

Created by: Edward F. Nesta

## Kurt Gutenbrunner Recipes - The Austrian Kitchen - New York Culinary Experience



**Chef Kurt Gutenbrunner** of [Walls & Blue Gans](#), [Café Sabarsky](#), and [Upholstery Store: Food and Wine](#), brought a taste of Austria to the **New York Culinary Experience 2015** hosted by [New York magazine](#) culinary editor **Gillian Duffy** and [The International Culinary Center](#), CEO and founder **Dorothy Cann Hamilton**, with his recipes for **Chilled Smoked Trout Crepes**, **Fresh Herbed Quark Spätzle**, and **Veal Schnitzel with Paprika Sauce**.

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Austrian-born Chef Kurt Gutenbrunner's resume reads like a dream that started at age 15 when he decided to become a chef. He followed his heart and his palate to culinary school, apprenticed at the **Relais and Chateau Richard Löffelherz** in the Wachau region of Austria, traveled to Switzerland to work at **Crans Montan**, then back to Vienna to work with **Chef Werner Matt** at the **Rotisserie Prinz Eugen**, where the restaurant earned its first Michelin star during his employment.



**Chef Gutenbrunner and Edward Nesta**

From Austria he ventured to Munich, Germany working at the three star Michelin restaurant, **Tantris**, then moved on to **Bistro Terrine** as Chef de Cuisine, owned by Tantris owner Fritz Eichbauer, followed by a stint at **Mangostin**, an Asian-influenced restaurant. His next culinary journey took him to New York where he worked as culinary director of David Bouley's restaurants, and worked as Executive Chef at the **Monkey Bar**.

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**Chef Gutenbrunner**

After working for impressive notables, it was time for him to branch out on his own. As Chef Owner of the New York restaurants, **Walls**, **Blue Gans**, **Café Sabarsky**, and **Upholstery Store: Food and Wine**, he explores his passion for cooking, coming full circle since he first decided to become a chef. He is also the author of a cookbook, **Neue Cuisine**.



**Edward making spaetzle**

Taking a class with Chef Kurt Gutenbrunner provided me with insight into this inspired chef and helped me expand my culinary technique and recipe base. During the 75-minute class entitled, The Austrian Kitchen, Chef Kurt had the class make Chilled Smoked Trout Crepes, Fresh Herbed Quark Spaetzle, and Veal Schnitzel with Paprika Sauce.

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### **Spätzle ready to eat**

Chef Kurt's description of Fresh Herbed Quark Spätzle: "Recipes travel. Spätzle, similar to gnocchi, is found all across central Europe. At my restaurants, this fresh pasta, which is boiled and then sautéed in butter until golden and crisp in spots, is easily one of the most frequently ordered side dishes."



### **Veal Schnitzel with Paprika Sauce**

We also made one of the most traditional and famous Austrian recipes, Veal Schnitzel with Paprika Sauce. It was a lovely introduction to Chef Kurt Gutenbrunner's style and the best part was of course, eating what we had made at the end of our class.

### **Chef Kurt Gutenbrunner - The Austrian Kitchen -**

#### **New York Culinary Experience 2015 Menu**

**Chilled Smoked Trout Crepes Fresh Herbed Quark Spätzle**

**Veal Schnitzel with Paprika Sauce**

**Suggested Wine Pairing: Pacific Rim Riesling**

Chef Kurt Gutenbrunner graciously shares his recipe for Chilled Smoked Trout Crepes

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**Chilled Smoked Trout Crepes**  
**6 Appetizer or 4 Entrée Servings**

"In Austria, Palatschinken, or crepes, are usually eaten for breakfast with a sweet fruit compote or jam. Here I've created a savory appetizer by filling the delicate pancakes with a blend of smoky trout, crisp apples, red onions, and crème fraîche. It's creamy, crunchy, refined, and fun." - Chef Kurt Gutenbrunner

Ingredients: Â Â Â Â

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Cup

All-Purpose Flour

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Kosher Salt

1/8

Teaspoon

Sugar

1

Cup

Milk

2

Large

Eggs

.75

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Cup

Crème Fraiche

3

Tablespoons

Prepared Horseradish, drained

2

Tablespoons

Dill, chopped, + 12 dill sprigs for garnishing

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Black Pepper, freshly ground

0.5

Teaspoon

Unsalted Butter

1

Small

Red Onion, thinly sliced (julienned)

1

Small

Golden Delicious Apple, halved lengthwise, cored, and thinly sliced (julienned)

1

7-ounces

Smoked Trout Fillet, skinned, flesh flaked into ½-inch pieces

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Edible Flowers for garnish (optional)

Method: In a medium bowl, whisk the flour with one-quarter teaspoon of salt and the sugar. Whisk in the milk and eggs until the batter is smooth. Let rest for 15 minutes. In a small bowl, mix the crème fraiche with the horseradish and chopped dill. Season with salt and pepper.



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**Chef Gutenbrunner cutting horseradish**

Strain the crepe batter through a fine sieve over a small bowl. Heat a 6-inch crepe pan or non-stick skillet over medium-high heat. Add the butter. When the butter stops foaming, add 2 tablespoons of batter, tilting the edges of the crepes are lightly browned, about 1 minute. Using a spatula, flip the crepe and cook until lightly colored on the second side, about 30 seconds. Transfer to a plate. Repeat with the remaining batter, adjusting the heat as necessary so that the crepes do not burn, and stack them as they are done. You should have 12 crepes.



**Edward making a crepe**

Spread each crepe with 1 tablespoon of the horseradish cream and top with 3 - 4 red onion slices, 3 - 4 apple slices, and 1 heaping tablespoon of smoked trout; roll up the crepes away from you and use your fingers to keep the roll tight. Place the crepe on a sheet of plastic wrap and roll the crepe in the plastic wrap to bind and tighten the rolled crepe, and then tightly twist the ends of the plastic wrap. The wrapped crepe should be chilled for a few hours or overnight; the chilled product will be easier to cut into 1" disks for plating. Garnish each crepe with edible flowers and a dill sprig and serve.

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**Chef Gutenbrunner plating finished**

### **Chilled Smoked Troupe Crepe**

Tip from Chef Kurt Gutenbrunner: I get a lot of my produce from Berried Treasures farm in Roscoe, New York, which also happens to be a major trout fishing area. My smoked trout also comes from them.

Serving suggestion: Try this dish for brunch or as a light lunch, with a big green salad.

Variations: The stuffed crepes can be sliced crosswise and served as finger food.

For traditional sweet crepes, fill them with sliced fruit jam, honey, or Nutella.

Make Ahead: The plain crepes can be covered with plastic wrap and refrigerated for up to 3 days.

Read about the **NYCE 2015** in the **Gastronomy** section and interviews and recipes from the chefs in the **Chefs' Recipes** section.



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