



Recipe suggestion



Potato-vegetable-roast with sausages

Serves 4

Ingredients

500 g waxy potatoes
salt
100 g flat green beans
½ small fennel
4 spring onions
1 big red bell pepper

1 onion
2 tbsp brown butter
100 ml vegetable stock
1 garlic clove (sliced)
2 slices of ginger
grated caraway

dried savory
mild chilli salt
1 tbsp parsley
14 Original Nuremberg
Rostbratwurst sausages
½ tsp oil

Directions

Thoroughly wash the potatoes with skins and cook in salted water for 20 to 25 minutes until soft. Drain, let the steam evaporate and peel while still warm. Allow to cool and cut into slices.

Clean and wash the beans and cut them diagonally into 1 to 1½ cm wide pieces. Cook in salted water until almost soft, drain into a sieve and rinse with cold water.

Clean and wash the fennel and remove the hard stalk. Put the fennel green aside and cut the fennel into 1½ cm pieces. Clean, wash and cut the spring onions diagonally into 1 cm wide pieces. Cut the pepper in half lengthwise, remove seeds, wash, peel with a peeler and cut into 1½ cm pieces.



Peel the onion and cut into 1 to 1½ cm cubes.

Heat 1 to 2 teaspoons of brown butter in a frying pan and sauté the fennel over medium heat.

Add the peppers and heat briefly. Add the broth, garlic and ginger and cook for 5 minutes with the lid on. After 3 minutes add the spring onions. Finally add the beans and heat in the broth. Pour everything into a sieve and remove the ginger.

Heat the remaining brown butter in a large pan and sauté the potato slices and onion cubes in portions. Heat oil in another pan and fry the sausages on both sides until golden brown. Remove from the pan, drain on kitchen paper and cut in half diagonally.

Add the vegetable mix and the sausages to the potatoes. Season with 1 pinch each of caraway, savory and chilli salt and finally sprinkle with parsley.

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!