

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 76 (2010)
Heft: [4]

Rubrik: Recipe : Süssmostcreme = Apple juice cream

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

Download PDF: 19.08.2025

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

Müller-Thurgau

Müller-Thurgau is a variety of white grape which was created by Hermann Müller from the Swiss Canton of Thurgau in 1882. It is used to make white wine in Germany, Austria, Northern Italy, Australia, New Zealand and other countries. There are around 42,000 hectares cultivated world-wide, which makes Müller-Thurgau the most widely planted of the so-called "new breeds" of grape varieties created since the late 19th century. Although plantings have decreased significantly since the 1980s, as of 2006 it was still Germany's second most planted variety at 14,000 hectares and 13.7% of the total vineyard surface. Müller-Thurgau is also known as Rivaner (Austria, Germany, Luxemburg, and especially for dry wines), Riesling x Sylvaner, Riesling-Sylvaner (Switzerland), Johannisberg (in the canton of Valais).

When Dr. Müller created the grape in the late 19th century, his intention was to combine the intensity and complexity of the Riesling grape with the ability to ripen earlier in the season that the Sylvaner grape possesses. Although the resulting grape did not entirely attain these two qualities, it nonetheless became widely planted across many of the German wine-producing regions.

By the 1970s, Müller-Thurgau had become Germany's most-planted grape. A possible reason for the popularity of this varietal is that it is capable of being grown in a relatively wide range of climates and soil types. Many of these vines were planted on flat areas that were not particularly suitable for growing other wine grapes because it was more profitable than sugar beet, which was the main alternative crop in those locations. The vines mature early and bring large yields, and are less demanding as to planting site than for example Riesling. Müller-Thurgau wines are mild due to low acidic content, but nevertheless fruity. The wines may be drunk while relatively young, and with few exceptions are not considered to improve with age. These facts meant that Müller-Thurgau provided an economical way to cheaply produce large amounts of medium sweet German wines which were quite popular up until the 1980s.

The turning point in Müller-Thurgau's growth however was the winter of 1979, when on 1 January there was a sharp fall in temperatures, to -7°C in many areas, which devastated most of the new varieties, but did not affect the varieties such as Riesling which have much more hardy stems, after hundreds of years of selection.

While the total German plantations of Müller-Thurgau are declining, the variety is still in third place among new plantations in Germany, after Riesling and Pinot Noir, with around 8% of all new plantations in the years 2006-2008.

Recent DNA fingerprinting has in fact determined that the grape was actually created by crossing Riesling with Madeleine Royale.

from Wikipedia

Süssmostcreme – Apple juice cream

Ingredients:

400 ml apple juice
1Tbs lemon juice
2Tbs cornflour
2 fresh eggs
4Tbs sugar

En guete!

- Blend all ingredients together in a pan, bring to the boil over medium heat, stirring continuously.
- As soon as the mixture thickens, remove pan from heat and continue stirring for another 2 minutes.
- Strain through a sieve into a bowl, cover with gladwrap, cool, then chill in the fridge for about 2 hours.
- Beat cream gently until smooth.

Thank you to our loyal advertisers

The Swiss Society of New Zealand would like to thank all our advertisers over the past year.

We appreciate your loyal support very much.

*Roland Schütz
President Swiss Society*

www.weatherstation.co.nz
weather stations, rain gauges, anemometers, outdoor watches & more

IROX
the Swiss weather station brand!

Phone Carlo
09 435 3133

saxon
high quality optics

Canon
telescopes, binoculars, microscopes, accessories

www.telescopes.net.nz