



## Bratwurst with tomato, bean salad and coriander

Serves 4

### Salad

150 g green beans · Salt  
100 g white beans (tinned)  
120 g each of red and yellow  
cocktail tomatoes  
50 ml vegetable stock  
1 tbsp red wine vinegar  
1 tsp strong mustard

1 tbsp oil  
1 tbsp olive oil  
Freshly ground black pepper  
Sugar  
Mild chilli salt  
2 shallots  
1 tbsp fresh coriander (chopped)

### Sausage

4 grilled bratwurst sausages  
½ tsp oil

### Method

#### Salad

Clean and wash the green beans and roughly cut into slices of around 2 to 3 cm in length. Cook in boiling salted water until almost soft. Remove with a slotted spoon, rinse with cold water and leave to drain. Place the white beans in a sieve, rinse with cold water and drain. Toss all the beans in a bowl. Wash and halve the tomatoes, then add them to the bowl.



Pour the stock, vinegar and mustard into a tall cup or tumbler to mix the dressing. Add the two types of oil and puree everything with a hand blender. Season the dressing with salt, pepper and a pinch of sugar and chilli powder.

Peel and finely dice the shallots. Blanch the diced shallots in boiling water for 2 minutes, pour into a sieve, rinse with cold water and leave to drain. Toss the shallots and the coriander in the dressing and use to coat the beans and the tomatoes.

## Sausage

Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Score the grilled sausages several times on each side and gently fry in a pan on a mild heat until they turn golden brown. Alternatively, they can be prepared on the grill.

## To serve

Dish the salad out onto the plates and serve alongside the grilled sausages.

Enjoy your meal!



# Recommendation



## Nuremberg Rostbratwürste

I like it!

### The art of barbecuing

**Want to barbecue your HoWe original Nürnberger Rostbratwürste sausages?** Here's how: kindle a decent-sized flame and let it burn down to embers before barbecuing anything on the grill. If you start barbecuing the sausages too soon, there's a risk that they might burn or that the dripping fat could cause the heat to distribute unevenly. Ideally, place a fine-mesh wire grill over the normal grill to ensure that the HoWe original Nürnberger Rostbratwürste cannot fall into the embers. Using tongs, turn the sausages several times until they are crispy brown on the outside and cooked through but still tender. Tip: Fry the sausages for longer on a lower heat and turn them several times to experience the full HoWe original Nürnberger Rostbratwürste taste.

### The art of frying

**Want to fry your HoWe original Nürnberger Rostbratwürste sausages?** Here's how: heat 2 tbsp high-quality oil in a medium-sized pan on a medium-to-high heat to ensure that the sausages don't stick. To test whether the oil is hot enough, add a drop of water: if it hisses, it's the perfect temperature. Before you put your HoWe original Nürnberger Rostbratwürste into the pan, turn down the heat. The above tip applies here too: it's best to fry the sausages for longer on a medium heat and turn them several times until they are crispy brown on the outside and cooked through but still tender on the inside. This ensures that the precious ingredients retain their full flavour. Now combine your barbecued or fried HoWe original Nürnberger Rostbratwürste with your favourite side dishes; the possibilities depend entirely on your personal taste. Bon appétit!