



Gemischte Käseteller.

The end of the working day in any part of the world is a moment to unwind and get together enjoying food that is typical and different in each culture.

In Italy you can enjoy “apericena”, in the USA you can meet your friends for Happy Hour, and in Germany or Austria?

Dinners are served around 6 pm in the Germanic countries and it is very common to order “Gemischte Käseteller” like the ones in these pictures that I took in Vienna and in Munich. These are easy to prepare, choosing different kinds of cheeses and very good bread.

Germany boasts 600 different types of cheeses and 75% of them are produced in Bavaria.

Smile and say “ ” and have all your questions about these cheeses answered in this downloadable guide to the German cheeses: <https://germanfoods.org/german-food-facts/german-cheese-and-dairy-guide/>

Here is a tasty recipe for a savory cheese platter to download:

<https://www.edeka.de/rezepte/genussthem/kaeseplatte>

Depending on your taste, you can make these platters:

“Mild”: Brie, Camembert, Gouda, Romadur

“Spicy”: Gorgonzola, Muenster, Tilsiter, Cheddar, Comte’, Taleggio

“Herb flavored”: Roquefort, Toma Piemontese, Limburger, Reblochon.

To complement these platters, you can garnish them with white and black raisins, walnuts, vegetables, fruits like blueberries, strawberries and slices of pears. Another excellent idea is to use also colorful figs.

Gemischter Schinkenteller.

This ham platter is also easy to prepare if you have friends over. Depending on where you live and what you can find in the stores, you can slice as many different kinds of cold cuts as you wish. You can also add some parmesan cheese in chunks, some pieces of fruits or vegetables like for the cheese platter.

In Germany or Austria it is very common to find the “Wurst” (corresponding to the franks/hotdogs in the USA). In Switzerland, it is called “Wienerli” and in Austria Frankfurter (literally sausage from Frankfurt). In origin, the *Wiener* and the *Frankfurter* were not similar: the first was made of both pig’s and cow’s meat, it was shorter and it used to be served paired with another one. The second one was longer and served by itself.



Das ist Lecker!

This expression in German means “how yummi”!!!

Who does not know or like a warm Apfelstrudel (apple strudel) accompanied by vanilla icecream/“Vanillaeis”?

Even for the ones who have never been to Germany or Austria, this picture certainly looks familiar and we are ready to take a dessert fork and dive into this wonderful picture that I took in one historic Viennese café a couple of years ago.

The oldest strudel recipe dates back to 1697 and it is kept in a Town Hall Library of Vienna, Austria, where this dessert originates (and not in Germany).

For the ones who want to venture to prepare it, here is the recipe:

<https://cookiesandcups.com/apple-strudel/>

Here is the video to help our visual learners:

https://www.youtube.com/watch?v=m4g6ENVa_dw