

WINTER 2015/16

Ski amadé Hochgenuss


 Ski amadé

Ski amadé: Austria's largest ski paradise also has a fantastic range of cuisine

New: The highest farmers' market in the Alps immediately next to the pistes

Ski amadé with 760 kilometres of pistes is not just the largest ski association in Austria. The range of cuisine can also hardly be equalled. 260 mountain lodges and restaurants within the ski areas offer everything the skier's heart desires, from a bacon sandwich to trout fillet or roast beef. And always top quality. This winter season for the first time there will even be a farmers' market – on the mountains, in the ski lodges. And naturally only selling regional produce.

A visit to the market, on skis

Here a piece of cheese, there delicious venison salami, a bit further on excellent schnapps and at the end a little something to eat and drink. A visit to the market always offers plenty of opportunities. One discovers new products and here and there can taste what is on offer. It is a particularly attractive feature of a farmers' market in Austria. And high up in the mountains at the ski lodges it is simply awesome.

Drive-in farmers' market at the ski lodge

Ski amadé guests have been able to enjoy numerous gourmet initiatives in previous years, like, for example, a dinner in a cable car, Skihauben gourmet dishes, the special Genussspecht options or the Skiing and Wine Enjoyment Week. Over the winter season 2015/2016 Ski amadé, Austria's largest ski paradise, is further emphasising the culinary aspect, by bringing the farmers' market from the valley up into the mountains. Straight to the skier, as it were. The highest farmers' market in the Alps will be the highlight of the Skiing and Wine Enjoyment Week from 12 to 19 March 2016. Anyone who is planning a break over this period at one of the designated Skiing and Wine Enjoyment lodges is turning the brief stop into a visit to a market. At the stalls (or stall) at the lodges the wide range of traditional, home-produced products will be on offer: various kinds of cheese, farmhouse bacon, venison salami, alpine herb teas, homemade bilberry jam, brandies and much more. The market visitor on skis can also even have a tasting at some stalls: Plattkräpfen with sauerkraut, perhaps, or real Pinzgauer Kasnocken. A drive-in farmers' market. And so one samples one's way through the specialities of the region – from sour to sweet and from heavily to lightly seasoned. And what tastes best can of course be bought. The regional producers are on the spot at the market stalls and are happy to explain the origin and special features of their produce. And anyone who does not

have a shopping basket – otherwise known as a skiing rucksack – to hand, is given a small jute rucksack, to transport any purchases safely and stylishly back to the cableway for the return to the valley. It becomes particularly exciting if one attempts as a skier to call at all the market stalls in Ski amadé and at the end of the holiday to have cheese from the stall at the Weitmoser Schlossalm, smoked fish from the stall at the Jungerstube and pinecone schnapps from the stall at the Gamskogelhütte in one's market rucksack. Or at the stall one simply has a nice picnic from the best produce put together in a bag which one then enjoys at one of the designated 5 Senses locations, sitting on a beautifully made wooden bench with a view of the mountains.

All the very best in cuisine

The highest farmers' market in the Alps is the highlight this year of the fantastic culinary range on offer in Ski amadé. It is taking place within the framework of the Skiing and Wine Enjoyment Week from 12 to 19 March 2016. During this week numerous events are offered round the theme of Austrian wine culture and regional produce – in the hotels, in the valley and at the lodges in the ski areas. Currently 20 lodges and mountain restaurants in Ski amadé are Skiing and Wine Enjoyment partners. They are identified by a special badge at the entrance, and are noted for a wide range of Austrian wines, a range of regional dishes using local produce and a special culture of service – naturally also outside the Skiing and Wine Enjoyment Week. The special regional dishes are listed separately on the menu and have a specific designation of origin. The mountain lodge owners are offering at least two different regional dishes with local produce every day. Special wines are always recommended for the Skiing Enjoyment dishes. For example, at a Skiing and Wine Enjoyment lodge skiers can order a slice of pink roast beef from Pongau free-range cattle or bilberry cheesecake made with bilberries picked on the Hauser Kaibling and cheese from the Ennstal dairy. Recommended to go with this is a glass of Austrian Grüner Veltliner or Blauer Zweigelt.

Five regions, 760 kilometres of pistes, one ski pass

Anyone who buys a 6-day ski pass in Ski amadé for 241 euros can ski all the 760 kilometres of pistes in the five regions of Salzburger Sportwelt, Schladming-Dachstein, Gastein, Hochkönig and Großarlal with just the one ski pass. All the Ski amadé activities are available to guests very cost-effectively without a surcharge. For teens the 6-day ski pass costs 181 euros, for children 120.50 euros.

Information for Ski amadé guests:

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