

Zeitschrift: Swiss review : the magazine for the Swiss abroad
Herausgeber: Organisation of the Swiss Abroad
Band: 40 (2013)
Heft: 1

Rubrik: Images : alpine delicacies

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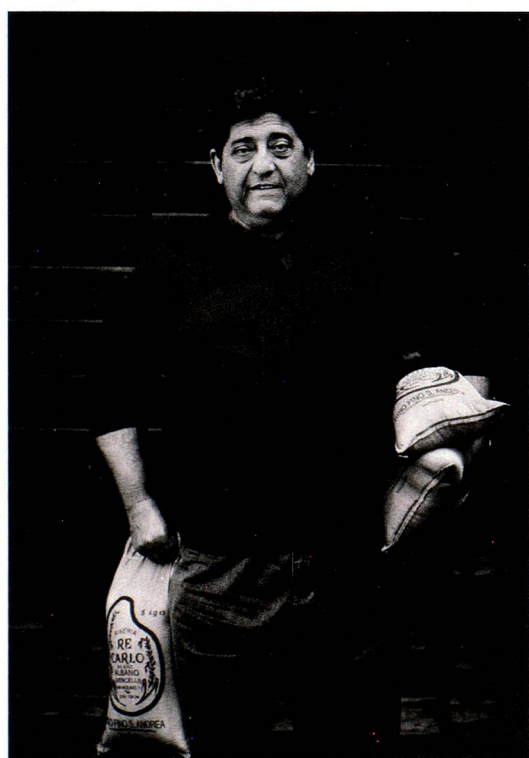
Alpine delicacies

What does our homeland taste like? What are the flavours and aromas of the alpine region? The book "Das kulinarische Erbe der Alpen" (The culinary legacy of the Alps) provides many pos-

sible answers – but only visually, unfortunately. The journalist Dominik Flammer and the photographer Sylvan Müller have spent years researching and collecting rarities, from the "Ackerbohne" bean to the "Zuger Röteli" fish. The book does not focus on luxury products but instead on those delicacies and specialities that are only found in small quantities and are therefore



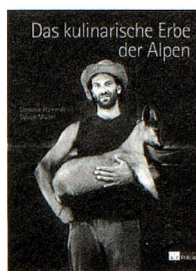
Silvia Bossard from Althäusern in the Reuss Valley grows Aargau saffron



Pierangelo Re is a rice miller in Albano Vercelese, Piedmont, Italy



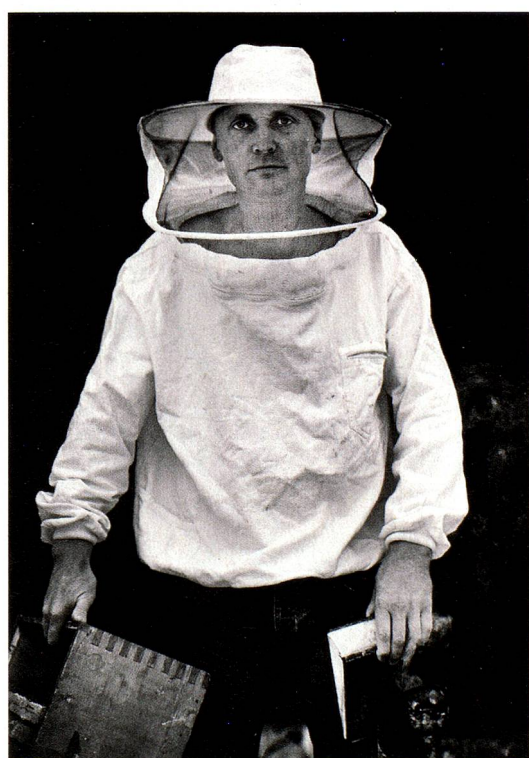
not on sale at every deli counter in the world. Examples include pike liver, Lake Constance caviar and bacon seasoned with herbs in chestnut wood containers. It also features exceptional people – the farmers, growers, amateur biologists, hunters and collectors who have achieved outstanding things thanks to their tremendous commitment and, in some cases, their obstinacy.



"Das kulinarische Erbe der Alpen"; Dominik Flammer and Sylvan Müller; AT Verlag, Aarau; volume: 368 pages, weight: 2,645 g; price: CHF 98



Angela Tognetti makes Formaggio d'Alpe Monda cheese in Monte Carrasso, Ticino



Johannes Gruber, a beekeeper in St. Magdalena, Austria, produces buckwheat honey

