

OBER STEIER STARK

obersteiermark.at

EXPERIENCE

UPPER STYRIAN SPECIALTIES

IN OUR COOKING COURSE

FOR INTERNATIONALS

MARCH 12, 2025

START TIME: 4:30 PM

(DURATION APPR. 4 HOURS)

HEIMATSAAL, KIRCHGASSE 20, 8733

KAMMERN IM LIESINGTAL

€ 33,00
PER PERSON
IN CASH ON SITE

Registration & Questions:
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Have you been wondering about the specialties of Eastern Upper Styria?
Are you interested in cooking and preparing local dishes?
Then you're in the right place for the first cooking course for Internationals,
where you'll discover local specialties and their origin, learn their preparation
and finally enjoy a regional menu.



The region is known for its lush grasslands, high-quality beef,
and diverse dairy products.

Based on this, we have put together an exciting and, above all, delicious menu.
A local seminar farmer from the region shares her knowledge about the regional
products as well as how to prepare them!

The Menu

Styrian beef salad with pumpkin seed oil and beetle beans,
served with a long roll

Bouillon with cheese dumplings



Classic beef goulash with curd spätzle (soft egg noodles)

Homemade apple strudel with vanilla sauce



Course materials will be provided,
the course will be translated into English.
(the course is limited to 10 participants)