REGIONAL PRODUCTS, MORAT

THE NIDELKUCHEN, MURTEN CREAM CAKE

Production
The distinctive feature of the Nidelkuchen is that at least five thin coats of cream are added to a light raised pastry base. The first three coats are lightly acidulated and sweetened and are added during the cooking. These form a fine coat of caramel, which softens when the last two coats of Gruyere double cream are added. A clever mixture that makes this tart a creamy delight that melts in the mouth.

Murten's famous "Cream Cake," is a delight to gourmets. In Murten's neighboring villages, take pleasure in sampling "Savory Cake," baked in the traditional village ovens; often enjoyed as an appetizer with a glass of Vully wine. Regional bakeries and confectionaries are ready to surprise you with the other sweet and savory delicacies, too. Let yourself be tempted!

GOOD TO KNOW

- Find "Cream Cake" at the following shops:
- Bäckerei-Konditorei Aebersold
- Hauptgasse 40
- 3280 Murten
- Tel. + 41 (0)26 670 22 27
- www.nidelkuchen.ch
- Bäckerei-Konditorei Zum Buttergipfel
- Bernstrasse 15
- 3280 Murten
- Tel. +41 (0)26 670 21 58
- www.brot-ag.ch
- Bäckerei-Konditorei Hauser
- Hauptstrasse 5
- 3286 Muntelier
- Tel. + 41 (0)26 670 12 51
- www.baeckerei-hauser.ch
- Confiserie - Tea-Room Monnier
- Hauptgasse 25
- 3280 Murten
- Tel. +41 (0)26 670 25 42
- www.monniermurten.ch
- Confiserie Züger
- Hauptgasse 33
- 3280 Murten
- Tel. +41 (0)26 670 22 53
- www.confiserie-zueger.ch



CONTACT

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