



# Traditional local products in the Ennsvalley (District of Liezen)



Markus Stadler

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# Steirerkäse (Formaggio Stiriano )

- cheese made of skimmed milk
- dry crumbly very strong tasting cheese
- production:
  - 70% on alpine pastures
  - 20% all year round on farms
  - 10% by local dairy
- sale:
  - 10% local shops
  - 50% on farms
  - 40% on alpine pastures
- high demand



# Roggen Krapfen (Krapfen di farina di segale )

- speciality is a rye dough baked in very hot swine fat
- you fill in Steirakäse or smashed potatoes or cooked beans, sometimes with sauerkraut
- production: all year round but peak production is in summer
- sold on farmers markets, fairs and festivals and in local shops. high percentage of self consumption



# Kletzenbrot (Pane dolce con frutta secca )

- bread made of rye flour and in this flour a mixture of spices, nuts and dried fruits like pears, prune etc.
- production all year round but with peak production around Christmas
- producers: farmers, housewives and bakeries
- sale: farmers markets, fairs, on farm sell and bakeries



# Raunkerln (Bombolone)

- desert made of wheat flour spiced with anis and baked in swine fat and rolled in vanilla sugar
- production especially in autumn
- only home made on farms and on the summer residence in the alp, house wives
- sold on farmers markets, fairs and festivals and in local shops. high percentage of self consumption



# Spezialschnäpse (Acquaviti speciali)

- spirits made from old variety local fruits and wild berries as well as alpine herbs and spices
- for tax reason the amount of spirit made privately or on farm is restricted (the financial office controls the time when the spirit is made and amount of spirit that is produced)
- the bottles are labelled by the producers
- Zirbenschknaps: made out of pins



# Zirbenschnaps



# Traditional agricultural products from the Ennsvalley

