

EMILY IS A MESSY COOK

Emily Blunt loves cooking but says it is a struggle to clean up afterwards. "I love to cook. I am also quite untidy, it looks like a bomb has gone off in the kitchen," she said



Chefs Marin Luthard (left) and Heinz Rufibach at the ongoing Swiss Week, Grand Hyatt Muscat (Muscat Daily)

RECIPE SPAETZLI



SERVES FOUR

- ▶ 250gm flour
- ▶ 5 eggs
- ▶ 150ml milk
- ▶ Salt
- ▶ Pepper
- ▶ 1 teaspoon oil
- ▶ 30gm butter

PREPARATION

- ▶ Combine sifted flour and eggs together in a mixing bowl. Add remaining ingredients and blend with a wooden paddle until the batter is smooth and starts to form bubbles
- ▶ Drop directly into the boiling salted water using a China cap with very large holes and press batter through with a wooden paddle. Work mainly with small quantities at a time
- ▶ Remove spaetzli with a skimmer as soon as they rise to the surface and put into cold water, drain immediately

NOTE

If spaetzli are not consumed right away, mix with small amount of oil to prevent it from sticking together.

VARIATIONS

- ▶ For spinach spaetzli, blend basic dough with 150gm blanched spinach whose excess moisture has been squeezed out and puréed
- ▶ Saffron spaetzli. Add saffron dissolved in liquid to basic dough
- ▶ Tomato spaetzli. Blend basic dough with 50gm tomato concasse and tomato puree
- ▶ Whole wheat spaetzli. Use whole wheat instead of white flour
- ▶ Curd spaetzli. Replace boiling water in basic recipe with low fat curd
- ▶ Ticino spaetzli. Serve a mixture of spinach, saffron and tomatoes spaetzli

SWISS SURRENDER

Delectable fare, folk music and Zermatt's culture welcome guests to the Swiss week at Grand Hyatt

Nickyta Ray
Muscat

After a successful South African food festival organised recently, Grand Hyatt Muscat along with Zermatt Tourism from Switzerland have brought the flavours of Zermatt to the citizens of the sultanate.

To the tune of the alphorn (Swiss musical instrument), the Swiss national flag hanging from the ceiling, a rotating white chocolate fondue and the divine raclette melting on a plate, the Swiss team and the hotel embarked on a week-long Swiss journey on May 5.

With temperature in the capital soaring, Mokha Café transformed its ambience to create the mountain experience and celebrate Swiss cuisine in style.

As guests walked into the restaurant welcomed by the folk music of Switzerland, they were received by Christoph Franzen, general manager, Grand Hyatt Muscat along with Daniel Luggen, president, Zermatt Tourism among others.

The rich cuisine satiated the appetite of guests looking for the true Swiss experience, though the white Swiss chocolate fondue made of Toblerone chocolates held centre stage.

"The white chocolate was

chosen to resemble snow and ice in the desert. We have also flown in around 50kg of cheese to prepare the cheese-based dishes. The entire team of Mokha Café with its brigade of ten chefs along with Heinz Rufibach, cuisinier from Alpenhof Hotel, Zermatt, lent their culinary expertise to enhance the flavour of the cuisine," said Marin Luthard, executive chef of Grand Hyatt Muscat.

What sets the last Swiss week apart from the current one are the new Swiss dishes added to the menu. "The dishes have been chosen very carefully by Chef Marin and me. Since Zermatt is the biggest ski resort in the Alps and famed for mountaineering, we decided to acquaint its food and culture with the people of the sultanate. Zermatt, being an apt destination for both Omanis and expats to spend their summers, is also close to my heart. The support that I have received from Swiss Airlines, Zermatt Tourism and my staff has been astounding," Christoph Franzen told Muscat Daily.

"Sausages and a wide variety of cheese were ordered four months in advance so that we have the best quality of cheese that can be used for the dishes."

Zermatt also being Franzen's hometown, has successfully managed to educate guests

about Switzerland's iconic Alpine emblem. The exclusive summer and winter sports resort is Switzerland's most southerly holiday destination at 1,620m above sea-level

The gourmet delight in Zermatt hotels along with its winter sports activities attracts several tourists from the Gulf each year. Zermatt also has 400km of hiking trails through aromatic pine and larch forests, alongside glaciers and mountain lakes that mirror Mt Matterhorn, one of the highest peaks in the Alps.

The extravagant food fare soaked with Swiss hospitality is a result of the collaboration between the officials of various Swiss hotels, Swiss Airlines and Zermatt Tourism.

The ongoing Swiss week tantalises the taste buds of the guests with its lavish buffet spread. Veal zurichoise, sautéed veal kidneys and potato roesti, spaetzli, raclette valesainne, Wuerst kaese salad are among the delectable creations that demand attention. The Swiss surrender is complete with the dessert section that has a wide selection of sweets, cakes and Swiss chocolate fondue along with ice-creams.

"Zermatt is positioning itself as an emerging excursion venue. After staying a few days in Zurich

MEET THE MATTERHORN

To reach Matterhorn, you have to board a flight to Zurich. On arrival, head to Zurich Hauptbahnhof. Swiss railways takes visitors to Visp and once here, visitors can take a tour of Zermatt and then experience the horse-drawn carriage. Finally Europe's highest-altitude aerial cable-way will take you to the Matterhorn glacier at 3,883m.



to enjoy the city life, one will also long for the sight of Zermatt's Matterhorn.

"The irresistible cuisine is what contributes to the thriving restaurant culture in the Zermatt and this is what we are highlighting in the week-long festival. We are hoping to win the hearts of the guests through the culinary expertise displayed by Swiss chef, Rufibach along with the Mokha team," said Luggen.

"We have witnessed an increase in the number of tourists from the Gulf. However, tourism has been low during Ramadan which falls in August, generally considered the ideal time for travelling to the mountain region. But there has been slight improvement. We also rely on our agents in the region to help us create awareness of the hotspots in Switzerland," said Jorg Peter Krebs, director, Switzerland Tourism, India, Middle East, Africa.

"This is my first visit to Muscat. The picturesque mountain view is common to both Switzerland and Muscat.

(From left) Pascal Gebert, Christoph Franzen, Daniel Luggen

When one invites travellers to a country, it's important to know the needs of the traveller. We are here to understand the requirements of the people of the region," concluded Pascal Gebert, sales manager, Zermatt Tourism.

With Basel's flour soup, cheese salad with radish, chicken breast with tomatoes, raclette-Toblerone chocolate mousse, orange and coriander cream tart, Grand Hyatt Muscat says Bonsoir!

