

Andrea's Saanen Mustard

Saanen mustard is a typical Saanenland speciality and is served with pork or cheese, among other things. Every family has its own recipe. Andrea cooks the spicy mustard according to the recipe of her grandmother, Helene von Siebenthal. To do this, she uses puréed cherries from Wimmis, an ingredient with a long history.

200 g	toasted flour
600 g	puréed cherries
600 g	sugar
4 litres	good red wine
150 g	medium-coarse Chinese cinnamon powder
1 pinch	salt
2 heaped tsp	white mustard powder
1 heaped tsp	nutmeg powder
1 level tsp	galangal powder
1 level tsp	clove powder
1 level tsp	ginger powder
1 pinch	white pepper powder
5 cl	kirsch

- ❖ Bring the spices and sugar to the boil with 1.5 litres of wine.
- ❖ Briefly bring the puréed cherries to the boil with 0.5 litres of wine, pass through a sieve and add to the sugar and spice mixture.
- ❖ Sift the flour and mix it with the rest of the wine, cold.
- ❖ Combine the two mixtures and heat, stirring constantly. Briefly bring to the boil three times (careful: do not allow it to burn).
- ❖ Allow to cool in a large saucepan and stir occasionally.
- ❖ After cooling, add the kirsch and pour into jars immediately.

Enjoy the fine Saanen mustard!

Andrea und Markus Sprenger – von Siebenthal
Hosts at the Golfhotel Les Hauts de Gstaad & SPA

