

# WINTER 2018/19

## TASTE Ski amadé



Ski **amadé**

### Taste Ski amadé: This is the flavour of Austria's Mountains. Experience the variety in Ski amadé, Austria's largest ski paradise.

For many years Ski amadé has stood out for its special culinary options in the ski huts and restaurants in the mountains, and in the restaurants and hotels in the valleys. The focus is always on regional products from local farmers and producers in the five regions. It makes no difference whether it is a farmers' market, dinner in a gondola cable car or a wine tasting – in Ski amadé everything simply tastes good. With the new enjoyment ski routes, one can now ski down to the culinary highlights of the individual regions, and simply just enjoy them.

### Local and regional – the tasty combination from Ski amadé

Food tastes best where it originates from. Where skiers carve over the snow in winter, good grass and herbs for the cows grow in summer. From their milk comes the cheese which is the basis of the Kasnocken made in the mountain huts. Cuisine like this cannot be more regional and local. A virtuous circle which functions perfectly in Ski amadé, also because people here love good, regional and traditional food, and this is why it tastes so especially good in the ski huts as well as in the hotels and restaurants in the regions of Ski amadé.

### Excellent ski huts with an outstanding range of dishes and wines, and a great deal of charm

Skiers have many opportunities to convince themselves of the quality of the cuisine in Ski amadé. With its numerous delicious initiatives, the Ski Association has for a long time had a name as a destination for foodies and gourmets: above all the currently 22 certified skiing and wine pleasure huts. These huts are special because of their wide range of Austrian wines and regional dishes of high quality. They are marked out with a special badge at the entrance, there is table service, the food is regional and seasonal, and it is freshly prepared. In addition there is good Austrian wine, not just by the bottle, but also by the glass, and a sommelier who knows which wine goes best with which dish. The high point of the season for this constant and permanently good culinary option in the pleasant huts is the Skiing and Wine Enjoyment Week in March, with the highest Farmers' Market in the Alps.

### NEW: For the love of food and drink – the culinary ski routes

To the previous extensive range of options have been added the new Enjoyment Ski Routes: New ski routes on the theme of cuisine have now been developed for each

region. These route recommendations combine enjoyable skiing with knowledge of the ski areas and regions, regional specialities, the unique Austrian ski hut culture and a friendly atmosphere. One single pre-requisite: a ski pass. Each region offers at least two culinary ski routes where insider tips and the culinary highlights of the region can be found individually. Also always included are tips on particularly good places to eat in the valleys, like for instance at star chef Johanna Maier's restaurant in Filzmoos, Vitus Winkler's in St. Veit and many other excellent establishments. The new themed routes can be mastered by every skier in one day, of course free-of-charge (apart from the food and drinks in the huts), and they are put in the new "Ski amadé Guide" App.

## From culinary "made my day" experience days via dinner in a gondola cable car to skiing meals by star chefs. Ski amadé and its five regions offer many events for true gourmets.

One can also experience the variety of enjoyment with some "Ski amadé – made my day" packages, for example with the "4-Mountains-Snacking Tour" in Schladming-Dachstein or the real enjoyment of the "Kingstour High Delicious" on the Hochkönig. Besides Ski amadé's general pleasure initiatives, the five individual regions also have some culinary events and deals up and running locally. For example, in Großarl there is a gondola cable car dinner, in which guests are served a new course every time the cable car passes through the valley station. With the Großarler Skikeriki a regional breakfast is served after early morning skiing. In the Hochkönig Region in March there is a Craft Beer Festival, a wide choice of vegan and vegetarian dishes and at the Sundowner-Event drinks as well as Austrian finger food are served in the huts at dusk. Likewise, there are two grill events in Schladming-Dachstein: "Snow & Beef" and a grill day with TV chef Johann Lafer. Also there is the "Genussspecht-Initiative", an award for particularly good huts. In Gastein once a week at sunrise breakfast is served in the Panoramakugel at the highest point in Ski amadé, in Sportgastein there is a full moon dinner in the open air and during the Ski-Hauben promotion, one dish, created by a star Salzburg chef, is served at six different huts respectively in the ski area.

## All the very best in Cuisine – the skiing and wine enjoyment week

Every year since 2010 the love of enjoyment in Ski amadé reaches its peak in the Skiing and Wine Enjoyment Week. In the middle of March (2019 from 16 to 23 March) more than 20 hotels put together packages around the theme of "Skiing and Wine". Wine tastings and samplings are held at the Skiing and Wine Enjoyment huts and in these hotels. A lot is offered especially in Großarl at this period, with gondola cable car dinners, Big Bottle Bashes and the numerous wine tastings. This week since 2015 there has also been the "Highest Farmers' Market in the Alps": Farmers and producers from the region display their own products on market stalls right beside the ski huts. As with a true farmers' market in the valleys, one can then as a skier purchase direct from the producers: cheese, ham, sausage and schnapps, but also jams, honey, teas or even hand knitted socks. Some even provide their wares à la street food for immediate sampling, and so make their stalls into high quality ski drive-in takeaways, with traditional Plattlkrapfen with Sauerkraut or real Pongauer Fleischkrapfen. By the way, the very highest of a total of 30 market stalls is at 2,700 metres on the Kreuzkogel in Sportgastein, at the same time also the highest point in the whole of Ski amadé.

[www.skiamade.com/taste](http://www.skiamade.com/taste)

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### Information for Ski amadé guests:

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