

Created by: Debra C. Argen

## Munich Restaurants Recipes



Two tantalizing complete four-course menus from the esteemed chefs, Executive Chef Hans Haas of [Restaurant Tantris](#) in Munich, Germany, and Executive Chef Michael Rieg of the BistroRestaurant at the [Kempinski Vier Jahreszeiten Munich](#).

This month as we focus on Germany and Austria, Luxury Experience Magazine is proud to offer two tantalizing complete four-course menus from the esteemed chefs, Executive Chef Hans Haas of [Restaurant Tantris](#) in Munich, Germany, and Executive Chef Michael Rieg of the BistroRestaurant at the [Kempinski Vier Jahreszeiten Munich](#). Danke schön to both of these talented chefs!



In March 2005, Edward F. Nesta and I had the extreme pleasure of dining at the [Restaurant Tantris](#), in Munich, a Michelin 2-star restaurant as well as a Les Grande Tables du Monde Tradition & Qualité restaurant, where Executive Chef Hans Haas masterfully creates gastronomic delights. When not cooking, Chef Hans Haas, an Austrian native, keeps busy writing cookbooks, and has written the following books: "*Lust auf Genuss*", "*Hans Haas Tantris-Kochbuch*" and "*Kulinarische Skizzen*". This industrious chef cooks, bakes, as well as writes and illustrates his cookbooks. It seems that there is no limit to his endless supply of creativity, enthusiasm and lust for life. All books are written in German. For further information on his books, visit [Restaurant Tantris](#) (shop). Read about our dinner at Restaurant Tantris and Chef Haas' creations in the **Restaurants** section.

We also had wonderful breakfasts and a fabulous lunch at the BistroRestaurant at the [Kempinski Vier Jahreszeiten Munich](#). Executive Chef Michael Rieg, was born in Wuerttemberg, Germany, and has worked as a chef in luxury hotels in Switzerland, Hong Kong and Singapore, graciously shares his recipes for a delicious four-course Bavarian menu. Read about our delicious lunch at BistroRestaurant in the **Restaurants** section.

Chef Haas graciously shares four of his recipes from his book "*Lust auf Genuss*". The recipes were provided to Luxury Experience magazine in German, and we have translated the recipes into English and present them to our readers in both languages. Auberginen-Sardellen-Terrine, (Eggplant Anchovy Terrine), Geschmorte Kalbsbackerl, (Braised Veal Cheeks), Wildlachs Mit Lauchpuree, (Wild Salmon with Leek Puree), and Zitronen-Crêpes Mit Walderdbeeren (Lemon Crêpes with Wild Strawberries). The German version follows Chef Michael Rieg's recipes.

Chef Hans Haas of [Restaurant Tantris](#) four-course Menu:

### **AUBERGINEN-SARDELLEN-TERRINE, (EGGPLANT ANCHOVY TERRINE)**

16-18 disks

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### Tomato jelly

1 onion, sliced in circles  
2-3 garlic cloves, cut in thin circles  
brown butter  
8 ripe tomatoes, cut in circles  
100 grams fresh tomatoes, (1 box)  
salt, white pepper  
large pinch of sugar  
½ liter stock or tomato consommé  
7 sheets of unflavored gelatin  
oil to coat  
Terrine layers  
2 eggplants, (about 500 grams), salt  
oil to roast  
50 fresh anchovies (about 800 grams)  
lemon juice  
butter to coat and roast  
350 grams Hungarian peppers (long, pale green peppers)  
8 leeks, sliced in circles  
oven-dried tomatoes made from 35 ripe tomatoes, (or sun-dried tomatoes)

### Preparation:

20 fresh anchovies in the potato lattices with basil leaves

Sauté the onions and garlic with the butter until translucent. Add the tomato circles and whole tomatoes seasoned with salt, pepper and sugar. Add the stock or tomato consommé and boil for about 1 hour to condense the mixture. Strain through a fine filter. Add the gelatin to the hot liquid, mix and then let it rest.

### Eggplant

Cut the eggplant using a mandolin or food processor using the 1-cm disk. Add salt to both sides of the cut eggplant. Set on paper towels and let sit for 30 minutes to drain excess liquid from the eggplant. Sauté eggplant in oil until golden. Remove to paper towels to absorb the oil. Refrigerate when cool.

### Anchovies

Remove the head and fins of the anchovies, cut them lengthwise, clean the inside of the fish and wash thoroughly. Line the anchovies in a pan to fit the anchovies tightly side by side. Season with salt, pepper and lemon juice, and enough melted butter to coat the fish. Cover with foil, and bake in a hot oven for 6-8 minutes. Remove from the oven, let cool, cover and refrigerate.

### Peppers

Cut the peppers in half lengthwise, and remove the core and seeds. Place the peppers next to each other skin side down on a hot grill until the skin blisters. As soon as the skin blisters, remove from the heat and cover with a wet cloth for about 5 minutes. Remove the skins, and then refrigerate the peppers.

### Leeks

Season the leeks with salt and pepper and saute in butter until wilted. Set aside and cool.

### Assembling the terrine

Oil a terrine form and line with cling film or plastic wrap. Add a layer of tomato jelly, then the eggplant, a layer of tomato jelly, then the oven-dried tomatoes (or sun-dried tomatoes), followed by a layer of tomato jelly, anchovies, a layer of the tomato jelly, the leeks, a layer of the tomato jelly, peppers and a layer of the

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tomato jelly. Repeat if necessary, alternating a layer of tomato jelly between each of the layers. Cover with foil and place in the refrigerator to set overnight.

#### Presentation

Remove the foil the terrine, and carefully turn the terrine onto a cutting board. Remove plastic wrap, and carefully slice the terrine. (Tip: a wet knife will make an easier and neater slice.) On plates, arrange the terrine slices with the potato lattices and basil leaves.

### **WILDLACHS MIT LAUCHPUREE, (WILD SALMON WITH LEEK PUREE)**

For 4 Persons

#### For the Potato leek puree:

50 grams peeled potatoes, salt  
20 grams butter, ground nutmeg  
100 grams hot milk  
2-3 tablespoons leek paste  
1-2 tablespoons heavy cream

Cut the potatoes into quarters and boil in lightly salted water until soft. Strain the water and pass the potatoes through a mill or ricer. Add butter, ground nutmeg, hot milk and salt to puree. Finish with the leek paste and heavy cream, and blend thoroughly.

#### For the salmon:

4 wild salmon filets, salt  
150 grams butter, lemon juice  
4 teaspoons caviar

While the potatoes are cooking, place the salmon next to each other and coat with melted butter. Cover the fish with foil and place on a lower rack in the oven, cook in a hot oven for about 10-12 minutes; depending on the thickness of the filets, you might need to cook them a few minutes more. Remove from the oven and set aside.

Heat the remaining butter until is foaming, then add salt, pepper, and lemon juice and whisk together.

#### Presentation:

Place the salmon filets on four plates with the potato leek puree next to the salmon. Pour a little brown butter on the salmon, and top the potato leek puree with the caviar.

### **GESCHMORTE KALBSBACKERL, (BRAISED VEAL CHEEKS)**

For approximately 6 Persons

#### For the Veal Cheeks:

1½ kilograms veal cheeks, trimmed and cut  
Salt, and fresh ground white pepper from a pepper mill  
Oil to coat  
250 grams onion, coarsely chopped  
300 grams carrots cut lengthwise, and then coarsely chopped  
250 grams celery stalk, coarsely chopped widthwise  
2 garlic cloves, sliced to add to 2 artichokes that have been washed and cut in half  
½ liter dry white wine  
juice of 1 orange and 1 lemon  
1 box peeled tomatoes (about 1 kilo)  
5 ripe tomatoes, diced

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2-3 liters water or stock  
1 branch of rosemary and thyme  
2 bay leaves  
1 potato, grated (a meatier potato like an Idaho, not a softer potato)

Preparation:

½ leek cut in circles  
1 teaspoon butter, salt

Season the veal cheeks with salt and white pepper, put in a large roasting pan, and braise the veal in the hot oil. Add onions, carrots, celery and garlic and roast briefly along with the veal. Add the wine, juice, peeled tomatoes and diced tomatoes, artichokes and scantily cover with water or stock. Add the thyme, rosemary, bay leaves, salt, salt and pepper and slowly bring to a simmer. Add the grated potato and cook with the veal cheeks for about 1½ hours depending on the oven and the quality of the meat, until the meat is tender. When the meat is tender, remove the branches of thyme and rosemary, and remove the bay leaves. Remove the veal cheeks, and the pieces of carrots, celery and artichokes. Pass the remaining vegetables through a fine sieve. The potato and vegetable sauce will have a smooth consistency. Put the meat and vegetables back into the sauce and season to taste. Briefly sauté the leeks with the butter and salt.

Presentation:

Serve the braised veal cheeks and the vegetables over a puree, noodles or dumplings and garnish with the sautéed leeks.

**ZITRONEN-CRÊPES MIT WALDERDBEEREN (LEMON CRÊPES WITH WILD STRAWBERRIES)**

For 8 Persons

For the Crêpes:

200 ml milk  
2 egg yolks  
65 grams milk  
1 package vanilla sugar  
50 grams brown butter  
butter for cooking  
For the lemon cream  
1¾ sheets of unflavored gelatin  
juice of 1½ lemons  
50 ml white wine  
3 egg yolks  
zest of 1 lemon  
5 grams sugar  
200 grams heavy cream, whipped  
250 grams whole wild strawberries,  
To serve  
250 grams whole wild strawberries  
powdered sugar mixed with a little Grand Marnier  
100 grams whipped cream  
small mint leaves

For the crêpes: Take the milk out of the refrigerator at least 1 hour before preparing the crêpes. Sift the flour with the milk and egg yolks and mix until smooth. Add the vanilla sugar and brown butter, beat, cover and then let it rest for 30 minutes. Add a little butter to the crêpe pan and the batter to form 8 crêpes.

For the lemon cream: Soak the gelatin in cold water in a saucepan. Add the lemon juice and white wine, egg yolk, lemon zest and sugar. Bring to a boil, stirring constantly. To quick set the gelatin, remove the pan

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from the heat, and plunge into a bowl filled with cold water and ice. Whisk the mixture to cool it. When cool and it begins to gel, carefully fold in the whipped cream. End by mixing in the whole wild strawberries.

Fill a pastry bag with the lemon berry cream, and pipe one thick strip (about 3 cm) along one side of the crepe. Roll the crêpe. Continue this process with each of the crêpes, and then roll each crêpe individually in cling film or plastic wrap. Refrigerate for 1-2 hours.

Take the wild strawberries and dust them generously with powdered sugar. Press to release their juice, puree and pass through a fine sieve. Add a few drops of Grand Marnier to the wild strawberry puree. Add the rest of the wild strawberries to the puree.

Remove the crêpes from the refrigerator, remove plastic wrap, and slice each crêpe twice diagonally. Spoon the strawberries and puree over the crêpes. Sprinkle with powdered sugar and garnish with mint leaves.

Chef Michael Rieg of BistroRestaurant at the [Kempinski Vier Jahreszeiten Munich](#) four-course Bavarian Menu:

### **CARPACCIO OF VEAL FILET WITH ARTICHOKE AND RAW MARINATED CEP**

1 veal filet, about 600 grams  
2 artichokes  
8 cepes, small, so-called Champagne mushrooms  
1 bunch of parsley  
2 branches of thyme  
1 lemon  
1 garlic clove  
olive oil, salt, pepper

Remove the fat and tendons from the veal filet and carefully cut into it lengthwise, but do not cut all the way through. Softly pound the meat between cling film. Pick, wash, and dry the parsley. Process the parsley in a mixer with some olive oil and fine lemon gratings to create a purée and spread this onto the veal filet. Roll up the meat and wrap it securely in cling film (plastic wrap). Place in a freezer for two hours to make it easier to cut the meat. Clean the artichokes and cut them crosswise into very thin slices. Add the seasoning to these and fry them in a liberal amount of olive oil with some thyme and garlic, constantly turning them until crispy and golden yellow in color. Add chopped parsley and lemon juice to taste. Carefully clean the small mushrooms with a moist towel and cut them lengthwise into very thin slices, and then marinate them in olive oil, salt, pepper, and lemons. Retrieve the chilled veal filet and preferably use a meat-slicer to cut them into wafer-thin slices and arrange them uniformly on a plate. Add seasoning. Spread the artichokes and mushrooms on top. Sprinkle with finely grated Parmesan if desired.

### **SEAWOLF (WOLF FISH) BAKED IN SALT CRUST WITH FENNEL, TOMATOES, AND OLIVES**

1 wolf fish about 1½ kilograms  
2-3 fennel bulbs  
1 lemon  
3 branches of thyme  
2 cloves of garlic  
½ bunch of basil  
½ bunch of dill  
2½ kilograms of coarse, moist sea salt (Sel de Guérande)  
approximately 100 grams egg whites  
6 bunches of tomatoes  
150 grams black olives  
50 ml olive oil  
4 cl Pernod  
50 ml fish juices

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Gut the Seawolf through the belly and clean thoroughly. Remove the gills. Do not scale the fish!!! Fill the belly cavity with one slice of lemon, the outer layer of the fennel, the garlic cloves, thyme, and dill branch. Mix the coarse salt with the whipped egg white and create on a baking tray an approximately 1-cm thick layer in the size and shape of the fish. Place the fish on the sheet and coat it uniformly with the rest of the salt. Preheat the oven to 180 °C and bake the fish for about 25 minutes. Wash the fennel bulbs and cut them lengthwise into sections, slowly brown them in olive oil, add spices, Pernod and cook down. Pour in the fish juices. Remove skin from tomatoes, cut them into quarters, and remove seeds. Slightly steam the fennel in the pot and fold in the tomato pieces shortly before serving. Cut the olives into slices and add. Finely chop the basil and dill and add to the fennel-tomato mixture. Carefully knock the baked seawolf from the salt crust, making sure that no skin remains on the fish.

## **PUMPKIN RISOTTO WITH SALCICCIA AND GLAZED PEARL ONIONS**

500 grams Muscat pumpkin  
½ tablespoon of tomato purée  
½ tablespoon of mild ground red pepper  
1 dash of caraway, ground  
parsley, thyme  
1 Salsiccia or another smoked salami  
300 grams pearl onions  
50 grams sugar  
100 ml cider vinegar  
100 ml chicken jus  
50 grams butter  
120 grams risotto rice  
1 shallot  
100 ml Prosecco  
1 liter chicken or vegetable broth  
100 grams finely ground Parmesan  
100 grams butter  
olive oil, lemon, salt, pepper

Finely grate the pumpkin on a grater, then slowly brown in a pot with a small amount of olive oil, add spices, tomato purée, ground red pepper, and caraway. Cover with a lid, place in oven and allow it to stew slightly for about 30 minutes at 160 °C. Then pass the pumpkin purée through a sieve in order to obtain a fine purée. Place the pearl onions in warm water for 15 minutes so that they can be more easily peeled. Cook the sugar with a few drops of water to create a golden yellow caramel, add cider vinegar, and reduce. Glaze to creamy consistency with some butter and add the peeled small onions. Pour in the chicken jus. Allow it to stew in the oven for about 15 minutes. Cut the shallot into fine cubes and slowly brown in a pot with olive oil. Add the risotto rice, salt, and brown quickly with other ingredients. Add Prosecco and cook into mash. Occasionally add hot broth and allow it to thicken. Shortly before the risotto grain is done (after about 18-20 minutes), add the pumpkin purée and the pearl onions. When the grain is "al dente", glaze the risotto with cold butter and the Parmesan; season to taste, and at the very end fold in the Salsiccia (cut into thin slices). Finish with chopped parsley and thyme.

## **FILLED CHOCOLATE SESAME SHEETS WITH MANGO GINGER SAUCE**

200 grams dark chocolate coating  
50 grams sesame seeds

For the chocolate sheets, heat the chocolate coating to 32 °C and spread a thin layer onto a sheet of baking paper. Before the chocolate hardens, sprinkle on the sesame seeds. Use a round cutter to cut out the sheets (diameter about 6-7 cm). Allow the chocolate coating to cool for another 30 minutes, then remove the sheets from the baking paper and set them aside.

140 grams dark chocolate coating  
100 grams milk chocolate coating  
3 egg yolks

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35 ml chocolate liqueur (or mint or coffee liqueur)  
330 grams whipped cream  
4 egg whites  
30 grams sugar

Allow both chocolate coatings together to melt in a water bath at about 35 °C. Beat the egg yolks and the liqueur together until fluffy. Fold in the whipped cream. Carefully fold this mixture very gently into the chocolate coating at 35 °C. Beat the egg whites and the sugar to snow and fold under the mousse. Allow the finished mass to stand for about 3 hours to cool.

3 fresh, ripe mangos  
80 grams Gomme sugar  
1 ginger bulb

Peel the mangos and ginger and cut into small pieces. Together with the Gomme sugar, boil up once briefly, mix, and push through a fine sieve. Allow to cool.

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