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A Vienna Symphony

Steirereck im Stadtpark

A beautiful park in the centre of busy Vienna is the ideal place to relax. In the midst of all this green surrounded by sculptures of famous composers is the restaurant “Steirereck im Stadtpark”. Chef Heinz Reitbauer has an authentic and lighthearted kitchen; so don’t think of heavy Austrian dishes and bombastic chocolate cakes. Chef pâtissier Walter Schulz has been working there for over twenty years and learned the trade from Heinz’s father. He has a creative mind and likes to stay aware of the modern trends. He believes that desserts should not be too heavy. Instead of using cream and chocolate he prefers to use herbs, a new trend that he discovered in the Benelux. He would rather use the sweetness from fruits than that obtained from sugar or creams. He also prefers to work with products from the countryside of Austria.



Marinated pineapple with Arabic spices and cream of pina colada

For the cream: 200 g coconut puree, 300 g pineapple puree, 500 g whipping cream, 150 g egg white, 50 g crystal sugar, 5 sheets of gelatin, 50 ml white rum.

For the pineapple sorbet: 250 g pineapple puree, 25 g glucose powder, 60 g crystal sugar, 60 g water

For the coconut cake: 30 g flour, 30 g icing sugar, 30 g soft butter, 1 Tbs shredded coconut.

For the marinated pineapple: 250 g water, 125 g sugar, 2 cloves, 1 star anise, 1 cinnamon stick, 5 coriander seeds, ½ a vanilla bean, 5 anise seeds, ½ lemon peel, juice of 1 lemon, ½ a ripe Honduras pineapple.

Dissolve the pre-soaked gelatin in hot rum. Mix the pureed pineapple and coconut puree with the rum and let stew for a few minutes. Beat egg whites with sugar, mix with the coconut mixture and carefully blend in the whipped cream. Put in the fridge. For the sorbet mix all ingredients and spin. Mix all ingredients for the coconut cake at room temperature, except the shredded coconut, and put in fridge for 30 minutes. Spread a thin layer of dough as a circle, sprinkle with shredded coconut and bake at 200°C/390°F until golden. Roll up immediately after baking to form a cylinder.

For the marinated pineapple mix all ingredients, bring to a boil and let simmer for 30 minutes. Turn heat off and cut the peeled pineapple in thin slices. Marinate pineapple in the bouillon and simmer for at least 30 minutes. Pour 2 tablespoons of the cream in a soup bowl and cover with a few slices of pineapple. Use a piping bag, squeeze sorbet in the coconut cake and put on the plate. Finish the plate with dried pineapple.





Pattaya mango with lovage, sallow thorn and spiced chocolate

For four people: 3 pattaya mangos, 2 sprigs of lovage, 125 ml sugar syrup 1:1, 1 lime, 4 tsp sallow thorn syrup, 1 large crumbling potato, 50 g white chocolate, 1 egg, 5 g crystal sugar, 1 sheet of gelatin, 10 g cream, 20 g white chocolate, ras el hanout (Moroccan spice blend), maldon salt (sea salt).

Beat egg and sugar until white; dissolve gelatin in 2 teaspoons sallow thorn syrup. Melt 50 g chocolate; mix with the syrup, the egg mixture and slightly whipped cream. Refrigerate a minimum of two hours. Peel potato, wash thoroughly and squeeze out liquid in a juicer. Work fast to avoid discolouring. Reduce liquid stirring constantly to get a thick batter. Pour between two silpats and roll into a very thin layer. Bake at 180°C/355°F until golden and break in coarse pieces. Cut 4 big slices of mango (1 mm thick) and 30 cubes of 15mm x 15mm. Puree rest of the pulp with the sugar syrup and press through a mesh-sieve. For the marinade, chop lovage very fine and mix with 2 tbs. mango puree and 2 tbs. sugar syrup. Add lemon juice to taste. Marinate the mango cubes in the liquid. For the spiced chocolate, cut the white chocolate as thin as possible, mix with the ras el hanout and divide over 4 spoons. Lay some salt crystals on the chocolate. Divide the mango puree and put in the centre of 4 plates. Place mango cubes and potato cookies on top. Spoon cream on the big slice of mango and put on top of the cookies. Serve with the spoons of spiced chocolate.

Fried banana with cocoa

For four people: 50 g spiced-sugar water (see recipe), 4 organic bananas, 2 Tbs butter, 1 Tbs crystal sugar, 4 passion fruits, 150 g spiced sugar water, 2 threads of chili, 200 g lukewarm milk, 3 egg yolks, 2 Tbs cocoa powder, 1 dash of ras el hanout, chocolate ice cream.

For the sugar water: 200 g sugar, 400 g water, ½ a vanilla bean, 4 black pepper corns, 5 anise seeds. ¼ grated nutmeg, 2 cloves.

For the spice mix: 2 passion fruits, ¼ pomegranate, juice and peel of 1 lime, 1 Tbs dried lemon peel, 1 Tbs dried orange peel, lemon balm, mint, lemon thyme.

For the sugar water, heat all ingredients and simmer. Pass through a sieve and set aside to cool. For the spice mix, mix all ingredients and add 50 g of the prepared sugar water. Marinate in the fridge. For the cocoa foam, whip the milk and three egg yolks, cocoa powder and ras el hanout to create a fluffy sabayon. Peel the bananas, fry in butter and caramelize lightly in the crystal sugar. Add the flesh of the passion fruit and the chili threads and fry for 5-7 minutes. Place hot banana on a plate, sprinkle generously with the spice mix and serve with cocoa foam and chocolate ice cream.