

Created by: Debra C. Argen

Spice Recipes - Zurich, Switzerland

Chef Felix Eppisser of the one-star Michelin and 16 points GaultMillau rated restaurant [Spice](#) in Zurich, Switzerland shares a few recipes, which illustrate why the restaurant is aptly named.

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Felix Eppisser is an award-winning chef whose career highlights include: being a member of the most successful Swiss National Cooking Team of all time, and winning many regional and international cooking competitions. He has worked at the Hotel Giardino in Ascona, at du Théâtre in Bern, Hotel Savoy, Bauer au Lac, and Dolder Grand in Zurich, the Landhotel Hirschen in Obererlinsbach, and the Hirschen in Obermeilen. He also worked at the award-winning Guesthouse Bären in Nendorf from 1997-2003, ranked as 37th on the Swiss Restaurant List, where he and his wife, Lucia, were elected as Hosts of the Year by Guide Bleu in 2002.Â

I had dinner at Spice in October 2006 and had the opportunity to meet Chef Felix and Lucia, and take a tour of the kitchen. The restaurant opened in 2004 and since then has proved to be a true gem in the Zurich culinary scene. When not creating new recipes, he enjoys sports, and is a talented photographer.Â

Marinated Banyan Ribs of Lamb on Red Wine Onion Bread with Spicy Yoghurt Sauce and Tamarind ChutneyÂ Â Â

Recipe for 10 personsÂ Â

Ribs of LambÂ

Ingredients:Â Â

800 grams

(28 ounces)

Ribs of lamb, without fat

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Salt, pepper, spices

Banyan Mixed HerbsÂ

5 grams

(1 teaspoon)

Dried chili

5 grams

(1 teaspoon)

Fennel seeds

2 grams

(1/2 teaspoon)

Cumin seeds

2 grams

(1/2 teaspoon)

Cardamom seeds

2 grams

(1/2 teaspoon)

Coriander seeds

10 grams

(2 teaspoons)

Mustard seeds

2 grams

(1 teaspoon)

Dried curry leaves

1.0 dl

(4 ounces)

Natural peanut oil

Heat peanut oil (not too hot), add the spices, and roast for a few seconds.Â

Ribs of Lamb Method: Marinate the lamb ribs approximately 2-3 hours in the spicy herbal mix. Season with salt and pepper.Â

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Preheat oven to 140°C (285°F). Roast the lamb ribs gently in the peanut oil and cook until pink (54°C, 130°F).

0.5 dl

(2 ounces)

Natural peanut oil

Red Wine Onion Bread

Ingredients:

10

Pieces

Baguette seasoned with Turmeric

40 grams

2 tablespoons plus

2 teaspoons

Mustard butter with English butter

100 grams

(3.5 ounces)

Red wine onion mousse with mustard seeds

Cut baguette into pieces of 10 -12 cm (4 - 4.75 inches) in length. Do not use a baguette that is too thick. Cut the baguette in half and slightly hollow-out. Bake until crisp with mustard butter in the broiler or on the grill. Cover with the warm onion mousse and heat again under the broiler.

Presentation: Arrange the meat on the baguette and serve with the chutney. Add lamb or veal juice.

Tomato-Tamarind Chutney

Ingredients:

100 grams

(3.5 ounces)

Peanut oil

40 grams

2 tablespoons plus

2 teaspoons

Chopped onion

500 grams

(18 ounces)

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Tomato slices

2

Pieces

Chopped chili

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Chili powder/Sambal Olek

150 grams

(5.3 ounces)

Crude sugar

50 grams

(1.75 ounces)

Coco vinegar

40 grams

2 tablespoons plus

2 teaspoons

Blanched raisins

20 grams

(4 teaspoons)

Black and white mustard seeds

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Salt and pepper

50 grams

(1.75 ounces)

Tamarind mousse (available in Asian shops)

Preparation: Roast the mustard seeds in peanut oil (be careful); add the other herbs and onions. Add the tomato slices, crude sugar, and coco vinegar. Heat mixture and let simmer. Add blanched raisins and season to taste.

Note: If possible, prepare 2-3 days in advance to balance the flavors.Â

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Latte Cotta with Curry Biscotti

Ingredients:

500 grams

(18 ounces)

Milk

1

Vanilla bean

50 grams

(1.75 ounces)

Sugar

2

Gelatin leaves

Preparation: Heat milk and vanilla bean together with sugar until the mixture is slightly reduced. Dissolve the gelatin in warm milk, stir, and let cool for a few minutes, pour into fancy glasses and let cool thoroughly.

Espresso Ice Cream

Ingredients:

350 grams

(12.3 ounces)

Cream

350 grams

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(12.3 ounces)

Espresso

280 grams

(9.88 ounces)

Sugar

100 grams

(3.5 ounces)

Egg yolks

300 grams

(10.5 ounces)

Cream

Preparation: Whip egg yolks and sugar into foamy mass. Heat up part of the cream together with the espresso and add to the egg mixture. Heat until the mixture thickens, and put it on ice to cool. Blend the mixture and mix it with the rest of the cream. Fill Paco Jet cups and freeze, (or freeze according in an ice cream maker.)

Caramel Sauce

Chocolate Sauce

Maracaibo Ice Cream

Ingredients:

200 grams

(7 ounces)

Cream

160 grams

(5.6 ounces)

Egg yolks

100 grams

(3.5 ounces)

Sugar

800 grams

(10.5 ounces)

Milk

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300 grams

(10.5 ounces)

Maracaibo chocolate

Preparation: Make a creamy ice cream, (see recipe above), add the melted chocolate, blend everything, and let cool. Fill Paco Jet cups and freeze, (or freeze in an ice cream maker).

Curry Biscotti

Ingredients:

100 grams

(3.5 ounces)

Egg whites

100 grams

(3.5 ounces)

Powdered sugar

100 grams

(3.5 ounces)

Flour

50 grams

(1.75 ounces)

Pistachios

50 grams

(1.75 ounces)

Sultanas (raisins)

10 grams

(2 teaspoons)

Mild curry powder

Preparation: Whip egg whites and powdered sugar to form a meringue. Mix curry powder and flour and sift, carefully mix with the rest of the ingredients. Shape and place on baking sheets, and bake in preheated oven at 220°C (425°F). Remove from oven, freeze for a few minutes, cut the biscotti, and bake again at 140°C (300°F) until the biscotti are golden.

Presentation: In a tall glass, alternatively layer the caramel, chocolate, and the Latte Cotta. Finish with milk foam. Decorate with curry biscotti and Maracaibo, and Espresso ice cream.

Read the article on the restaurant **Spice** in the **Restaurants** section.

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Spice

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