



GREAT CHEFS® OF AUSTRIA®



Episode Number	Appetizer	Entree	Dessert
Episode 1 On DVD “Austria” # 1	Hot Curdled Chanterelle Soup <i>Manfred Buchinger</i> <i>Hotel Inter-Continental</i> <i>Vier Jahreszeiten (Four Seasons)</i> <i>Vienna</i>	Shoulder Tip with Savoy Cabbage <i>Manfred Buchinger</i> <i>Hotel Inter-Continental</i> <i>Vier Jahreszeiten (Four Seasons)</i> <i>Vienna</i>	Deep-fried Strawberries with White Wine Parfait <i>Manfred Buchinger</i> <i>Hotel Inter-Continental</i> <i>Vier Jahreszeiten (Four Seasons)</i> <i>Vienna</i>
Episode 2 On DVD “Austria” # 1	Salmon Tartare on Potato Pancakes with Caviar <i>Stefan Hierzer</i> <i>Hotel Imperial</i> <i>Vienna</i>	Venison Medallions with Creamed Cabbage and Slip Dumplings <i>Stefan Hierzer</i> <i>Hotel Imperial</i> <i>Vienna</i>	Sweet Cheese Dumplings <i>Stefan Hierzer</i> <i>Hotel Imperial</i> <i>Vienna</i>
Episode 3 On DVD “Austria” # 1	Pike Fillet on a Bed of Potato Salad with Pumpkin Seeds <i>Jaroslav Müller</i> <i>Hotel Sacher</i> <i>Vienna</i>	Glazed Veal with Ham and Noodle Souffle <i>Jaroslav Müller</i> <i>Hotel Sacher</i> <i>Vienna</i>	Sweet Cheese Pancakes with Stewed Plums <i>Jaroslav Müller</i> <i>Hotel Sacher</i> <i>Vienna</i>
Episode 4 On DVD “Austria” # 2	Salmon-Lobster Sandwich <i>Reinhard Gerer</i> <i>Hotel Bristol Korso,</i> <i>Korso bei der Opera</i> <i>Vienna</i>	Pike with Potato-Marjoram Sauce and Sauteed Flat Mushrooms <i>Reinhard Gerer</i> <i>Hotel Bristol Korso,</i> <i>Korso bei der Opera</i> <i>Vienna</i>	Rice Tarts on Orange Sauce <i>Reinhard Gerer</i> <i>Hotel Bristol Korso,</i> <i>Korso bei der Opera</i> <i>Vienna</i>
Episode 5 On DVD “Austria” # 2	Blood Sausage Pockets on Marjoram Cabbage <i>Adi Bittermann</i> <i>Vikerl's Lokal</i> <i>Vienna</i>	Roast Leg of Venison with Ragout and Celery Root Pockets <i>Adi Bittermann</i> <i>Vikerl's Lokal</i> <i>Vienna</i>	Fried Apple-Poppy Seed Beignets with Sabayon <i>Adi Bittermann</i> <i>Vikerl's Lokal</i> <i>Vienna</i>
Episode 6 On DVD “Austria” # 2	Pumpkin-Goose Liver Crêpes with Hard Apple Cider Sauce <i>Christian Petz</i> <i>Hotel im Palais</i> <i>Schwarzenberg</i> <i>Vienna</i>	Rack of Lamb with Creamy Polenta and Wide Beans <i>Christian Petz</i> <i>Hotel in Palais</i> <i>Schwarzenberg</i> <i>Vienna</i>	Lemon Mousse on Wild Cherry Jelly <i>Christian Petz</i> <i>Hotel im Palais</i> <i>Schwarzenberg</i> <i>Vienna</i>

Episode 7 On DVD “Austria” # 3	Deep-fried Monk Fish Viennese Style on Creamy Potato-Mash Salad <i>Romeo Morocutti</i> <i>Do & Co Stephansplatz</i> Vienna	Saddle of Lamb with Funghi Risotto on Rosemary and Crispy Vegetables <i>Romeo Morocutti</i> <i>Do & Co Stephansplatz</i> Vienna	Bohemian Pancakes with Plum Gelee and Poppy Seed Parfait <i>Romeo Morocutti</i> <i>Do & Co</i> <i>Stephansplatz</i> Vienna
Episode 8 On DVD “Austria” # 3	Prawns in Rice Dough with Pumpkin-Curry Sauce <i>Helmut Österreicher</i> <i>Steirereck</i> Vienna	Oriental Lamb with Crispy Fried Vegetables <i>Helmut Österreicher</i> <i>Steirereck</i> Vienna	Waldviertel Poppy Seed Souffle with Berry Compote <i>Helmut Österreicher</i> <i>Steirereck</i> Vienna
Episode 9 On DVD “Austria” # 3	Chicken Breast on Austrian- style Caesar Salad <i>Herbert Danzer</i> <i>Do & Co Akademiestrasse</i> Vienna	Grilled Wolf Fish with Fresh Thyme on Mediterranean Vegetables <i>Herbert Danzer</i> <i>Do & Co Akademiestrasse</i> Vienna	Baked Figs in Mascarpone- Cinnamon Cream with Crunchy Parfait <i>Rudolph Swonar</i> <i>Do & Co</i> <i>Akademiestrasse</i> Vienna
Episode 10 On DVD “Austria” # 4	Smoked Trout Terrine <i>Wolfgang Sichra</i> <i>Plachutta’s Hietzinger Brau</i> Vienna	Oxtail Goulash <i>Wolfgang Sichra</i> <i>Plachutta’s Hietzinger</i> Vienna	Malakoff Cream <i>Wolfgang Sichra</i> <i>Plachutta’s Hietzinger</i> <i>Brau</i> Vienna
Episode 11 On DVD “Austria” # 4	Goose Liver Pepper Balls on Brioche <i>Rudolph Kellner</i> <i>Altweinerhof</i> Vienna	Butter-boiled Dorado with Fennel Broth <i>Rudolph Kellner</i> <i>Altweinerhof</i> Vienna	Rice Souffle with Pear <i>Rudolph Kellner</i> <i>Altweinerhof</i> Vienna
Episode 12 On DVD “Austria” # 4	Ox Snout Salad <i>Harald Fargel</i> <i>Figlmüller</i> Vienna	Figlmüller Schnitzel with Four Salads <i>Harald Fargel</i> <i>Figlmüller</i> Vienna	Crêpes with Poppy Seed Filling and Stewed Plums <i>Harald Fargel</i> <i>Figlmüller</i> Vienna
Episode 13 On DVD “Austria” # 5	Spring Roll with Lamb Sweetbreads and Three Pepper Sauces <i>Heinz Hanner</i> <i>Kronprinz-Mayerling</i> <i>Mayerling</i>	Squab with Lentils and White Onion Fondue <i>Heinz Hanner</i> <i>Kronprinz-Mayerling</i> <i>Mayerling</i>	Bitter Chocolate Truffles <i>Heinz Hanner</i> <i>Kronprinz-Mayerling</i> <i>Mayerling</i>
Episode 14 On DVD “Austria” # 5	Chicken Wings in Tempura <i>Karl Mraz</i> <i>Mraz and Sohn</i> Vienna	Fillet of Pike with Arugula Risotto and Red Wine Scallions <i>Karl Mraz</i> <i>Mraz and Sohn</i> Vienna	Ginger Mousse with Pineapple-Coconut Salad <i>Karl Mraz</i> <i>Mraz and Sohn</i> Vienna
Episode 15 On DVD “Austria” # 5	Ham with Horseradish <i>Alfred Kaiser</i> <i>Zum Schwartzten Kameel</i> Vienna	Stewed Oxtail with Semolina Dumplings and Vegetables <i>Alfred Kaiser</i> <i>Zum Schwartzten Kameel</i> Vienna	Ricotta-Apple Dumplings <i>Alfred Kaiser</i> <i>Zum Schwartzten Kameel</i> Vienna

Episode 16 On DVD “Austria” # 6	Dumplings Filled with Cracklings on Fried Sauerkraut <i>Christian Domschitz</i> <i>Restaurant Walter Bauer</i> <i>Vienna</i>	Cordon Bleu Venison and Pumpkin with Celery Mayonnaise <i>Christian Domschitz</i> <i>Restaurant Walter Bauer</i> <i>Vienna</i>	Lebkuchen Soufflé [Gingerbread Soufflé] <i>Christian Domschitz</i> <i>Restaurant Walter Bauer</i> <i>Vienna</i>
Episode 17 On DVD “Austria” # 6	Pan-fried Marinated Cornish Hens with Ratatouille on Arugula Salad <i>Siegfried Pucher</i> <i>Le Ciel Restaurant</i> <i>ANA Grand Hotel</i> <i>Vienna</i>	Glazed Turbot with Seven Grain Vegetable Risotto and Herb Sauce <i>Siegfried Pucher</i> <i>Le Ciel Restaurant</i> <i>ANA Grand Hotel</i> <i>Vienna</i>	Chocolate-Strawberry Dumplings with Rhubarb Stewed in Red Wine <i>Siegfried Pucher</i> <i>Le Ciel Restaurant</i> <i>ANA Grand Hotel</i> <i>Vienna</i>
Episode 18 On DVD “Austria” #6	Smoked Trout Tartare on Horseradish Sauce with Small Salad <i>Gunter Gaderbauer</i> <i>Villa Schratt</i> <i>Bad Ischl</i>	Saddle of Venison in Sour Cream Dough with Elderberry Sauce <i>Gunter Gaderbauer</i> <i>Villa Schratt</i> <i>Bad Ischl</i>	Ricotta Dumplings on Strawberry Sauce <i>Gunter Gaderbauer</i> <i>Villa Schratt</i> <i>Bad Ischl</i>
Episode 19 On DVD “Austria” #7	Traditional Salzburg Fish Soup <i>Gernot Hicka</i> <i>Hotel Goldener Hirsch</i> <i>Salzburg</i>	Saddle of Venison in Juniper Cream Sauce <i>Gernot Hicka</i> <i>Hotel Goldener Hirsch</i> <i>Salzburg</i>	Dessert Crêpe à la Goldener Hirsch <i>Gernot Hicka</i> <i>Hotel Goldener Hirsch</i> <i>Salzburg</i>
Episode 20 On DVD “Austria” # 7	Goose Liver Terrine on Rose Hip Sauce <i>Franz Girbl</i> <i>Hotel Schloss</i> <i>Moenchstein</i> <i>Salzburg</i>	Sesame Prawns on Ginger Butter with Wild Rice Risotto and Fennel <i>Franz Girbl</i> <i>Hotel Schloss</i> <i>Moenchstein</i> <i>Salzburg</i>	Mocha Mousse Torte with Wild Berries <i>Franz Girbl</i> <i>Hotel Schloss</i> <i>Moenchstein</i> <i>Salzburg</i>
Episode 21 On DVD “Austria” # 7	Goat Cheese and Leek Ravioli <i>Walter Jost</i> <i>Gartenhotel Tümmelerhof</i> <i>Seefeld, Tyrol</i>	Small Cabbage Rolls with Pike Filling <i>Walter Jost</i> <i>Gartenhotel</i> <i>Tümmelerhof</i> <i>Seefeld, Tyrol</i>	Pan Cake with Apple-Cranberry Filling <i>Walter Jost</i> <i>Gartenhotel</i> <i>Tümmelerhof</i> <i>Seefeld, Tyrol</i>
Episode 22 On DVD “Austria” # 8	Tureen of Polenta and Pumpkin Seeds on Bean and Artichoke Salad <i>Peter Rieberer</i> <i>Schlosshotel</i> <i>Obermayerhofen</i> <i>Pogusch</i>	Saddle of Lamb in Mushroom-Cabbage Jacket on Wild Garlic Sauce <i>Peter Rieberer</i> <i>Schlosshotel</i> <i>Obermayerhofen</i> <i>Pogusch</i>	Apple and Orange-filled Crêpe with au Gratin Topping of Ricotta and Ginger <i>Gerard Mandl</i> <i>Schlosshotel</i> <i>Obermayerhofen</i> <i>Pogusch</i>
Episode 23 On DVD “Austria” # 8	Fried River Trout in Beer Batter with Lemon Sour Cream <i>Martin A. Reitberger</i> <i>Hotel St. Peter</i> <i>Seefeld, Tyrol</i>	Tyrolean Saltimbocca of Saddle of Veal on Morel Sauce with Herbed Risotto <i>Martin A. Reitberger</i> <i>Hotel St. Peter</i> <i>Seefeld, Tyrol</i>	Fried Pear Dumplings with Stewed Berries <i>Martin A. Reitberger</i> <i>Hotel St. Peter</i> <i>Seefeld, Tyrol</i>
Episode 24 On DVD	Selection of Carinthian Ravioli	Roast Rabbit with Onion Gravy and Potato Ravioli	Sour Cream Soufflé with Chocolate Sauce and

“Austria” # 8	<i>Sissy Sonnleitner Kellerwand Kötschach-Mauthen</i>	<i>Sissy Sonnleitner Kellerwand Kötschach-Mauthen</i>	Strawberries <i>Sissy Sonnleitner Kellerwand Kötschach-Mauthen</i>
Episode 25 On DVD “Austria” # 9	Jellied Duck Mold with Potato Bread <i>Heinz Reitbauer, Jr. Steirereck Wirtshaus Pogusch</i>	Selection of Styrian Beef <i>Heinz Reitbauer, Jr. Steirereck Wirtshaus Pogusch</i>	Warm Day and Night Pudding <i>Barbara Illmaier Steirereck Wirtshaus Pogusch</i>
Episode 26 On DVD “Austria” # 9	River Crayfish Tails with Arugula and Dried Tomatoes in a Lime - Olive Oil Dressing <i>Marcel J. Vanic Vienna Hilton Vienna</i>	Stuffed Lamb Chops with Fried Polenta and Stewed Artichokes <i>Marcel J. Vanic Vienna Hilton Vienna</i>	Frozen Honey-Nut Mousse with Crispy Spoon <i>Marcel J. Vanic Vienna Hilton Vienna</i>
Episode 27 On DVD “Austria” # 9	Beer-Beef Tea with Hops Spears <i>Wilhelm Schnattl Schnattl Vienna</i>	Roulade of Wild Boar <i>Wilhelm Schnattl Schnattl Vienna</i>	Baked Rhubarb Kisses <i>Wilhelm Schnattl Schnattl Vienna</i>
Episode 28 On DVD “Austria” # 10	Celery Velouté with Celery Root <i>Werner Matt La Scala Vienna Plaza Vienna</i>	Veal Fillet Medallions with Asparagus and Fresh Herbs <i>Werner Matt La Scala Vienna Plaza Vienna</i>	Seasonal Berries in Pastry <i>Werner Matt La Scala Vienna Plaza Vienna</i>
Episode 29 On DVD “Austria” # 10	Asparagus Pots <i>Lisl Wagner-Bacher Landhaus Bacher Mautern</i>	Roast Saddle of Veal with Potato Crêpes <i>Lisl Wagner-Bacher Landhaus Bacher Mautern</i>	Milk and Cream Soufflé <i>Guenter Steinhauer Landhaus Bacher Mautern</i>
Episode 30 On DVD “Austria” # 10	Crispy Catfish with Tarragon-Rue Cucumbers and Elderblossom Vinaigrette <i>Meinrad Neunkirchner Restaurant Academie Vienna</i>	Roasted Squab with Peppermint Oil and Cinnamon <i>Meinrad Neunkirchner Restaurant Academie Vienna</i>	Sweet Asparagus with Strawberries and Chickweed Ice Cream <i>Meinrad Neunkirchner Restaurant Academie Vienna</i>