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Kid's corner by Isabelle Cacciamani

In Switzerland one of our favourite meals we eat is Zueri Gschnetzlets. YUM! Once you have found the 9 differences... perhaps you can convince mum and dad to help you cook it for dinner?

Spot the difference... in the 'Zueri Gschnetzlets'.

Find the answer on the next page.



Idea and photos by Isabelle Cacciamani

Zuericher Gschnetzletes

based on a Jamie Oliver recipe

Serves 4

- 2 tps olive oil
- 1 medium onion, finely chopped
- 500g schnitzel or chicken breast, cut into strips
- 250g mushrooms (cut mushrooms into quarters)
- 1 cup beef stock
- 1 cup white wine
- 1 cup cream
- Pepper to season
- Some chopped parsley to garnish

1. In a large frying pan heat oil until hot. Add the finely chopped onion to the pan and fry gently till softened.
2. Then add the meat strips to the pan. Fry over a medium-high heat till lightly browned. Add the mushrooms and continue frying for just a few minutes.
3. Pour in the wine and cook over a high heat for approx 1 minute before adding the beef stock and then the cream. Cook over a medium heat for about 2 minutes.
4. Season with a little pepper (and salt if necessary) then serve, sprinkled with some chopped parsley.

Roesti based on a Felicity Cloake recipe

Serves 2 as a main course or 4 as a side

- 2 medium-sized potatoes
- 1 tbsp butter
- 1 tbsp clarified butter

1. Parboil the potatoes in salted water until just tender, but not soft. Allow to cool, and chill for at least a couple of hours.
2. Coarsely grate the potatoes and season. Heat half the fat in a heavy-based frying pan until sizzling, and then add the grated potato, allow to cook for a couple of minutes and then shape it into a flat cake, pressing down lightly. Allow to cook for a couple of minutes, then gently shake the pan to loosen the potato.
3. Continue to cook until golden and crisp (approx 10 minutes), then place a plate on top of the flat potatoe cake in the pan and invert it so the cake sits, cooked-side up, on the plate.
4. Add the rest of the butter and clarified butter to the pan and, when hot, slide the potato cake back into the pan the other way up. Cook for another 10 minutes, then serve.

Riddles

Q: A dad and his son were riding their bikes and crashed. Two ambulances came and took them to different hospitals. The man's son was in the operating room and the doctor said, "I can't operate on you. You're my son." How is that possible?

A: The doctor is his mom!

Q: What starts with the letter "t", is filled with "t" and ends in "t"?

A: A teapot

Q: What is at the end of a rainbow?

A: The letter W

Q: I'm tall when I'm young and I'm short when I'm old. What am I?

A: A candle