

Recipe : Süssmostcreme = Apple juice cream

Objektyp: **Group**

Zeitschrift: **Helvetia : magazine of the Swiss Society of New Zealand**

Band (Jahr): **76 (2010)**

Heft [4]

PDF erstellt am: **23.05.2024**

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Müller-Thurgau

Müller-Thurgau is a variety of white grape which was created by Hermann Müller from the Swiss Canton of Thurgau in 1882. It is used to make white wine in Germany, Austria, Northern Italy, Australia, New Zealand and other countries. There are around 42,000 hectares cultivated world-wide, which makes Müller-Thurgau the most widely planted of the so-called "new breeds" of grape varieties created since the late 19th century. Although plantings have decreased significantly since the 1980s, as of 2006 it was still Germany's second most planted variety at 14,000 hectares and 13.7% of the total vineyard surface. Müller-Thurgau is also known as Rivaner (Austria, Germany, Luxemburg, and especially for dry wines), Riesling x Sylvaner, Riesling-Sylvaner (Switzerland), Johannisberg (in the canton of Valais).

When Dr. Müller created the grape in the late 19th century, his intention was to combine the intensity and complexity of the Riesling grape with the ability to ripen earlier in the season that the Sylvaner grape possesses. Although the resulting grape did not entirely attain these two qualities, it nonetheless became widely planted across many of the German wine-producing regions.

By the 1970s, Müller-Thurgau had become Germany's most-planted grape. A possible reason for the popularity of this varietal is that it is capable of being grown in a relatively wide range of climates and soil types. Many of these vines were planted on flat areas that were not particularly suitable for growing other wine grapes because it was more profitable than sugar beet, which was the main alternative crop in those locations. The vines mature early and bring large yields, and are less demanding as to planting site than for example Riesling. Müller-Thurgau wines are mild due to low acidic content, but nevertheless fruity. The wines may be drunk while relatively young, and with few exceptions are not considered to improve with age. These facts meant that Müller-Thurgau provided an economical way to cheaply produce large amounts of medium sweet German wines which were quite popular up until the 1980s.

The turning point in Müller-Thurgau's growth however was the winter of 1979, when on 1 January there was a sharp fall in temperatures, to -7°C in many areas, which devastated most of the new varieties, but did not affect the varieties such as Riesling which have much more hardy stems, after hundreds of years of selection.

While the total German plantations of Müller-Thurgau are declining, the variety is still in third place among new plantations in Germany, after Riesling and Pinot Noir, with around 8% of all new plantations in the years 2006-2008.

Recent DNA fingerprinting has in fact determined that the grape was actually created by crossing Riesling with Madeleine Royale.

from Wikipedia

Süssmostcreme – Apple juice cream

Ingredients:

400 ml apple juice
1Tbs lemon juice
2Tbs cornflour
2 fresh eggs
4Tbs sugar

En guete!

- Blend all ingredients together in a pan, bring to the boil over medium heat, stirring continuously.
- As soon as the mixture thickens, remove pan from heat and continue stirring for another 2 minutes.
- Strain through a sieve into a bowl, cover with gladwrap, cool, then chill in the fridge for about 2 hours.
- Beat cream gently until smooth.

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