

## At Professor ILLE's



PROF. DR. ILLE C. GEBESHUBER is one of the most upbeat, optimistic, warm and dedicated yet humorous persons I have ever met. Just a short chat with her snapped me right back into the good old days in university when I admired lecturers who were teaching with patience and, well, true love for their passions.

Her eyes are capturing, not in a foxy but a friendly way that radiates full sincerity and confidence to communicate what she saw and learned of this world that we failed to comprehend or even notice.

In her mind, everything, no matter how minute, is beautiful and worth taken care of. She would describe the most unlikely objects (such as molds) with some of the loveliest words and liken them with human-related subjects so that it is easy for laymen (like me) to understand. Conversations with PROF. DR. ILLE will never get boring.

Perhaps, it is only with such enthusiastic attention to the most easily overlooked, that professional in-depth researches can be carried out. Simply, such endeavour requires no less quality.

One note to make is that PROF. DR. ILLE did not cook German for us. In fact she is an Austrian. So happened that she has several Austrian students attached temporarily in Malaysia. And one of them, Oliver Futterknecht, is a professional chef-turned-physicist. PROF. DR. ILLE and Oliver were excited about the occasion and designed a German menu for us, which included a personal request, the Bienenstich (literally bee-sting) cake.



### About Oliver Futterknecht

He is currently living in Vienna and has worked in many restaurants and hotels including: Hotel Hilton, Orange County Costa Mesa, California, USA. Gasthaus Futterknecht, Vienna, Austria. Airest Catering, Vienna, Austria. Gasthof Staudach, Hollenstein an der Ybbs, Lower Austria, Austria. Restaurant Cantino, Haus der Musik, Vienna, Austria. Hotel Jungbrunn, Tannheim, Tyrol, Austria. Hotel Crystal, Obergurgl Ötztal, Tyrol, Austria. Hotel Deutschmann, Obergurgl Ötztal, Tyrol, Austria. Arcotel, Vienna, Austria. Eurest Catering, Vienna, Austria.

*From The German Embassy, Dr. Michael Feiner (left), Deputy Head of Mission, and Kathrin Heidl (3rd from left), First Secretary joined us for the dinner.*



- ▲ Matjesfilet Auf Kartoffelsalat  
Matjes Fillet on Potato Salad
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Semolina Dumplings in Beef Soup
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Grandmother's Style Fillet of Chicken on Cabbage



Griessnockersuppe  
(Semolina Dumplings in Beef Soup)

For the soup:

1 kg beef with bones  
1 celery  
3 carrots  
1 leek  
1 onion  
2 cloves  
laurel leaf, black pepper, nutmeg, salt

Preparations:

Wash then cut the onion in half and roast it in a pan till it turns to dark brown. Then cut the celery, carrots and leek into big chunks. Fill a pot with cold water and add all the ingredients but not the salt. Heat it up and let it simmer for about 2 hours. While simmer remove the foam on top every now and then. Finally drain the soup into a pot and season to taste.

For semolina dumplings:

200g Semolina  
100g Butter  
2 Eggs  
Salt, grounded Pepper, nutmeg

Mix well the butter with the eggs and then add semolina. Flavor with salt, pepper and nutmeg. With a spoon, scoop out egg-shaped dumplings and cook them right away in boiling water.



Matjesfilet Auf Kartoffelsalat  
(Matjes Fillet on Potato Salad)

For the matjes fillets:

4 matjes (soused/marinated herring)  
fillets

2 apples

1 onion

50g raisins

100g sour cream

2 pickles

Salt, ground Pepper, dill, vinegar

Preparations:

Cut the Matjes, apples and pickles in equal cubes. Then cut the onions in fine cubes and mix it with the rest of the ingredients. Season to taste. (Prepare the salad one day before needed so it can marinate).

For the potato salad:

200 g hard cooking potatoes

100ml Beef Soup

100ml Vinegar

50ml Vegetable oil

1 Tbs. Mustard

1 Onion

Sugar, Salt, ground Pepper

Preparations:

Cook the potatoes with skin till they are well done. Meanwhile mix up the soup, vinegar, oil, mustard and season to taste. Cut the onion in little squares and add them to the mixture. Finally peel the hot potatoes and slice them into the Dressing. Finally stir carefully, so that the potatoes are glazed with the marinade. (You can also add some mayonnaise, then use just the half of the marinade)



### Hähnchenfilet Auf Grossmutterart Mit Stöckelkraut

(Grandmother's Style Fillet of Chicken on Cabbage)

For the chicken fillets:

- 4 Chicken breasts
- 10 Rolls
- 3 Onions
- 4 Eggs
- 150 ml Milk
- 50 g Flour
- 1 pkg. parsley
- Salt, ground pepper

Preparations:

First season the chicken with salt and pepper and roast it gently on both sides. Lay the filets aside and sauté the cut onions in the pan. Afterwards, cut the rolls in squares and add the milk, eggs, flour, roasted onions and the chopped parsley, mix well. Now wrap in the roasted chicken with the bread dough and then with wrapping film. Afterwards boil them in salted water till done. Finally remove the foil and slice the fillet. Serve with gravy.

Warm cabbage side dish:

- 1 Cabbage
- 4 Carrots
- 500ml Vegetable Soup
- 50ml Vinegar
- Vegetable Oil, Salt, Pepper, Sugar, Mustard

Preparation:

First peel the carrots and cross cut them with the Cabbage. Heat some vegetable oil in a pot and add the mixture, glaze it, then add the soup and the vinegar. Let it simmer till done and season to taste.