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2012/2015



SARAH WIENER IN AUSTRIA

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SARAH WIENER IN AUSTRIA

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ARTE GEIE, ZERO ONE FILM

FORMAT
10 x 43', 2011

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Sarah Wiener hits the road again in her little red Beetle for more culinary adventures. This time she will be touring a country she knows well, although she left it a long time ago - Austria. The country of her childhood has changed a great deal since she lived there.

The sleepy valleys have become fashionable skiing resorts, the forgotten villages, once dotted along the Iron Curtain, are now slap-bang in the heart of Europe. And the country's gastronomy has a great deal going for it. Apart from the few well-known basic dishes, Austrian cuisine is a skilful blend of recipes combining tradition and innovation. Sarah sets off in search of local products, and meets the people that produce them - the farmers, winegrowers, horticulturalists and cooks. All of them are passionate about their professions and they all embrace a modern lifestyle.

HD



LIST OF EPISODES

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01 - THE VIENNESE SISTERS

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Vienna's reputation for its escalope, its Kaiserschmarrn (a pancake-based dessert) and its Strudel extends well beyond its borders. But Sarah will actually be tackling a less well-known - but no less classic - speciality: the Tafelspitz.

Sarah's oldest friend and rival - her own sister, Una - will cook the stew. The meat comes from Viennese forest cattle that graze just outside the capital. One key ingredient is horseradish - which is not made for the overly-sensitive palate. Today's burning question is: Who makes a better Tafelspitz? Una or Sarah?

HD



02 - STYRIAN GOLD

The village of Fischbach lies in the wooded Styrian hills.

Here, young chef Christian Übeleis presides over his restaurant "Zum Forsthaus", preparing the invigorating and refined local specialities that have built up his reputation, such as tartare of mountain-pasture beef, or Arctic char prepared with juniper lard. Sarah Wiener's mission is to prepare some tender venison with caramelized cabbage, and for dessert, ravioli stuffed with dried pear, and a drizzle of pumpkin seed oil.



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03 - A FARMYARD IN LOWER AUSTRIA

The Wachau, the gentle valley through which the Danube runs, is the orchard of Austria, an orchard where the apricot is king.

It is harvested at the end of July, and is a central ingredient in Ilse Gutmann's cooking. At her restaurant in Zöbing, she serves Sarah Wiener duck breast in spiced apricots, and revisits the famous Knödel, to which she adds ... apricots.



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04 - SHEEP PIGS IN BURGENLAND

Close to the Hungarian border, Lake Neusiedl is a favourite recreational venue for the Viennese.

On the Western banks of Lake Neusiedl, Sarah Wiener meets Max Stiegl, who runs a restaurant in the oldest house in Purbach. As she crosses the Burgenland, Sarah comes across the happiest pigs in the world, and a decidedly feminist winegrower. In Purbach, Max Stiegl serves a "Halászlé" fish soup - with fish from the lake, tomatoes and plenty of peppers, and unsurprisingly, influenced by neighbouring Hungary!



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05 - TYROLEAN BACON

Sarah loves the Tyrol and in particular the Ziller Valley.

It is here that Hannes Ebster works as a chef. His restaurant "Zur Linde", meaning "By the Linden Tree" has belonged to his family for generations. Sarah must prepare a local classic - stuffed raviolis with bacon, accompanied by Swiss chard and a cranberry jelly. But for the starter, Hannes Ebster has set her a culinary conundrum - a soup that isn't a soup.

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06 - DANUBE DELICACIES

In Alkoven, a village along the Danube, Sarah Wiener visits Christian Göttfried's "Gasthaus Schrot".

Her mission for today is to make catfish with delicious baby cucumbers in cream. But first she has to actually catch a catfish. Catfish, which can live up to fifty years and can easily weigh a hundred kilos or more, are a challenge for even the most seasoned fisherman.

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08 - GREAT SALZBURG CLASSICS

Sarah associates Salzburg first and foremost with a dessert: the famous Salzburger Nockerl, a sweet and oh-so-light-and-airy soufflé.

But first, she has to get to grips with the main course, and for that, she'll need to wander through forests and across prairies. The hunting season is open, and Petra Bader has set very high standards by asking Sarah to prepare Pheasant Supreme, wrapped in bacon. Unfortunately, the pheasant turns out to be a lively fellow, and the hunter lacks shooting skills. The bullets fly, but Sarah does not abandon hope of making a delicious meal!

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09 - VIENNESE TREATS

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Vienna is the city of gourmets, and in particular the city of cake-lovers. The "City of cafés" has invented numerous varieties of them.

At the restaurant "Zum schwarzen Kamel", meaning "The Black Camel", although choice is important, Sevgi Hartl has focused on three specialities - a Genoese sponge filled with Moka cream, a raisin Strudel, and the famous Sachertorte.



10 - CARINTHIAN CAVIAR

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The last leg of Sarah Wiener's culinary adventures takes her to the Austrian province of Carinthia on the border with Italy and Slovenia.

In this region of castles and lakes, Michael Sicher runs a restaurant. In the gardens of his restaurant, he farms Arctic char. He uses their caviar to lend nobility to a classic local dish - raviolis stuffed with fromage blanc and mint. The main course is a Sunday soup featuring plenty of meat, and seasoned with saffron. Around midnight, adventure strikes along with some hen poachers!



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