

## ÖSTERREICHISCHER LEBENSTIL UND ÖSTERREICHISCHE KULTUR (Austrian Lifestyle and Culture)

### 7 Common myths about Austrian food you need to stop believing

#### Myth four: Austrian food is the same as Viennese Cuisine

Although *Schnitzel*, *Apfelstrudel* (apple strudel) and *Sachertorte* are rightly famous, Austrian food is about so much more than these Viennese specialities.

One of the most popular dishes across the country is *Tafelspitz*, boiled veal or beef in broth, served with a mix of cooked apples and horseradish.

But there is also Styrian fried chicken, served with a salad dressed with pumpkin oil, *Schlupfkrapfen*, a type of stuffed pasta from Tyrol, Linz's

famous *Linzer Torte* cake and *Salzburger Nockerl*, a pillowy meringuey dumpling shaped to look like a snowy mountain range.

The widespread love of *Marillenknödel* (apricot dumplings), shows the Austrian love of seasonal and regional ingredients. Apricot dishes of all kinds can be found in the Wachau region of lower Austria, which is famous for its apricot orchards.