

# The Art of German Cuisine



## Restaurant Dishes Up the *Gemuetlichkeit*

In Germany, they have a word for anything that's quaint, charming, and cozy: *Gemuetlichkeit*. It's hard to say (sort of like *ga-mewt-lisb-kite*) but easy to experience at Annemarie and Michael Greipel's upscale German eatery, the Gasthaus.

By David Domine



Michael and Annemarie Greipel

The Greipel's culinary masterpieces break the stereotype of German food as something bland and heavy. The homemade soups and salads are *wonderbar*, as are the old favorites like *sauerbraten*, a filet of beef marinated for seven days in wine, vinegar, and spices, and the *rouladen*, braised beef rolls filled with bacon, onion, and pickle. Those not feeling so adventurous can always stick with the *bratwurst* and pan-fried potatoes, *bratkartoffeln*.

A variety of German wines and beers are available, but the coffee is best saved for dessert, a perfect complement to one of Annemarie's handcrafted pastries or cakes, like the *schwarzwaelder kirsch torte* (black forest cake) with chocolate and dark cherries or the delicate raspberry and hazelnut flavors of a *linzer torte*.

The waitresses wear real *dirndls*, the traditional German folk dress, while family bric-a-brac and pictures adorn the chalet-style walls, so that the ambience at the Gasthaus is enhanced as much

by the authentic surroundings as by the traditional cuisine. The Greipels' family-run business offers the best way to sample true German cuisine, short of a trip to Munich or Stuttgart.

**The Gasthaus**  
4812 Brownsboro Center  
Louisville  
(502) 899-7177



The *gulasch* is a hearty beef, tomato, and paprika stew originally from Hungary.

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The *apfel strudel's* stunning presentation is itself a work of art.



## Frau Greipel's Lemon Roll

- 5 egg whites
- 9 egg yolks
- 7 ounces sugar
- 2 ounces flour
- 2 ounces cornstarch
- 12 ounces lemon curd
- 2 cups heavy whipping cream
- 2 tablespoons sugar
  
- 1 lemon for garnish

Whip egg whites until stiff; then slowly add sugar. Gently beat yolks and fold into the egg white mixture. Sift flour and cornstarch and add to form a batter that is then spread on a paper-lined baking sheet. Bake at 400 degrees Fahrenheit for about 15 minutes or until golden brown. Turn cake out onto a damp tea towel that has been sprinkled with sugar and drizzle with lemon juice. Spread warmed lemon curd on cake and leave to cool, topping with the whipped cream. Using the tea towel as an aid, gently roll up the cake and decorate with lemon slices and more whipped cream.