



Viennese Desert Delight Cooking Class and Dinner in Joshua Tree, California.

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The "Rosebud Ruby Star Bed & Breakfast" is kicking off its inaugural season of innovative two day cuisine classes and dinners entitled "What's Cooking in the Desert" on November 8/9 and November 15/16 with both dates including the preparation and enjoyment of a traditional Viennese Dinner and fabulous warm Viennese Desserts with Austrian Personal Chef Karin Winkler, who currently resides in the desert. Participants will be staying at the Rosebud Ruby Star Ranch in Joshua Tree, just outside the entrance to Joshua Tree National Park where the spectacular High Desert mountain surroundings will add to the pleasure of the senses.

PR9.NET October 13, 2004 - Joshua Tree, CA -- Beginning with November 8th and November 15th, Sandy Rosen, artist and owner of the "Rosebud Ruby Star Ranch" and Karin Winkler, a Personal Chef specializing in Austrian cuisine, will offer very special and unique cooking and dining experiences - "What's Cooking in the Desert" - in the desert wonderland of Joshua Tree, California.

A culinary adventure filled with the options of over night stays in artist-embellished guest rooms, theme cooking lessons, fine dining and much more in a gorgeous desert surrounding which will intrigue one's curiosities. Cooking instructor Karin - a native from Austria who lived in Vienna for years - will demonstrate and work with guests on how to prepare different authentic Viennese meals, including a breakfast and a three course dinner. Additionally the day before and on the day of class Karin will have prepared a dinner basket and lunch basket for participants to enjoy. Guests will learn to create and savor a Viennese gourmet day at the "Rosebud Ruby Star Ranch".

Think of these special days as a wonderful experience for the cook who wants to learn cooking the famous Viennese cuisine and for the guest who wants to taste homemade authentic meals with history.

Cost for class & dinner participants including room accommodations and other meals is \$495 to \$695 per person; cost for companion sharing a room is \$115 to \$195; cost for class- & dinner only participant is \$175 per person.

Further information is available on the web at: <http://www.karincooks/classes.html> or by calling Sandy Rosen at the Rosebud Ruby Star (760-366-4676 or tollfree 877-887-7370). Classes will be limited to a maximum of 8 persons and arrangements can be made for non-cooking companions to join in the Viennese Dinner. Reservations must be made by November 1 for the first session and by November 8th for the second. Mastercard/Visa and Discover cards can be accepted.

The theme for the upcoming two dates is as follows:

"Warm Viennese Desserts and Dinner".

Vienna has been endowed with its love of these delights for over 500 years and its lore is as rich as the city's musical tradition. The authentic recipes were handed down as oral tradition from grandmother to mother to daughter. They represent the Viennese Lebensart, its manner of living, its sweet way of life. With the holidays approaching it is a lovely thing to learn how to cook beautiful meals for family and friends. Life is more real that way, more nourishing to body and to spirit as well. This first adventure is created so guest will enjoy a late fall menu with just the right amount of tradition.

"Baked Sweet Cheese Crêpes" (Gebackene Topfenpalatschinken).

These crêpes are traditional Viennese favorites, filled with sweetened cream cheese and baked in a golden smooth and creamy custard.

"Emperor's Trifle" (Kaiserschmarren).

This is a light, crisp, rum-scented delight, studded with golden raisins and especially delicious when eaten soon.

"Nut- & Poppy Seed Scones" (Nuss- & Mohnbeugerl).

These are nut- and poppy seed filled cookie like desserts which are quite elaborate to make and they keep very well. After baking these, the whole house will smell like a Viennese bakery.

"Viennese Onion Soup" (Wiener Zwiebelsuppe).

Golden fried onion rings are served in hot beef broth with grated Parmesan cheese.

"Rolls Of Filleted Beef" (Rindsrouladen).

The supreme flavor of the beef filled with bacon, pickles and seasonal vegetables gives this traditional dish a lavish distinction.

"Mashed potatoes" and Karin's choice of "buttered vegetables" (Kartoffelpüree und Gemüse geschwenkt in Butter).

"Viennese cucumber salad" (Wiener Gurkensalat).

Cucumbers dressed with sour cream and chives.

For more information please visit our website: <http://www.karincooks.com/classes.html>

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