NDTA Europe & Africa Region Workshop Alpine Hut Evening – 24 January 2023

The Alpine Hut Evening is from 1800 to 2300 and is a full evening good food, drink and entertainment with plenty of opportunity to network in a relaxed and atmospheric environment.

Culinary alpine hut delicacies will be served in a hearty atmosphere with live alpine fun music with the XXLSteirer band.

This special event will be really hearty and rustic. Our location transforms itself once again overnight, to a cozy rustic alpine hut. Old wooden ladders, rakes, flails, milk cans, cowbells, pitchforks help transform this location into an Alpine hut

Event Program:

- ➤ Let's get started with a cozy winter aperitif (mulled wine reception with torches outside and an alpine cocktail in the foyer).
- ➤ Welcome from NDTA and Welcome with explanation of culinary delights by Peter Scharff
- > Doors to the Alpine Hut open and seating of guests with beverage service
- > We start with typical hearty Almhütten- Jauseplatte, set on the table
- > From the "LIVE ALMHÜTTEN-KÜCHE" course are served with various delicacies. There is something for everyone. For the crowning conclusion the most delicious Austrian pastries for dessert









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Typical Menu – seasonal so may vary on the day

For the reception in the foyer there will be served:

Greaves lard bread / dark spice bread with root vegetable spread

Appetizers with the alpine hut snack platter set on the tables: Kaminwurzen, small schnitzel, horseradish, bacon, alpine cheese, radish, raw ham, sour vegetables, rustic bread selection, Vogerlsalat with potato dressing, smoked trout tartare, Schüttelbrot – many vegetarian options included.

Main course - placed in roasters on the tables:

Horseradish "brisket with bouillon potatoes and horseradish".

Suckling pig with creamed savoy cabbage and roasted dumplings

Mountain cheese spaetzle, braised colorful winter vegetables, pointed cabbage,

sheep cheese with wild herbs all vegetarian

Fried potato with gröstl, cabbage noodles

Chicken leg with potato and endive mashed salad

Sweet delicacies, also set to the tables from the TV chef & pâtissier

Pancakes filled with homemade jam

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Caramelized Kaiserschmarrn with pome fruit and quince ragout

Handmade apple strudel with vanilla sauce



.. denn die Natur war vor uns!







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