Early April 2023

Dear Friends of Switzerland,

We hope you are safe and well. It's April and spring is finally here in Washington, DC. This edition of the newsletter offers a variety of opportunities to engage with Switzerland: keep reading to learn more about how Switzerland helps bring musicians together, a Swiss movie that will be shown at Filmfest DC, and the impressive Swiss presence in the National Hockey League, which will be on display at Capital One Arena in DC next week. Last but not least, we bring you a traditional recipe that will give your Easter table a "Swiss touch".

are providing regular updates, for more cultural content. Have you found something we're missing? What would you like to see more of? Let us know – we would love to hear from you. We hope you continue to enjoy, stay safe, and stay healthy!

Please continue to check our website, social media channels, and events calendar, where we

Jazz Night with

Music

Alex Hamburger & José Luiz Martins April 8, 2023, 8:00-10:00 PM ET **Capitol Cider House**

3930 Georgia Avenue NW, Washington, DC 20011 **General Admission: Free** What happens when an American and a

of Alex Hamburger and José Luiz Martins, they start a musical duo! Together the two musicians explore different styles using an interactive approach, resulting in a unique, intercultural repertoire. Their EP, Vapor Trails,



released in the summer of 2019, was recorded in Basel, Switzerland. Catch Alex Hamburger and José Luiz Martins live in performance at the Capital Cider House. Seating is on a first come, first served basis. Reserve your spot here.



April 22, 2023, 4:25 PM ET April 29, 2023, 4:30 PM ET

Film

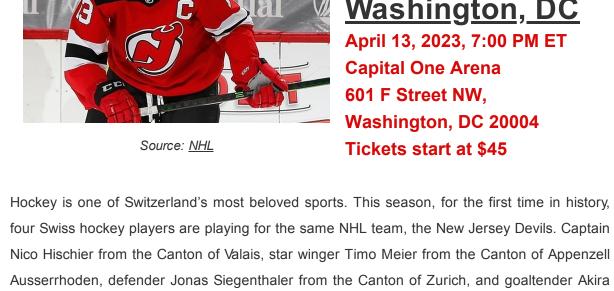
Landmark's E Street Cinema 555 11th Street NW, Washington, DC 20004

General Admission: \$14 Switzerland returns to Filmfest DC, the DC International Film Festival, this year with the movie Golden Years. You will have two chances to catch the film in person! With a plot that follows the

travelers of any age. Watch the <u>trailer</u> and buy your tickets <u>here</u>.

Sports

challenges and adventures faced by a recently retired couple, the film is full of surprises for



they *hopefully* head into a successful playoff-run.

Washington, DC April 13, 2023, 7:00 PM ET Capital One Arena 601 F Street NW, Washington, DC 20004 Tickets start at \$45

"Swiss Hockey

Devils" in

Schmid from the Canton of Bern all make up the so-called "Swiss Hockey Devils". See them take the ice in their last regular season game against the Capitals in Washington, DC, before

Source: Helvetic Kitchen

(Adapted from Helvetic Kitchen) Easter is just around the corner, so why

not add a typical Swiss Easter delicacy to your table this year? Osterfladen, or "Easter cake," is similar to a rice or

semolina pudding, baked in a pastry shell. Already by the 19th century, the

Osterfladen was a popular treat in many

Osterfladen

Cuisine

Tickets are available <u>here</u>.

Swiss bakeries, having been included in much of the professional literature for pastry chefs. Nowadays, it is sold in the weeks leading up to Easter, but it's so delicious that some Swiss like to eat Osterfladen all year round.

You will need: For the pastry: 1 2/3 cups flour 2 tbsp sugar 1 tsp salt zest of half a lemon butter, cold 6 tbsp 1/2 cup water, cold

apricot jam

vanilla paste or extract

milk

pinch salt

To assemble:

For the filling: 1 1/2 cups

5 tbsp

1 tsp

1 tbsp 3 tbsp

2 oz.

3 eggs, separated raisins 1/2 cup

Confectioners' sugar

half a lemon, zest and juice

butter

sugar

ground nuts

First make the pastry: 1. In a large bowl, mix together the flour, sugar, salt, and lemon zest. Add the cold butter in pieces and rub into the flour mixture with your fingers until it forms small flakes.

To decorate:

Directions:

2. Make a well in the middle of the flour and add the water. Mix this gently until a dough forms. Do not overwork the dough or it will become tough.

4. Roll out the dough and place it in a 10-inch round tart pan. Keep the tart shell in the freezer until the filling is ready.

Now make the filling:

Enjoy!

fridge for at least an hour.

5. In a medium-sized pot, bring the milk, vanilla, and salt to a boil. Add the semolina and stir well. Reduce the heat to low and cook for about 10 minutes, stirring from time to time until the mixture thickens. Take off the heat and stir in the lemon zest, lemon juice, butter, sugar, and ground nuts. Mix well. Let cool for at least 10 minutes. **6.** Preheat oven to 400°F. In a separate bowl and using an electric mixer, whip the egg whites

3. Press the dough into a disc, then wrap with plastic wrap or a similar wrapper, and chill in the

7. Bake for about 40 minutes, or until the top is lightly browned and the bottom is baked through. Decorate with confectioners' sugar.

until stiff peaks form. Once the semolina mixture has cooled, mix in the yolks, then gently fold

in the whites followed by the raisins. Spread the jam, then the filling over the pastry base.











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