



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".

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

Music

Jazz Night with 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 Brazilian meet in Switzerland? In the case of Alex Hamburger and José Luiz Martins,

Source: [Bandcamp](#)

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 Capitol Cider House.

Seating is on a first come, first served basis. Reserve your spot [here](#).



Source: [Filmfest DC](#)

Film

Filmfest DC: Golden Years

April 22, 2023, 4:25 PM ET

April 29, 2023, 4:30 PM ET

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

Watch the [trailer](#) and buy your tickets [here](#).



Source: [NHL](#)

Sports

“Swiss Hockey Devils” in Washington, DC

April 13, 2023, 7:00 PM ET

Capital One Arena

601 F Street NW,

Washington, DC 20004

Tickets start at \$45

Hockey is one of Switzerland's most beloved sports. This season, for the first time in history, four Swiss hockey players are playing for the same NHL team, the New Jersey Devils. Captain Nico Hischier from the Canton of Valais, star winger Timo Meier from the Canton of Appenzell Ausserrhoden, defender Jonas Siegenthaler from the Canton of Zurich, and goaltender Akira 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 they "hopefully" head into a successful playoff-run.

Tickets are available [here](#).

Cuisine

Osterfladen

(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 Swiss bakeries, having been included in



Source: [Helvetic Kitchen](#)

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
6 tbsp butter, cold
1/2 cup water, cold

To assemble:

5 tbsp apricot jam

For the filling:

1 1/2 cups milk
1 tsp vanilla paste or extract
pinch salt
4 tbsp semolina
half a lemon, zest and juice
1 tbsp butter
3 tbsp sugar
2 oz. ground nuts
3 eggs, separated
1/2 cup raisins

To decorate:

Confectioners' sugar

Directions:

First make the pastry:

- 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.
- 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.
- Press the dough into a disc, then wrap with plastic wrap or a similar wrapper, and chill in the fridge for at least an hour.
- 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:

- 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.
- Preheat oven to 400°F. In a separate bowl and using an electric mixer, whip the egg whites 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.
- Bake for about 40 minutes, or until the top is lightly browned and the bottom is baked through. Decorate with confectioners' sugar.

Enjoy!

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