



ASPARAGUS & WINE



Gault & Millau

AUSTRIAN WINE 

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MATCHING WINES WITH ASPARAGUS

Fresh asparagus is always a welcome Spring greeting. Its exquisite scents and flavours arouse associations with the fresh aromas of young white wines. However, while those who think of “asparagus wine” as fragrant, light and crispy Spring wines from the latest vintage are on the right track - there is still so much more. Because full, robust and mature wines often make optimal partners for young vegetables. Indeed, the ideal combination of wine with different asparagus recipes is complex. Which is why a thorough look at this topic is worthwhile - the pleasures of tasting asparagus together with wine surely will be enhanced.

The Austrian Wine Marketing Board, in cooperation with Gault Millau, helped conduct two special tastings that featured wine combinations with both traditional and newly created asparagus recipes. The appropriate wine styles were the focus. And with that, it was no surprise that the full-bodied Grüner Veltliner, laced with finesse, is amongst the most universal dining wine companions in the world. Of course, a harmonious, not-too-light Veltliner is ideal with most of these asparagus recipes as well.

However, it is remarkable that, especially for these asparagus recipes, one grape variety which has had very little recognition in recent years has actually turned out to be a favourite - the Weissburgunder.

Known internationally as Pinot blanc, it has been regarded in this country as a fine fish wine. Its understated, delicate bouquet harmonizes extremely well with the “vegetableness” of the white asparagus. It can show nicely as a 2 - 3 year old wine in the high Kabinett or Spätlese styles. Also Chardonnay (Morillon) and, as a hot tip, the Grauburgunder (also known as Pinot gris and Ruländer) underscore how well the Pinot family takes to asparagus. In most cases, classic vinification versions are better than wines from the barrique as long as they are not too young and light-bodied.

With the wines of the aromatic varieties, integrated acidity is a key component to watch for. Well-structured Sauvignons from warm vineyard sites make brilliant partners for asparagus prepared with a vinaigrette. Also the ever-sought-after Rieslings need body, but should not exude a minerality that's too massive. A couple of grams of residual sugar for buffering the typical Riesling acidity is spot-on. With just the right finesse and leanness, the Muscat varieties - Traminer and the often-underestimated Müller Thurgau - can be absolutely yummy!

A special group for intriguing wine & asparagus pairings are the strong "Altösterreicher", or "old Austrians", which have been undergoing a revival: Neuburger without botrytis, Rote Veltliner from loess soils, Rotgipfler and Zierfandler from the vineyards around Gumpoldskirchen, and the rediscovered high-quality Gemischte Satz from Vienna. These are the 'something different' kind of wines that can be very impressive as wine-by-the-glass offerings.

We definitely had fun "working" on a new definition for asparagus wine. And we're sure that you can enhance your guests' pleasure with the right asparagus wine recommendations - and experience the taste of culture in Austrian wine in a new dimension.

Basic Criteria for Asparagus Wine:

- WHITE WINE:** Practically without exception, asparagus wines are white.
- DRY:** As a rule, asparagus wines should be dry.
- BODY:** Ideally, asparagus wines should be medium- to full-bodied, but with an alcohol level that is not too high.
- MATURITY:** Wines that have aged 2 - 3 years usually fit much better to asparagus than those from the last vintage.
- ACIDITY:** Elegant, fine and well-integrated.
- AROMA:** For the most part, a neutral bouquet is advantageous - no Botrytis.
- WOOD** a slight wood note only for special recipes, such as Hollandaise, Polonaise, etc.



CREAM OF ASPARAGUS SOUP

Cream of asparagus soup is one of the most popular asparagus dishes. Although wine is not often recommended with soups, it can definitely bring out some harmonious expressions with all kinds of asparagus-based menus. A medium-bodied Grüner Veltliner (higher Kabinett or Federspiel levels), Weißburgunder or Zierfandler are ideal examples. Also robust-bodied Müller-Thurgau can make a charming partner as well. It is important to note that the wines should not be too heavy.

Peel the asparagus and cut into coarse pieces. Cook the tips separately in salt water, adding them later to the soup.

Sauté the shallots in a pan; then add the cut asparagus pieces - heating them for a short time also. Add the chicken broth and then let simmer for approximately 10 minutes, till the asparagus is soft.

Blend the asparagus soup to a fine texture, adding sour cream and crème fraîche and season with salt, pepper and nutmeg. Serve with the asparagus tips.

Ingredients for 4 Servings:

- 8 asparagus
- 2 shallots
- 3 tablespoons olive oil
- 1 l chicken broth
- 2 tablespoons sour cream
- 1 tablespoon crème fraîche
- Salt; pepper; nutmeg; lemon

Matches best with:

Grüner Veltliner - medium-bodied
Weißburgunder - without wood; balanced
Zierfandler/Rotgipfler - classic and elegant
Sauvignon Blanc - young, but without grassy notes

ASPARAGUS VINAIGRETTE (serve lukewarm)

Asparagus with vinaigrette is the asparagus appetizer par excellence. If made with tomatoes, onions or herbs - then a firm but not too grassy Sauvignon blanc, around 1 or 2 years old, is an ideal choice. Also a classic Rotgipfler or a strong, spicy Veltliner with the typical peppery "Pfefferl" expression match very well - but the alcohol content should not be too high, as the main courses are still to come.

Ingredients for

4 Servings:

12 fresh asparagus
4 tablespoons champagne vinegar
1 tablespoon lemon
7 tablespoons olive oil
7 tablespoons vegetable oil
2 shallots
1 teaspoon chopped chervil
1 teaspoon chives
3 tomatoes, peeled and chopped, seeds removed
Salt and pepper

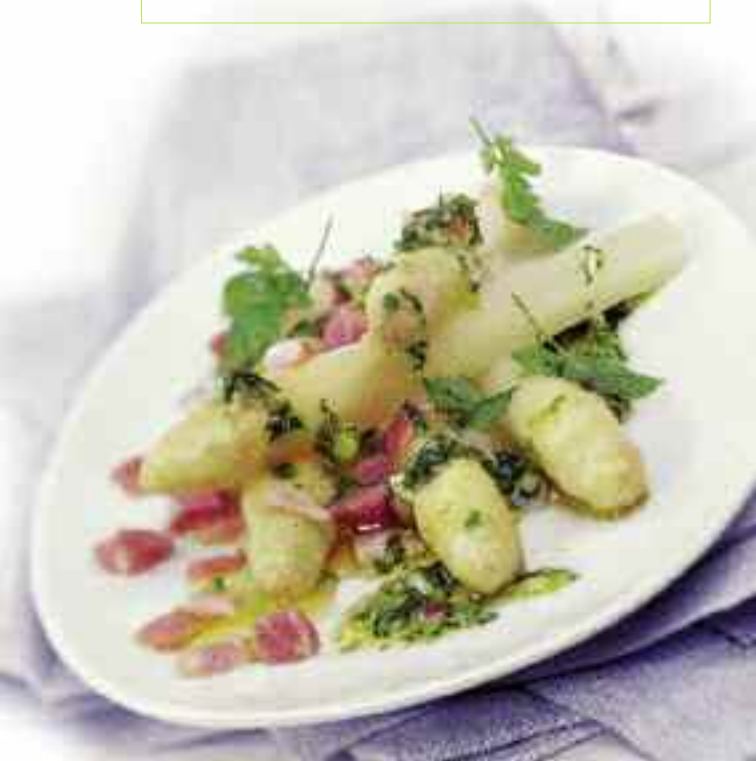
Peel the asparagus well, cook in salted water and serve lukewarm with the freshly made vinaigrette.

For the vinaigrette: mix together the champagne vinegar, lemon, olive oil and vegetable oil.

Finely chop the shallots and, together with the chervil, chives and tomatoes, stir into the vinaigrette.

Matches best with:

Sauvignon blanc with good body but no wood; a classic **Grüner Veltliner** with body; a **Grüner Veltliner Reserve** that's not too heavy, or a classic **Rotgipfler**.



ASPARAGUS WITH SAUCE HOLLANDAISE

A fabulous dish found on every menu during the asparagus season – but not an easy one when it comes to recommending wines to accompany it: the high fat content and the buttery flavour of the sauce call for a wine that has body, yet isn't too heavy – one that's ideally from the Burgundy family. Ripe Weißburgunder and Grauburgunder (Pinot Blanc and Pinot Gris), and Chardonnay – also with a nuance of wood – guarantee pure asparagus pleasure. And Grüner Veltliner in the Smaragd or Reserve quality levels go so naturally!

Peel the asparagus well, then cook them in salt water. Serve it with the Hollandaise and new potatoes.

Over boiling water, beat the yolks with white wine to a foamy cream. Remove away from the water and slowly beat in the melted butter, then season with salt and cayenne pepper.

Ingredients for 4 Servings:

12 fresh asparagus
4 egg yolks
5 tablespoons white wine
300g melted butter
Salt; cayenne pepper.

Matches best with:

Weißburgunder (Pinot blanc) – full and strong
Grauburgunder (Pinot gris) – full and strong
Chardonnay – Barrique-aged
Grüner Veltliner – Reserve level





ASPARAGUS POLONAISE WITH BUTTERED BREAD CRUMBS

The roasted, buttery aromas of this asparagus classic make wine matching easy: mature wines between 3 and 5 years old fit better than younger ones. The smooth Neuburger (no Botrytis and not too minerally), with its fine nutty nuances, is the perfect choice. Also exciting is ripe Weißburgunder, Zierfandler and Rotgipfler and – as always – a robust Grüner Veltliner.

Peel the asparagus from the top down. Cook the skins with water, salt, sugar, lemon juice and the bread roll; let simmer for 5 minutes, then strain.

Cook the peeled asparagus in this broth until they still have a light bite to them.

In the meantime, heat the butter until it is brown (nut butter).

Add the bread crumbs and season with salt, pepper and lemon juice. Finally, add the chopped egg yolk and parsley.

Place the asparagus on the plates and arrange with the Polonaise.

Ingredients for 4 Servings:

Approximately 20 white asparagus
Salt
Sugar
1 lemon
1 bread roll

For the Polonaise

200 g butter
100 g fine white bread crumbs
Yolks of 4 hard-boiled eggs, finely chopped
1/2 bunch of parsley, chopped
Some lemon juice
Salt

Matches best with:

Weissburgunder (Pinot blanc) – mature, full and strong
Neuburger – firm body; without Botrytis
Grüner Veltliner – Reserve level; mature
Zierfandler/Rotgipfler – mature; with finesse



ASPARAGUS WITH HAM

A rustic but no less delicious way to enjoy fresh asparagus. This pairs so well with a strong, dry Riesling, 2-3 years old and structured with harmonious acidity and distinct fruitiness. Grüner Veltliner of a similar quality level as well as classic Pinots can fit wonderfully as well.

Peel the asparagus from the head down. Cook the skins with water, salt, sugar, lemon juice and the bread roll. Wait 5 minutes and strain.

Cook the peeled asparagus in this stock and let simmer, till they still have a bit of crisp bite.

For the vinaigrette, mix the beef broth with oil, vinegar, salt and sugar and the clove of garlic. Add the chopped eggs, the concasse and the chives.

Serve the asparagus - lukewarm - the ham and the vinaigrette on the side.

Ingredients for 4 Servings:

20 white asparagus
Salt
Sugar
1 lemon
1 bread roll
Approx. 150g prosciutto,
thinly sliced

Egg vinaigrette:

3 hard boiled eggs
4 tomatoes (concasse)
Chives
1/8 l beef broth
1/8 l grapeseed oil
1/16 l Zweigelt vinegar
Salt
Sugar
1 clove of garlic

Matches best with:

Riesling Spätlese trocken (dry) /
Reserve / Smaragd;
Grüner Veltliner Reserve;
also strong **Pinot family** versions.

ASPARAGUS WITH MORELS

This dish, which unites both Springtime culinary kings, offers intriguing optical and aromatic contrasts. The fine, earthy nuances of the morels need subtle, bodied wines with some ageing and a nuance of wood. A mature Burgunder, a Roter Veltliner or a dry Traminer fit nicely.

Peel the asparagus well, cook fresh in salted water, then serve with the morels and new potatoes.

Sauté the morels slowly in a nonstick skillet with olive oil and butter.

Add sherry and pour over with veal broth, then let cook for a short time. Stir in crème fraîche, then season with salt, pepper and fresh parsley.

Matches best with:

Chardonnay barrique;
Weißburgunder Reserve;
Roter Veltliner (from
Wagram, for example);
Grauburgunder Reserve,
Traminer dry, strong;
Grüner Veltliner Reserve.

Ingredients for 4 Servings:

12 asparagus
200g fresh morels, cleaned
and washed thoroughly
1 tablespoon finely chopped
shallots
2 tablespoons olive oil
1 teaspoon butter
2 cl sherry
1/16 l veal broth
1 tablespoon crème fraîche
1 teaspoon fresh chopped
parsley





ROASTED ASPARAGUS

Sautéed in the pan or tossed in a wok - asparagus is appearing on more and more menus everywhere. This dynamic version seeks wines that make the perfect fit - which means a Grüner Veltliner Kabinett, 1 -3 years old, or a zippy Riesling with subdued acidity, or a classic medium-bodied Weißburgunder or Chardonnay.

Chop the nuts coarsely and roast them. Peel the lemon - if possible, without the pith - then cut it into approx. 1 mm julienne strips and crystallize: boil 500 ml water with 500 g sugar and then add the lemon strips.

Leave for one day, then repeat this process once per day over the following three days, each time adding 100g sugar.

Peel the shallots and the garlic, then dice into small cubes (brunoise).

Slightly brown the butter in a pan and sauté the diced shallots and garlic. Cut the chili pepper into halves and remove the seeds.

Chop it as finely as possible. Chop the herbs finely as well. Peel the asparagus from the head down and cut thinly. Slowly roast them in a hot pan with grapeseed oil; season with salt.

Mix altogether in a bowl and season with marmalade, lemon juice, spices, herbs and oil.

Serve the roasted asparagus salad on a plate and garnish it with herbs.

Ingredients for 4 Servings:

10 white asparagus
10 green asparagus
100 g macadamia nuts
50 g pistachio
2 limes
2 lemons
100 g lemon marmalade
1 chili pepper
1 shallot
1 clove of garlic
Thyme
Sage
Parsley
Salt, pepper, caraway & nutmeg
Walnut oil

**Matches
best with:**

**Classic styles of
Grüner Veltliner,
Riesling, Weißburgunder
and Chardonnay**

BAKED ASPARAGUS

Austria's most preferred way of cooking is increasingly adding asparagus to its repertoire - with delicious results! And the wines that fit so nicely to the breaded versions match the baked ones as well: racy and dry Riesling and Grüner Veltliner are brilliant, of course, but Neuburger and medium-bodied Weißburgunder and Morillon from the Steiermark bring pure enjoyment also.

Peel the asparagus well and cook them in salted water.

Place the asparagus on a cloth, then sprinkle lightly with salt and pepper.

Grate the parmesan cheese and mix in with the bread crumbs.

Then, bread the asparagus simply by dredging each one through the flour, dipping it in the whisked eggs, and finally rolling it in the bread crumbs/parmesan.

Bake in a pan with hot oil. Serve with a nice salad.

Ingredients for 4 Servings:

12 asparagus
150 g bread crumbs
150 g parmesan cheese
4 eggs
200 g flour
Salt, pepper, lemon

Matches best with:

Classic styles of
**Grüner Veltliner, Riesling,
Weißburgunder** and
Morillon/Chardonnay; also
medium-bodied **Neuburger**.





ASPARAGUS RISOTTO

Buttery creaminess, smooth strength, perhaps with a bit of cheese - with Risotto, light wines haven't a chance ! A robust Grüner Veltliner harmonises wonderfully with asparagus risotto. The new weighty Wiener Gemischter Satz wines are excellent as well. And the classically matured wines from the Burgundy varieties are quite a hot tip!

Finely chop the shallots and sauté them in olive oil.

Add the Risotto and heat together for a short amount of time; then pour in white wine.

Cook for 18 minutes, stirring constantly.

Add the white asparagus - peeled and cut - for the last 10 minutes, and let cook.

Finally, season with butter, lemon, Parmesan and chervil, then serve.

Ingredients for 4 Servings:

8 asparagus
2 shallots
2 tablespoons olive oil
200 g Risotto
1/16 l white wine
1 l chicken broth
3 tablespoons Parmesan
Lemon; salt; pepper
1 teaspoon chopped chervil

Matches best with:

Grüner Veltliner - Reserve level; elegant
Wiener Gemischter Satz - Reserve level
Weissburgunder (Pinot blanc) - Reserve level; without wood
Chardonnay - Reserve level; without wood
Grauburgunder (Pinot gris) - Reserve level
Neuburger - Reserve level; fine

ASPARAGUS GRATIN WITH HAM

A variation often served as an accompaniment to steak, but also enjoyed on its own. Cream and roasted cheese demand a wine that has body, yet fresh acidity as well. A Grüner Veltliner Reserve, a robust and fruity Riesling or – once again – a classic Burgunder are perfect partners here.

Peel the asparagus from the head down. Cook the skins with water, salt, sugar, lemon juice and the roll. Wait 5 minutes and strain.

Then cook the peeled asparagus in this stock and let simmer until they still have a bit of crisp bite.

In the meantime, brown the butter. In a small bowl over steaming water, whisk the yolks with beef broth, lemon juice, salt and Worcestershire sauce.

Remove from heat and slowly mix in the warm butter. Season with vinegar and cayenne pepper.

Cut the ham into thin slices and lay them into a casserole dish; cut the asparagus in halves, lengthwise, and lay over the ham; cover with the hollandaise, then gratinate under the grill.

Garnish with chervil and croutons.

Ingredients for 4 Servings:

20 white asparagus
Salt
Sugar
1 lemon
1 roll

For the hollandaise:

3 egg yolks
Some lemon juice
Some reduced beef broth
Salt
Cayenne pepper
Some Worcestershire sauce
Some white wine vinegar
250 g butter

For garnishing:

A bit of chervil
Fine white bread croutons

Matches best with:

Classic styles of
**Grüner Veltliner, Riesling,
Weißburgunder** and
Chardonnay





FISH WITH ASPARAGUS

The creativity in Austrian cuisine today is showing more and more interesting asparagus and fish combinations. The range of recipes is, of course, vast, but the wine should always be from the supreme quality league and show finesse in particular. Fine versions of Weißburgunder, Sauvignon Blanc, Riesling, Gemischter Satz and Grüner Veltliner are superb.

For the white wine fish sauce, boil the chopped shallots with Noilly-Prat, white wine and the fish broth almost to a complete reduction. Add cream, cook for a short time, then mix in the butter and season with salt, pepper and nutmeg.

Peel the asparagus from the top down. Cook the skins with water, salt, sugar, lemon juice and the bread-roll for 5 minutes, and strain.

Then cook the peeled asparagus in this broth until they still have a bit of bite to them. Cut the asparagus into 1 cm pieces and place them on a plate.

Remove any bones from the fish fillets. Salt the fillets and cook at 80°C for 8 minutes in a bamboo steamer.

Remove the skins and drizzle some lime oil over the fish.

Arrange the asparagus and the sauce, placing the fish on the asparagus.

Ingredients for 4 Servings:

4 fillets of Alpine Salmon,
160 g each
Maldon salt
lime oil
2 limes
Approx. 16 white asparagus
Salt
Sugar
1 lemon
1 bread roll

For the sauce:

100 g shallots
1 tablespoon Noilly Prat
4 table spoons white wine
10 tablespoons fish broth
2 tablespoons cream
100 g butter
Salt, pepper, nutmeg

Matches best with:

Sauvignon Blanc – from top single vineyard sites; 2-3 years old
Weissburgunder (Pinot blanc) – with much elegance; classic; dry
Grüner Veltliner – Reserve level; elegant
Gemischter Satz – Reserve level; with finesse
Riesling – Reserve (Smaragd) level

MEAT AND ASPARAGUS

Meat – whether pork, veal or beef – mustn't always be accompanied by red wine. Especially when it comes to asparagus, combinations with robust, full-bodied and structured white wines turn out to be an “ a-ha!” experience. Really key is the preparation method and the sauce.

The AWMB would like to thank

Joachim Gradwohl and Heinz Reitbauer

for the recipes in this brochure's classic cooking section and for their culinary support and guidance during the tastings.

Lovers of the Austrian kitchen savour the countless traditional asparagus dishes here.

But this noble vegetable also has been discovered by a young generation of creative chefs and is attracting attention like never before. This adds a new and challenging dimension to the selection of wines because the typical flavours of the white and green asparagus now can be combined with an array of tantalizing, exotic tastes.

On the following pages, we present you with four extraordinary asparagus recipes created by Konstantin Filippou, chef de cuisine at the Viennese restaurant, Novelli. Chef Filippou is known as one of the most modern and creative cooking artists in Austria.

The AWMB thanks

Konstantin Filippou

Angelika Deutsch and Florian Holzer

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ASPARAGUS & PERIGORD TRUFFLES

For this recipe, flambéed asparagus cream is combined with pickled Perigord truffles and Single Malt Whisky jus. Very dark, smoky and earthy aromas snuggle up with the creamy noble vegetables – creating an intensive contrast play that leads to a crescendo of brilliant flavours. A minerally Sauvignon Blanc of the highest quality stands up to this challenge; a full, sturdy Grüner Veltliner is extremely harmonious as well.

First, peel the asparagus, then cut into small pieces and cook with cream, butter, salt and sugar until soft. With a mixer, blend to a fine purée.

Cook with cream, then stir in soaked gelatine and Aga Aga, and add salt. Pour the mixture onto cling film covering the bottom of a baking tray, then refrigerate until the mixture solidifies.

Reduce the Port, Madeira, Cognac and chicken broth together, then add the truffles and transfer to an air-tight glass.

Then combine the Perigord truffles with some of the asparagus cream. With a mixer, blend together into a solid cream.

Ingredients for 4 Servings:

Asparagus Cream
400 g asparagus
60 ml cream
30 g butter
Salt
Sugar

Flambéed Asparagus Cream

400 g asparagus
200 g cream
3 g Aga Aga
3 gelatine sheets



For crisp asparagus: peel and clean the asparagus. Then cook in boiling water with some salt, sugar and olive oil for approximately 10 minutes. Remove asparagus with a spoon and let the water drain off; allow them to cool a bit.

Turn the asparagus first in flour, then in egg, and then in bread crumbs. Fry in olive oil until golden brown. Reduce broth with Single Malt and truffle cream, and then add butter.

Place the asparagus and truffle cream on a rectangular plate and put the solidified asparagus cream – cut in rectangular shapes – over it. Flame with a brulee torch.

Then decorate with the Perigord truffles. Place the crisp asparagus on the side of the plate and pour the Single Malt jus over them.

Pickled Perigord Truffles

A fresh, black, medium-sized Perigord truffle (it is also possible to buy pickled truffles)

1/8 l Port

1/16 l Madeira

1 tablespoon Cognac

1/8 l chicken broth

Perigord truffle cream

400 g white asparagus

4 eggs

Salt

Olive oil

100 g flour

200 g bread crumbs

Malt Jus

1/4 l pickled truffle broth

1/16 l Single Malt Whisky

1 tablespoon truffle cream

Butter

Matches best with:

Sauvignon Blanc – Reserve level

Grüner Veltliner – Full-bodied and robust

Weissburgunder (Pinot blanc) – without wood



ARTICHOKE AND ASPARAGUS SALAD

A complex dish with very thin strips of marinated green asparagus and a vinaigrette of asparagus juice and olive oil combined with baby artichokes, a sepia roll and wild herbs. The asparagus and artichokes perform an aroma concert with the seafood, herbs and cream. Such complexity can be matched by a lovely Rotgipfler as well as a robust Grüner Veltliner.

For the Thistle Oil Vinaigrette

Cook together the thistle oil, apple vinegar, vegetable broth, Dijon mustard, salt and pepper, and then let cool.

Sauté the asparagus in olive oil; add the broth, reducing it to half; then strain and let cool.

Cook the sparkling wine, glucose and syrup, then let cool, and blend in the herbs. Afterwards, strain the mixture and then freeze it.

Peel celery and cook gently, at a low temperature, with cream and milk. Mix with blender to a purée.

Separate the eggs and stir mustard into the yolks. Using a blender or a whisk, slowly add oil into the mixture – at first, drop by drop, and then a thin stream. Flavour the mayonnaise with lemon juice, salt, sugar, chervil and vinegar.

Ingredients for 4 Servings:

300 g asparagus
Salt, sugar, olive oil
300 g artichokes
Lemon juice

Thistle oil vinaigrette

100 g thistle oil
20 g apple vinegar
80 g vegetable broth
1 teaspoon Dijon mustard
Salt, pepper, asparagus broth
400 g white asparagus
100 ml white Port
15 ml white wine vinegar
300 ml vegetable broth
1 teaspoon lemon juice
25 ml olive oil
10 g butter
1 teaspoon sugar



Finely chop the Sepioline and sauté briefly in olive oil. Then put into colander and let the juice drain off. Mix the Sepioline with the celery cream and mayonnaise and let it rest.

Fill into a pastry tube and squeeze the sepioline cream length-wise on a plate. Marinate the artichokes and asparagus in the thistle oil vinaigrette and place these on the plate as well.

Take out Sorbet Verde with a spoon and put it in a glass filled with asparagus broth and top with some Veronelli olive oil. Place glass next to the plate (for drinking....it goes wonderfully with the salad).

Sorbet Verde

200 g syrup (sugar/water = 1:2)
10 g tarragon
4 g coriander
8 g basil
10 g lemon balm
4 g mint
200 ml dry sparkling wine
30 g glucose

Celery Cream

300 g celery
1/4 l cream; 1/2 l milk

Mayonnaise

1/8 l corn oil
Dijon mustard
Sparkling wine vinegar
1 egg yolk; lemon juice
Sugar; salt
1 teaspoon chervil

Sepioline

200 g Sepioline (cleaned and skin removed)

Matches best with:

Rotgipfler/Zierfandler – Classic
Gemischter Satz – Reserve
Grüner Veltliner – full-bodied and robust



DUCK LIVER WITH ASPARAGUS

The rich, voluptuous flavours and texture of the stuffed duck liver play the main role. These are contrasted by the fruity components of the pear juice marinade of the salad, with smoked almonds and salty pancetta providing tasty assistance. It falls to the marinated asparagus to do the harmonizing - which doesn't make it easy for an accompanying wine. But a robust Grüner Veltliner succeeds, thanks to its all-rounder abilities. Also a minerally Sauvignon blanc fits extremely well.

Gently cook the pears with sugar, cognac, salt and pepper, then purée them.

Cut pancetta in slices and, on baking paper, dry them in the microwave. Allow to cool, then crush into crumbings.

Cut the liver into small pieces and marinate at room temperature with cognac, salt and pepper. In a mixer, blend it to a cream and press through a sieve. Spread on a 5 x 4 cm plastic form (template); repeat with a second template.

Form one of the 5 x 4 cm plastic templates (spread with liver) into a cylindrical shape and fix with a piece of tape; then put it onto the second template (spread with liver) and let them become cold.

Fill the cold liver (in the cylinder) with liver cream, caramelized nuts and the asparagus, diced into cubes and blanched. Fill in with pear purée and top off with the pancetta crumbs.

ASPARAGUS SALAD:

Cut a raw, green asparagus into thin slices, lengthwise, and marinate with some pear cream, vinegar and olive oil.

Place cylinders of duck liver on plate. To the left of the liver, place the marinated raw asparagus and sprinkle it with caramelized nuts.

Ingredients for 4 Servings:

Pear purée:

500 g pears
150 g sugar
Cognac
Salt, pepper

Pancetta crumbs

Duck liver cream

500 g liver
1 teaspoon Cognac
Salt, pepper

Liver cream

100 g liver purée
100 g pear purée

Matches best with:

Robust versions of **Sauvignon blanc**, **Grüner Veltliner**, **Gemischter Satz** and **Rotgipfler**



TURBOT & ASPARAGUS

A gently roasted turbot filet, covered with a very thin layer of smoked eel and light celery ravioli filled with snails, and accompanied by asparagus foam and asparagus carpaccio – an utterly fascinating dish full of tension, a dialog of light and dark flavours. A robust Grüner Veltliner demonstrates its ubiquitous flavour companion status; and the Südsteirische Sauvignon blanc, with its nuances of terroir, adds completion to this complex creation.

Put turbot in a heated pan with olive oil; cook lightly till translucent. Remove turbot and cut off the tail end. Pat dry. Mix salt and sugar and lay out a layer of it, then place the turbot on it. Sprinkle the turbot abundantly with the salt and sugar mixture along with spices. Cover with plastic wrap and marinate for two days.

CELERIAC CARPACCIO

Cut the celeriac out with a 2 cm-round corer. Then cut into 1 mm-thin slices with a slicer. Spread olive oil and salt on them. Put them on a plate and cover with plastic wrap.

Cook the celeriac, cream, butter, olive oil and salt in a pot until soft, then purée it.

CELERIAC OLIVE RINGS

Cut out a piece of the celeriac – a diameter of 3cm – then cut this into slices. Now cut out 2 cm from the center of each slice. Cut pitted green olives lengthwise and place in the center of the celeriac rings.

Ingredients for 4 Servings:

Turbot:

1 turbot (filleted)
Salt
Sugar
Coriander seeds
Mustard seeds
Cloves

Celeriac cream:

300 g celeriac
50 g cream
20 g butter
20 g olive oil

Celeriac foam:

50 g shallots (chopped)
100 g celeriac
¼ l vegetable stock
1/8 l cream
1 teaspoon olive oil
1 teaspoon butter



Sauté the snails with parsley and chervil in a pan with hot butter, then add wine and fill into the cut out celeriac slices. Cover each slice with a second slice and form it into a ravioli.

Peel potatoes and onions and dice them. Cook together with black olives, spices and herbs for 30 minutes in the vegetable stock with Noilly Prat, then strain it.

Put the glazed roasted turbot on a plate and serve it with the asparagus foam.

On a second plate, serve the celeriac carpaccio, celeriac olive rings and snail ravioli and pour in olive brine.

Snails:

50 g boiled snails
1 tablespoon parsley
1 tablespoon chervil
1 tablespoon butter
Grüner Veltliner

Olive brine

2 potatoes
4 onions
4 bay leaves
2 juniper berries
1 bunch of basil
1 bunch of tarragon
1 sprig rosemary
1 sprig thyme
250 g pitted black olives,
drained
1 l vegetable stock
1/8 l Noilly Prat

Matches best with:

**Sauvignon blanc; robust Grüner Veltliner;
Riesling Reserve (Smaragd)**





AUSTRIAN WINE

Austrian Wine Marketing Board

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Gault & Millau