

SYNOPSIS



The Vienna Roll - A Little Cultural History

Die Wiener Semmel - Eine kleine Kulturgeschichte

Breakfast in Vienna - without a Kaiser roll with a golden-brown crust? Unthinkable! In apparent contradiction to modern nutritional awareness, a handmade, crispy Kaiser roll from white flour is still the number one in popularity, be it for breakfast, snack or dinner. Closely linked to the cultural history of Vienna and the coffee houses of the city, which have just been listed as a UNESCO World Heritage Site, Viennese bakers still manufacture Kaiser rolls the old way. Plus, rolls have a special culinary charm not only for the Viennese, but also for visitors from around the world. Why? What makes a good roll? Isn't it possible to make crisp rolls from whole grain? Is it true that rolls used to taste better? Why are they called Kaiser rolls and in Germany even «Brötchen»?

Year: 2012

Run-Time: 1 x 45 min.

Directed by Alexander Schukoff

Alexander Schukoff Film

Available worldwide

Languages: German (ORIGINAL) , English (DUBBED)

Format: 16:9

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