

Created by: Debra C. Argen

Chef Andreas Mayer Recipes - St. Moritz Gourmet Festival

Luxury Experience Magazine met **Chef Andreas Mayer** of Austria at the 15th [St. Moritz Gourmet Festival](#) in [Switzerland](#) in January 2008 where he was one of the featured chefs. He holds the distinction of Chef of the Year 2007 for Austria, and his [Restaurant MAYER's](#) is rated 2 Michelin stars.

After tasting his cuisine, we convinced him to share a few of his recipes with Luxury Experience Magazine. He has graciously provided recipes for a delectable three-course menu.



The Menu

Canadian Lobster with White Asparagus and Red Butter

Veal Cr
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pinettes with Potato Cakes and Bean-Cassoulet

Raspberry Variations



Canadian Lobster with White Asparagus and Red Butter

Recipe for 4 persons

Ingredients:

2

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400-500 grams
(14-17.6 ounces)

Lobsters

Chamomile

Salt

Method: Bring water in a large pot to a boil. Add the chamomile and the salt, then add the lobsters and cook for 5-6 minutes. Carefully take out the water and let cool.

Asparagus

Ingredients:

20

Asparagus stalks

150

Grams (5.3 ounces)

Butter

Salt, Pepper, Sugar, Lemon juice

1

Tablespoon

Chervil

Method: Peel the asparagus stalks and place 5 stalks on a sheet of foil. Season the asparagus with salt, pepper, sugar, lemon, chervil, and melted butter. Cover with another sheet of foil and seal the package. Repeat with the rest of the asparagus, creating 4 packages in total. Place the foil packages on a baking sheet in a pre-heated 200° C (400° F) oven on the lowest rung of the oven. Bake for 40-45 minutes. Remove the asparagus from the oven and let rest.

Red Butter

Ingredients:

400

MI (13.5 ounces)

Port Wine, red

400

MI (13.5 ounces)

Red Wine

1-2

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Tablespoons

Flour

3-4

Tablespoons

Cold Butter

Sugar

Method: Add the port wine and the red wine to a pot and simmer to reduce to ¼. Bind together with the flour, sugar, and cold butter.



Veal Crêpinettes with Potato Cakes and Bean-Cassoulet

Potato Cakes

Ingredients:

400

Grams (14 - 17.6 ounces)

Potatoes

Thyme, Cumin

60

Grams (2 ounces)

Butter

100

Grams (3.5 ounces)

Crème fraiche

5

Egg yolks

5

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Egg whites

Salt and freshly ground pepper from a pepper mill

Nutmeg, Parmesan

Method: Add the potatoes to salted water with the thyme and cumin and bring to a boil. Cook until potatoes are tender and strain. Pass the potatoes through a rice-mill and let set for approximately 10 minutes.

In a large bowl, mix the crème fraiche with the butter and the egg yolks. Add the potatoes. Beat the egg whites and then add to the crème fraiche mixture. Season the mixture with salt, pepper, and nutmeg.

Butter a 4-cm (1.5 inch) deep metal baking sheet and cover with a 0.5 cm (0.2 inch) layer of the potato mixture and place under a Salamander (or broiler) until golden brown. Add another 0.5 cm layer of the potato mixture and place under a Salamander until golden brown. Repeat and sprinkle the last layer with the Parmesan and place under the Salamander until golden brown. Let cool and cut into desired form and shape. Just before serving, place in a pre-heated oven to heat and then briefly under the Salamander.

Veal Crépinettes

Ingredients:

600

Grams (21 ounces)

Veal backs with bone (medallions with a bone, approximately 80 grams (2.8 ounces)

300

Grams (10.5 ounces)

Turkey without fat

200

Grams (7 ounces)

Whipped Cream

Thyme, salt, freshly ground white pepper from a mill

Parsley

2

Cl (0.7 ounces)

Reduced Madeira

2

Cl (0.7 ounces)

Reduced Port Wine

Method: Grind the turkey with the cream and wine; season to taste with the spices. Season the veal chops on both sides with pepper and sear quickly. Add the meat drippings to the ground turkey mixture and place

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a layer of the mixture on the chops, and smooth the mixture with the back of a wet spoon. Roast in an oven for approximately 10 minutes.

Bean Cassoulet

Ingredients:

120

Grams (4.2 ounces)

Green beans, cooked, and cut into pieces

120

Grams (4.2 ounces)

Black bean, cooked

120

Grams (4.2 ounces)

Red kidney beans, cooked

2

Tablespoons

Butter

Salt, freshly ground pepper from a mill

Method: Mix the beans with the butter, salt, and pepper.

Veal Sauce

Ingredients:

250

MI (8.5 ounces)

Madeira

1

Tablespoon

Butter

2

Tablespoons

Shallots, diced

250

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MI (8.5 ounces)

Veal stock (Andy Mayer's Veal Stock or homemade)

2

Garlic cloves, crushed

Rosemary

4

Tablespoons

Cold butter, diced

Salt, freshly ground pepper from a mill

Method: Sauté the shallots in the butter with the Madeira, and reduce by half. Add the veal stock and simmer to reduce by half. Add the rosemary and garlic and let rest for 10 minutes. Pass through a sieve, and then add the cold butter, and season to taste.

Potato Straws and Fried Thyme Garnishes

Ingredients:

2

Potatoes, medium size

Method: Slice the potatoes on a mandolin into thin disks. Dry with a kitchen towel and deep-fry in oil until golden brown. Fry the thyme in the same oil.



Raspberry Variations

Recipe for 4 Persons

110

Grams (3.8 ounces)

Raspberry Sorbet (already made)

1

Tablespoon

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Sugar

1

Tablespoon

Water

1

Lemon, juiced

Method: Add the sugar and water to a pot and bring to a boil. Add the lemon juice and raspberry sorbet and mix together. Put the mixture in an ice cream maker and freeze according to directions.

Raspberry Cream

90

Grams (3 ounces)

Raspberry Purée

90

Grams (3 ounces)

Whipped Cream

18

Grams (1 tablespoon plus $\frac{3}{4}$ teaspoon)

Sugar

4.5

Leaves

Gelatin

1

Dash

Raspberry Eau de Vie

8

Sheets

White Chocolate

200

Grams (7 ounces)

Raspberries

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Method: Place the gelatin leaves in a little cold water to soften; let rest for 2 minutes. Then add the gelatin to the raspberry purée, sugar, and Raspberry Eau de Vie. Let cool over a dish of ice, and then carefully add the whipped cream. Refrigerate until serving time.

Raspberry Sauce

Ingredients:

60

Grams (2 ounces)

Raspberry Purée

20

Grams (1 tablespoon
plus 1 teaspoon)

Confectionary sugar

Method: Blend well.

Ice Cream Confection

Recipe for 12

Ingredients:

1

Deciliter(3.5 ounces)

Milk

20

Grams (1 tablespoon plus 1 teaspoon)

Sugar

1

Teaspoon

Glucose

1

Teaspoon

Powdered Skim Milk

20

Grams (1 tablespoon plus 1 teaspoon)

Cream

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2

Tablespoons

Raspberry Purée

65

Grams (2.3
ounces)

Icing

20

Grams (1
tablespoon plus
1 teaspoon)

Vegetable oil

Method: Add all ingredients to a pot **except** the icing and oil, and bring to a boil. When the mixture reaches 85° C (185 ° F), remove from the heat and place in an ice cream machine and freeze. When the mixture is very cold, remove and place the mixture onto a chilled metal baking sheet and place in the freezer. Let mixture freeze for a few minutes on the baking sheet, then remove and cut the mixture into rounds (or other shapes) with a cookie cutter. Return the rounds to the freezer until firm, and then cover each with the icing mixed with vegetable oil and return to the freezer until serving time.

Presentation: Place a chocolate sheet on each of 4 plates. Top with raspberries in a circle on the chocolate sheets. Fill in the circles with the raspberry cream. Top each with another sheet of chocolate, and another circle of raspberries and raspberry cream. Serve a scoop of Raspberry Sorbet on the side of the plate along with the Ice Cream Confection and the Raspberry Sauce.

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For information on the **St. Moritz Gourmet Festival** and all of its events, please visit the website: www.StMoritz-GourmetFestival.ch. For information on the **Cartier World Cup Polo on Snow**, please visit the website: www.PoloStMoritz.com

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