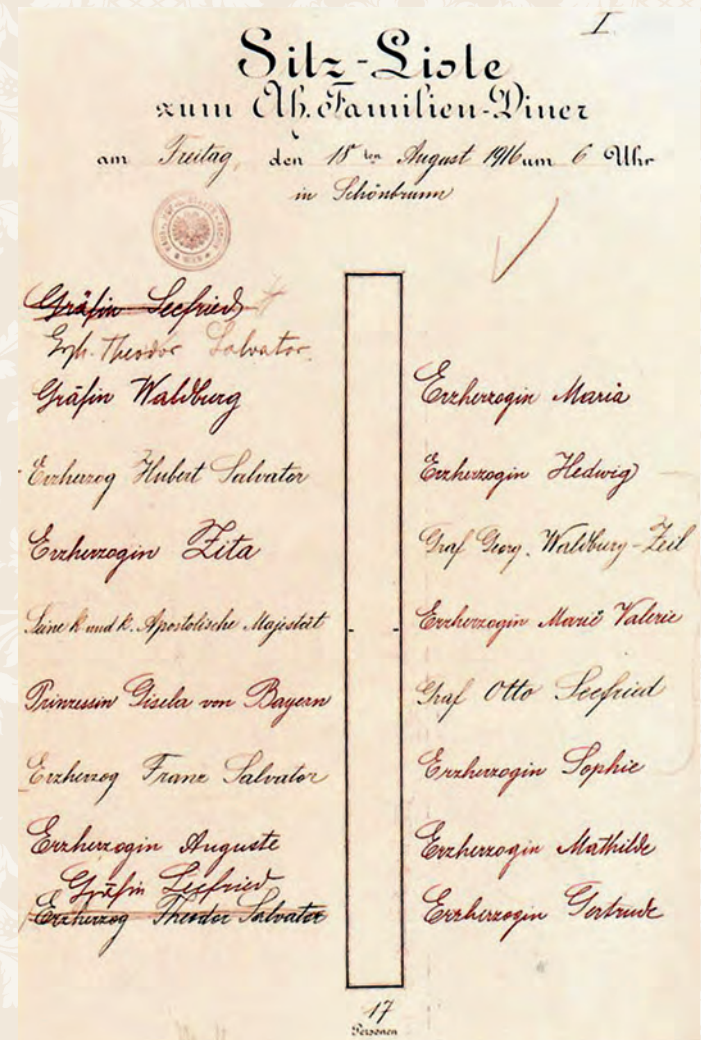
The Imperial Court and its Danube Monarchy Dishes



For private events and family déjeuners, Franz Joseph himself chose the compilation of the food courses, taking into consideration the special wishes of the guests taking part.

Therefore, the compilation of the courses and the seating list of his last birthday meal on the 18.8.1916 was personally chosen by Emperor Franz Joseph himself.

It was public knowledge, that the Tafelspitz was Emperor Franz Joseph's favourite meal, and it had to be cooked until so tender, that it could be cut into small pieces without the use of a knife. At the imperial court, French dishes were often served to the guests at official events and gala dinners. When the imperial family dined, hearty and well-known Danube monarchy dishes were served.



Emperor Franz Joseph's seating list for his birthday meal on the 18.8.1916



PALATSCHINKEN – PANCAKES



SWEET PANCAKES FILLED WITH JAM



FOR CA 6 PANCAKES

125 g flour, 1 egg, 1/8 l milk, 1/8 l water (mineral water),
pinch of salt, icing sugar for sprinkling, jam for spreading,
butter for the pan to bake



Whisk flour, milk, water, egg and salt in a bowl until smooth. Leave standing for 10 minutes, whereby the dough will become somewhat thicker, then stir well again. If the dough is too thick, thin it down with mineral water.

In a coated pan, heat the butter, then ladle some dough into the pan. Turn the pancake, so that both sides are golden brown. Spread jam on the pancakes, roll them up and sprinkle them with icing sugar.

Here are some more suggestions for fillings: nut filling, chocolate filling, sour cream with fruit, for example strawberries or apricots, or the so-called ice cream pancake filled with vanilla ice cream.

