



Mid-April 2023

Dear Friends of Switzerland,

We hope you are safe and well. Are you already planning your summer travel? Is Switzerland on your list? It should be! Read below to learn how you can enjoy the train ride of a lifetime on your next trip to Switzerland. But don't just take our word for it: this tour was tested and approved by two well-known personalities. In this edition, you will also find information about a new art exhibit opening soon in Zurich, a reminder for the screenings of a Swiss movie shown at Filmfest DC, and, as always, a Swiss recipe, this time for a delicious seasonal pastry.

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!



Source: ©Switzerland Tourism / André Meier

Swiss Tourism

The Ride of a Lifetime with Roger Federer and Trevor Noah

What do Roger Federer and Trevor Noah have in common? They are actually both half Swiss, half South African. In a new video from Switzerland Tourism the two accidentally find themselves on an adventure through Switzerland.

Check out the [video](#) to watch Roger and Trevor on their (train) ride of a lifetime, and get some inspiration for your next trip.



Art
New Exhibition at Artrust Gallery Zurich

April 21 - June 17, 2023
Tuesday - Saturday
10:00 AM - 6:00 PM CEST

Source: [Artrust Gallery](#).

If you decided to follow Roger Federer and Trevor Noah to Switzerland, might we suggest an addition to your itinerary? On April 21, the Artrust Gallery in the heart of Zurich will display some of the finest artworks from the Giacometti Family, the Segantini Family, Marianne von Werefkin, and other well-known artists. The exhibit will be open to the public until June 17, 2023 Tuesday through Saturday from 10am to 6pm CEST.

In case you won't be in Switzerland soon, the Artrust Gallery also offers several [virtual tours](#), where you can enjoy past exhibitions.



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, DC's International Film Festival, this year with the movie *Golden Years (Die Goldenen Jahre)*, and you 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](#).

Cuisine

Bärlauch Blüemli

(Adapted from Helvetic Kitchen)



Source: [Helvetic Kitchen](#)

As we enjoy the springtime here in DC, we're bringing back a seasonal favorite: if you want to practice some Swiss German, say the phrase *Bärlauch Blüemli* five times fast! The English translation, "Wild Garlic Flower," gives you a sense of this delicious seasonal pastry's look. Fill a puff pastry flower with *Bärlauch* (wild garlic), which is currently in season, and you've got a perfect addition to any spring brunch.

You will need:

- 1 knob of butter
- 1 onion, diced
- 5 oz. spinach, chopped
- 15-20 leaves wild garlic, chopped
- 9 oz. ricotta
- lemon zest and juice
- salt and pepper
- 17.5 oz. puff pastry
- 1 egg, lightly beaten

Directions:

1. Preheat your oven to 400° F. In a medium frying pan, melt the butter until spluttering. Add the onions and cook for a few minutes, or until translucent. Add the spinach and wild garlic and cook until wilted.
2. Place the spinach/garlic mixture in a medium bowl, then add the ricotta, lemon zest and juice, and salt and pepper. Use a fork to mix well.
3. Split the puff pastry in thirds and roll out into three equal discs. Place one disc onto a parchment-lined baking sheet. Spread half of the filling on the first disc, leaving a small edge. Brush the edge with egg.
4. Place a second disc on top of the first, pressing down around the edge. Repeat with remaining filling, then brush the edge and place the third disc on top, pressing to seal. Place a small bowl in the middle of the disc, then make 16 equal cuts from the edge of the bowl to the edge of the dough.
5. Pick up two pieces of cut dough that are side by side, and turn them both toward each other. Turn them a second time, then press the ends together. Repeat until you have done the whole tart. Remove the bowl. Brush the top with egg, then bake for about 30-35 minutes or until golden.

If you don't have wild garlic, just up the spinach to 7 oz. and add 3 cloves of minced garlic when you cook the onions.

Enjoy!

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