

FOOD & Entertainment

Face-to-Face with Chefs at Work

Anyone who adores food and drink will appreciate that there is more to eating well, fine dining and a balanced meal than a ping pong between kitchen staff and head chefs. It is also said that the way to any person's heart is through the stomach; so it goes without saying that the way to any traveller's delight is a very good meal. Executive Traveller presents a group of skilled chefs from Stuttgart, London and Vienna, whose food, skill and restaurant are worth a mention in the art of food and drink.

Stuttgart - Germany



Maritim Hotel, Stuttgart's Executive Head Chef Rudolf Wachner

Wachner is a chef who likes to be considered for his work rather than his fame. He has been the driving force behind Maritim Hotel Stuttgart's delicious and carefully crafted food and entertainment since 2005. The hotel is home to a series of regular high-profile events in Stuttgart so Wachner has the task of ensuring that event managers choose his hotel and return to host

more functions. Nevertheless, he bears his regular guests in mind and is conscious that they eat very well during their stay.

Wachner, who commenced his training at the Hotel Duna Inter-Continental in Budapest, has moved on to bigger things. After exerting his skills at different Gourmet-Restaurants in Hungary & Germany (Restaurant Kupferhahn, Restaurant "Buda-Vár", Restaurant "Ente"), he joined the Sheraton Frankfurt Hotel & Towers Conference Centre as sous-Chef continuing in the same category until he became at the Delta Park Hotel in Mannheim, Germany.

What is your greatest inspiration?

I have always admired my father at home and have personally been inspired by Mediterranean cuisine.

If you have to cook for a first time visitor in Stuttgart so that they enjoy Stuttgart enough to come back, what would it be?

It will definitely have to be a Spätzle, Käse-spätzle and Maultaschen because it is local and everyone enjoys it when they visit Stuttgart.

If you were stuck on a desert Island, what would you crave for? *My wife and children.*

What do you think of celebrity Chefs like Gordon Ramsay and their methods?

I think it is all ok – it is the path they wish to take but I think that it creates a false impression of cooking and especially of the job of a chef.

Where do you see yourself in the future?

Somewhere in Asia, because I really like their cuisine.



Maritim Hotel, Stuttgart's
Head Chef Rudolf Wachner

His favourite dish: *Hungarian style Paprika Chicken.*

Ingredients

- 1 2–3 pound chicken, cut into parts
- 2 medium onions, chopped
- 2-4 tablespoon sweet (not hot) paprika
- 5 to 7 tablespoon oil.
- 1 cup sour cream
- 1/5 -1/2 cup heavy cream
- salt
- fresh green parsley
- 6-7 whole black peppercorn

Other Ingredients

Vegetables can be left out. Real traditional Hungarian Paprikash has no vegetables. Optional.

- 1/2 red bell pepper
- 1 green bell pepper
- 1 carrot, thinly chopped

Procedure

1. Cut the chicken into eight pieces.
2. Add the oil to a medium sauté pan. Sauté the onions, for about 3-4 minutes or until turn yellow.
3. Add the chicken, peppercorn, salt, paprika and stir it rapidly. It is a lot of paprika, but it is not hot and this is a Paprikash. Add water immediately so it will cover the meat. Continue cooking on a small fire, simmer the dish. (Add peppers and carrot after ten minutes if you wish. Optional.) Check on the meal. Stir occasionally until the chicken is tender. If necessary add more water, but very sparingly. Do not boil the chicken, it should be almost fried in the end. This takes about 45-50 minutes. The last 15 minutes stop adding more water and wait until the liquid is almost boiled off.
Keep about a half finger thick gravy on the bottom of the pan
4. Add the sour cream and heavy cream to the gravy and stir. If you want to avoid the heavy cream, use more sour cream. Add fresh chopped parsley on the top.
5. Serve with dumplings, rice or mashed potatoes and salad

His Stuttgart suggestion Maultaschen - Swabian Pockets



Recipe for the Maultaschen - Swabian Pockets

Noodle dough:

3 eggs, a pinch of salt
for each egg half an eggshell water

1 1/2 -1 3/4 c. wheat flour

Filling:

14 oz. fresh spinach, saltwater

1 1/2 tbsp. diced bacon

1 1/2 tbsp. butter

1 small onion, finely chopped

3-4 stale rolls, crust removed

5 oz. ham or cold meat, diced

9 oz. sausage meat or ground meat

2-3 eggs, a pinch each salt pepper and nutmeg

boiling saltwater or meat broth

Instructions:

Noodle dough:

Mix eggs with salt and water. Sift flour into a bowl, make a hollow in the middle and break eggs into it. Blend all ingredients starting from the middle, take out of bowl and knead dough on a board until air pockets can be seen when dough is cut. (Dough can also be kneaded with dough mixer.) Depending on composition of flour (the dough may be too thick), add a little water on an egg-white. Dough should not be too soft. Form a ball, place on the board, cover with cloth or a dish, and allow to rest; meanwhile prepare filling.

Filling:

Clean spinach well, wash and blanch it briefly in boiling saltwater. Rinse with cold water, allow to drain and chop (not too fine). Braise bacon in butter for a short time, add diced onion and parsley, braise again and let cool. Soak stale rolls in water until soft, press water out well and pull to pieces. In a big bowl mix these ingredients with ham and sausage meat, fold eggs and season with salt, pepper and nutmeg. Taste meat mixture – season again if required. (When using ground meat, braise it together with bacon and diced onion until it becomes grey in color). On floured kitchen table or board roll out noodle dough in portions either in elongated strips of about 8 inches breadth or in rounds. Spread filling evenly on one half of strips or put on the little heaps, fold over other half of strips and press edges of dough together. Do so until all filling is used up.

Now, cut into not too big rectangles or quadrilateral rectangles using a cookiecutter, put in boiling saltwater or meat broth and allow to simmer (not boil) for about 10-15 minutes depending on size. The ready cooked Maultaschen can be served in broth with toasted bread crumbs and parsley or with onion rings. Now melt 1 tbsp. of butter, toast 2 tbsp. of bread crumbs as well as one bunch of finely chopped parsley in it and garnish soup.

Or, slice an onion and fry the rings in butter until brown and serve over soup. Maultaschen are also good with Swabian potato salad, dressed with good meat broth, finely chopped onion, salt, pepper and – if available – some cooking water from “Spätzle” vinegar and oil.

If there are any Maultaschen left over, they can be used next day. Cut Maultaschen in one inch slices, fry in fat, add eggs with some milk (lightly beaten), allow to thicken. Sprinkle with chopped parsley. Good served with some lettuce or potato salad with endive strips.

London - UK



Executive Head Chef Werner Seebach of Chino Latino London Park Plaza Riverbank.

Taking a hint from Rudolf Wachner's lust for Asian cuisine, we visited Werner Seebach of Chino Latino at the London Park Plaza, Riverbank. This is when we discovered that when South African born Executive Head Chef Werner Seebach of Chino Latino says that "Working with Asian food has always been a passion," he means it, because he has enjoyed a meteoric rise to the top of his profession and is giving the Japanese a run for their money. Diners at the Chino Latino restaurant at the Park Plaza, Riverbank are enjoying Seebach's mixed oriental dishes with a Latin cocktail bar.

By experimenting with flavours and presentation, particularly with sushi and seafood, Seebach has created a menu with many old favourites and is continuing to create new seasonal dishes to provide diners with tempting new choices at his Chino Latino restaurant. The restaurant has gained a reputation as one of the best restaurants in London. With sister branches at the Park Plaza Nottingham and Park Plaza Leeds, Chino Latino is regarded as a leading Pan-Asian brand throughout the UK and Europe.

After serving his apprenticeship in South Africa he moved to London, perfecting his trade as Sous Chef at the Carlton Tower Hotel (Jumeirah International Knightsbridge). Seebach later worked at the popular Roka restaurant in Charlotte Street, before becoming Head Chef at Cocoon, a futuristic and well respected pan-Asian cuisine restaurant. Prior to joining Chino Latino, Seebach was Head Chef at Japanese restaurant Kiyashii.

Apart from the delicious meals, eating at Chino Latino is excellent because the staff and service certainly compliment the good food and presentation. Chino Latino comes highly recommended for executive travellers.

For a tasting menu valued at £40 person for a minimum of 4 diners at Chino Latino, you can expect to eat the following:

Sushi & Sashimi
Sashimi platter



A selection of 3 types of fresh fish
Momiji and ponzu
Tanuki roll
Tuna, salmon, sea bass
avocado

Small Dishes

Crispy duck
Cucumber, chilli, spring onion and hoi sin sauce
Sesame prawns
Spring rolls, chilli sauce
Beef
Coriander, mint, chilli, shallots, cucumber, red onion
Prawn tempura
Creamy chilli, wasabi pea
Chicken sui mai
Foie gras, shiitake mushrooms

Main Dishes

Black cod
With spicy miso
Rib eye bulgogi
Mushrooms and green pepper corn raita
Wasabi lamb cutlets
Grilled asparagus
Slow cooked duck breast
Sweet miso, kumquat chutney
Sides
Jasmine rice (V)
Choi sum (V)





Viennese Chef Martina Willman

The taste of Vienna

Viennese Chef Martina Willman gambles with her reputation to train UK critics on how to cook Viennese.

They say that you can love Vienna, you can learn Vienna, you can live well in Vienna but you cannot explain Vienna; so we were hoping that our cooking experience with Viennese Chef Martina Willmann will bring us closer to Vienna.

Martina Willmann opened her cooking school and catering service (www.willmannkochen.at) after a career as a chef in the following Viennese restaurants: Limes, Zum Schwarzen Kameel, 2 Gault Milau, Hauben, Novelli and "Corso".

Martina was meeting her UK students for the very first time. None of them had visited Vienna before so the failure and success of this food and wine experience all depends on how well and quickly Martina will impart her skills over to these food and drink enthusiasts, who were all looking forward to falling in love with Viennese cuisine. Martina is an experienced Chef who offers master classes all across Vienna and Austria. We wore our aprons, washed our hands that the lesson started with Martina explaining all the courses and how to approach the cooking. When she had finished, we had to get on with it.

The location:

We divided ourselves into three groups; each preparing the starter, main course and dessert as appropriate.

For our starter Martina had chosen a cream of chicken soup with vegetables:



Cream of chicken soup with vegetables

Ingredients for 10 persons:

- 1.3 kg chicken carcass (bones and meat)
- 1 onion
- 1 bunch vegetables (Hamburg parsley, carrot, celery, Leek)
- 2 cloves garlic
- 2 bay leaves
- 1 teaspoon peppercorns
- 1 teaspoon juniper berries
- About 2 – 3 litres water
- Salt
- ½ litre cream
- Dried marjoram, nutmeg
- 1 small bunch parsley
- 100 g butter
- 100 g flour

Method

1. Rinse the carcass in cold water, then put in a large saucepan and cover with cold water.
2. Wash the herbs, and chop small. Halve the onion with its skin, and fry until brown in a non-stick pan without fat, with the cut surface downwards.
3. Put all the remaining ingredients, apart from the vegetables, in the saucepan, fill with water and cook slowly. Season with salt. Stir, to ensure that nothing is sticking. When the soup has come to the boil, stop stirring, to prevent it from becoming cloudy.
4. Leave to cook for 1 hour on a low heat. Wash, peel and dice the vegetables. Put the pieces of vegetable briefly in the soup. Then strain.
5. In another saucepan melt the butter, and stir in the flour, not allowing it to change colour. Pour in the chicken soup (about 2 litres) and cream, bring to the boil, and season with salt, marjoram and nutmeg. Cook the pieces of vegetable in salt water until al dente and add to the creamed soup.
6. Serve with freshly chopped parsley.

The wines of WienWein represent diversity and distinction and, most important, the authentic character of their wine-growing area – Vienna. Martina and her sommelier, therefore ensured that each course was accompanied by a choice wine from the WienWein collection.

For the Starter, we were introduced to **Vintage 2008**

Tasting notes for the wine:

Fresh apples and white fruit on the nose with mineral spiciness, deep terroir notes on the palate with crisp acidity and delicate citrus fruit aromas; harmonious with fine spice on the finish.

Main course

Veal Kalbsbutterschnitzlerl with mashed potatoes and fried onions





While the starter team got on with their soup, another team was ready to start our main course of:

Veal Kalbsbutterschnitzel with mashed potatoes and fried onions

Ingredients for 4 persons:

- 800 g minced veal
 - 1/8 l whipped cream
 - 2 tablespoons freshly chopped parsley
 - 3 tablespoons brown butter
 - salt, milled pepper
 - 1 handful breadcrumbs
 - oil for frying
 - 1.2 kg floury potatoes
 - about 1/4 litre milk
 - about 1/8 litre whipped cream
 - 1 tablespoon butter
 - 2 onions
 - 1/2 litre oil for frying
 - 2 tablespoons flour
- For the mince, put all the ingredients in a pan, season and thoroughly blend. Season to taste.
Then shape into loaves.

These are fried slowly on both sides with some oil in a pan until golden brown.



For the mash

Wash, peel and quarter the potatoes. Put in a saucepan, cover with water, season with salt and cook until soft. Then strain and mash. Add hot milk and cream, stirring until smooth. Season to taste.

Fried onions: Peel the onions, and cut into thin, even slices. Dust with flour, and deep fry in a pan with hot oil until golden yellow. Then remove with a slotted spoon, and leave to dry on kitchen paper. Season with salt before serving.

Tip: An onion sauce is particularly good with it

To accompany our veal, Martina and the sommelier selected **WIENER TRILOGIE 2007**

Tasting notes for wine: On the nose plenty of berry aromas like cherry and plums combined with delicate spicy notes. Juicy and elegant in the mouth with lively fruit, smooth tannin and acidity. A versatile food wine.

Desert was:

Browned Topfenpalatschinken pancakes filled with soft cheese

Ingredients for 4 persons:

- Pancake batter:
- 140 g flour
- 2 eggs
- 1/4 litre milk

1 teaspoon vanilla sugar

For the batter, blend all the ingredients until smooth. Then heat some oil in a non-stick pan, pour in a thin coat of batter and fry the pancakes on both sides until golden brown.

Filling:

- 100 g butter
- 4 egg yolks
- 4 egg whites
- 400 g soft cheese
- 1 teaspoon vanilla sugar
- juice and rind of one unwaxed lemon
- 100 g icing sugar
- 100 g refined sugar crystals
- rum raisins to taste

Mix the butter at room temperature with the icing sugar into a foam, gradually adding the egg yolks. Beat the egg whites and refined sugar crystals until stiff. Then stir in the soft cheese. Season to taste with lemon juice, rind, vanilla sugar and rum raisins. Put the filling in the pancakes and place in a baking tin. Pour over the Royal mixture and bake for c. 20 mins in the oven.

Royal mixture for browning

Ingredients:

- 250 g milk
- 100 g egg
- 30 g sugar
- 1 teaspoon vanilla sugar

Cooking time: about 45 minutes - 180 ° C

You can only do justice to good food but complimenting it with good wine. For wine, on Vienna's finest will do and we were served with **NUSSBERG BEERENAUSLESE 2006**

Tasting notes for wine: Multilayered aromas, dried-fruit character, notes of caramel and spices; on the palate succulent pineapple and maracuja flavours, honey and nuts, the sweetness is perfectly balanced by an excellent acidity contour, concentrated with a long-lasting finish.

