



Trafelspitz (Prime Boiled Beef with Seasonal Vegetables), Boulangère Potatoes and Horseradish

Main Course, Serves 8

Beef and Broth:

1 2/3 kg/3 1/2 lbs. prime beef
5 litres/5 1/4 qts. water
Salt to taste
220 g./8 oz. white onions, diced
220 g./8 oz. carrots, cut into cubes
220 g./8 oz. celery, cut into cubes
20 ml./1 1/2 tsp. olive oil
Salt and ground pepper to taste
10 g./1 tsp. whole black peppercorns
4 bay leaves
1 1/2 g./1 tsp. allspice berries
10 parsley sprigs
2 g./2 tsp. dried thyme

Vegetables:

220 g./8 oz. leeks, sliced
220 g./8 oz. carrots, sliced
220 g./8 oz. celery, sliced
220 g./8 oz. kohlrabi, peeled and cut into small disks
80 g./6 tsp. unsalted butter
Salt and ground white pepper to taste
Few pinches ground nutmeg
50 ml./3 tbsp. water

Boulangère Potatoes:

1 kg./2 1/4 lbs. potatoes
180 g./1 1/2 cups diced white onion
10 g./2 tsp. salt, or to taste
Ground black pepper to taste
Ground cumin to taste
5 g./1 tsp. dried marjoram, or to taste
10 g./1/3 cup chopped parsley
2 large eggs
100 ml./7 tbsp. sunflower oil

To Serve:

Sautéed mushrooms
Prepared horseradish or apple-horseradish sauce

For the Beef and Broth:

- Rinse the beef with cold water and place in a pot with the water and some salt. Cook the beef slowly for 1 hour, making sure to skim off any foam that rises to the surface.
- Preheat the oven to 220 degrees C/425 degrees F. Place the onions, carrots and celery on a sheet pan; toss with the oil, and salt and pepper to taste. Roast, stirring once or twice, until lightly browned and tender.
- Add the roasted vegetables, black peppercorns, bay leaves, allspice, parsley and thyme to the pot with the beef, and simmer for 2 1/2 to 3 hours more. Pierce the meat with a fork; if there is no blood running out then the meat is ready. Place the cooked beef in a bowl, let it cool and cut it into 1-centimetre/1/3-inch slices. Strain the broth, discard the solids, and season the broth with salt to taste. Just before serving, reheat the meat in the broth.

For the Vegetables:

- Bring a pot of salted water to a boil. Add the leeks and blanch for 3 minutes; remove, drain and set aside. Add the carrots, celery and kohlrabi and blanch for 5 minutes. Remove, drain and set aside.
- Just before serving, melt the butter in a pan. Add the blanched vegetables, salt, pepper and nutmeg, and toss until glazed. Add the water and keep warm.

For the Boulangère Potatoes:

- Bring a pot of salted water to a boil. Add the potatoes and cook, covered, until tender. Remove the potatoes from the water; peel and slice them into small strips. Mix the potatoes with the onion, salt, pepper, cumin, marjoram, parsley and eggs. Form thin cakes of the mixture. Heat a large skillet over medium-high heat and add the sunflower oil. Cook the potato cakes on both sides until golden brown. Remove to paper towels to drain. Keep warm.

To Serve:

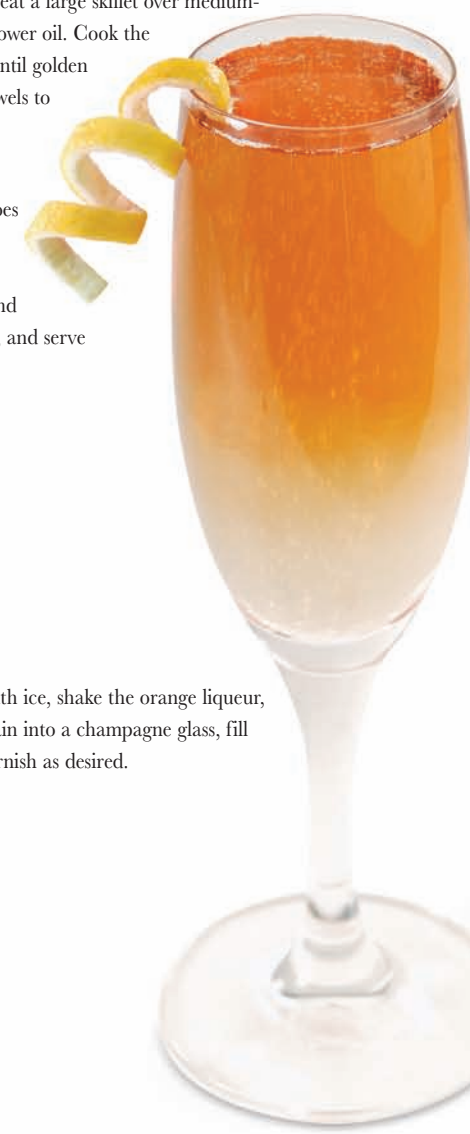
- Place a serving of the potatoes on each plate. Arrange 2 slices of the meat in the center. Lay the vegetables and mushrooms below the meat, and serve the horseradish on the side.

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Beverage, Serves 1

20 ml./3/4 oz. orange liqueur
1 dash Angostura bitters
1 dash lemon juice
Austrian sparkling wine
Star fruit, cherry or lemon twist for garnish

- In a cocktail shaker filled with ice, shake the orange liqueur, bitters and lemon juice. Strain into a champagne glass, fill with sparkling wine, and garnish as desired.




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Beside the famous Stadtpark and a short walk from the Ringstraße, the InterContinental Wien offers an ideal starting point for exploring this historic capital. The city's imperial past, though everywhere evident, is best observed at the Schönbrunn Palace. The Habsburg's art collection forms the core of the overwhelming Kunsthistorisches Museum, one of the world's best. Art lovers whose tastes are a bit more contemporary head to Museum moderner Kunst Stiftung Ludwig (MUMOK) in the Museums-Quartier.

For music fans, a trip to Vienna is a pilgrimage. The city of Mozart and Strauss rings with classical performances at the acoustically astounding Wiener Musikverein and unequalled opera offerings at the Staatsoper, just steps from the hotel, and the Volksoper. Vienna's food, especially the emblematic Wiener Schnitzel and Sachertorte, is almost as legendary as its music. Fine Viennese fare is offered at the InterContinental Wien, whether in the Café Vienna with its selections of coffee and cakes or at the MediterraNeo Restaurant, where local favourites join modern Mediterranean specialties to accompaniments from the extensive wine list. After dinner, the Intermezzo Bar offers classic cocktails, superb whiskies, hand-rolled cigars, and live music.

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