

What can you cook tomorrow?

If you do not get what you like to eat for a long time, you may develop a ravenous appetite for your favorite food. Such intervals can arise, for example, on vacation in distant countries, who has to go into quarantine, or worse during a hospital or prison stay. Therefore, the author of these lines would like to share his favorite



dishes with the readers. He feels like dreaming about them because he holds a letter from Sweden in his hands, which makes the gastric juices work. All the dishes listed here can be prepared within a few minutes, especially if one or more people are possibly invited to cook and eat. Only one recipe is seasonal and it requires botanical knowledge. Other countries - other

customs - other tastes. Nevertheless - you should not overdo it, because one rule says to stop when it is most beautiful - and less is more.

Spaghetti with Pesto Genovese: In Genoa, there is an annual event where, in the open air, this delicious pesto is fabricated in competition. There are no secret recipes because the ingredients are only six: basil, pine nuts, garlic, olive oil, Parmesan cheese, and sea salt. Everything can be crushed in a mortar, you do not necessarily need electricity for a small kitchen appliance. And: the right mixture is what counts! The pasta should of course be cooked al dente, i.e. firm to the bite.



Spaghetti with wild garlic pesto: See

before, you swap basil with wild garlic (*Allium ursinum*) and leave out the garlic. It is a pleasure to collect the wild garlic yourself because the movement in fresh air ultimately gives pleasant feelings of hunger. There can be confusion about meadow saffron or lily of the valley. You can also collect pine nuts yourself - but only in the south!

VorarlbergerKäs-Knöpfle: this is where it gets a bit trickier if you don't have access to a Vorarlberg cheese blend of Berg, Räss, and Sauerkäse. Knöpfle [80 grams of fine flour, 1 hen's egg] are round, as opposed to elongated spaetzle - Bergkäse can be easily procured, Rässkäse has its own smell, some would call it stinky, while Sauerkäse has different consistencies, from solid to viscous liquid, the nuances



of smell are accordingly. The dough is passed through a Knöpfle sieve, press, or -slicer into hot water. When they float on top skimmed, the cheese comes underneath, and in the finale come neat crispy baked onions, with garlic on top if necessary. This is a meal for hard workers, the garlic helps to digest more quickly. To finish, serve a schnapps if possible one made from



gentian roots - a miraculous drink from our Alps (Gentiana lutea).

Hungarian-style goulash [Gulyás]: take beef [it should be infused with fat], cut it into thumb size. By weight, we now need the same amount of mild onions [alternatively shallots], and garlic if necessary. Do not skimp on the paprika powder [best: Kotanyi's sweet]. As a side dish, eat bread and drink beer. There are numerous recipes on the Internet, most of them with pompous frippery, which should be avoided. It is a shepherd's food, which is cooked in big pots and these pots never cool down - therefore a warmed-up goulash from the day before can taste quite better than freshly cooked. The goulash can be stretched by adding potatoes or sauerkraut. Diluted, the whole thing becomes goulash soup [potatoes make it creamy!].





Tomatoes & Mozzarella: There are very simple salads that taste delicious. The supply of tomatoes [never from the refrigerator] is huge in summer. You can serve mozzarella with it, olive oil, lemon juice, a few basil leaves, and salt - in 3 minutes a great meal. In the spring there are fresh dandelions directly from the garden, which is additionally healthy.



The inclined German reader will miss the word "lecker" = delicious here. I always avoid it, because it is always inappropriate. There is good food, it can also be delicious or extravagant, simple and humble - but never delicious. - Bon appétit!

Literature:

Pesto <https://www.pestochampionship.it/preliminary-competition-in-bussana-vecchia/?lang=en>

Käsknöpfle <https://www.kochbar.de/rezept/398566/Original-Vorarlberger-Kaesknöpfle.html>

Gulasch <https://www.kotanyi.com/at/de/rezept/gulasch-mit-spaetzle/>

Comment of Daniela on "lecker" = delicious

The adjective goes back to the Middle High German lecker and originally meant "what is good to lick". Today it means "particularly tasty. So where does Clemens' discomfort with this word come from? Since Clemens has known me, he has been forced to look across the border into Germany from time to time. In



particular, he also watches German television - and here also programs from northern Germany. And there, "lecker" is spoken of more often than not. The word is more

common north of the Main, especially in northwest Germany than in southern Germany, where it is only used colloquially. It is even very uncommon in Old Bavaria, Switzerland, and especially Austria.....