



Recipe suggestion



Seasoned Stadionbratwurst hot dogs

Serves 4

Mustard dressing: (approx. 150 ml)

80 ml vegetable stock	vinegar
1 tsp sweet mustard	4 tbsp mild olive oil
1 tsp strong mustard	Mild chilli salt
1 tbsp Greek yoghurt	Freshly ground black pepper
1 to 2 tbsp white balsamic	

Main ingredients

- 6 mini romaine lettuce leaves
- 1 to 2 tomatoes
- 4 seasoned sausages (Stadium bratwurst)
- ½ tsp oil
- 4 long bread rolls, e.g. mini baguettes

Method

Mustard dressing

Mix the stock, the two kinds of mustard, the yoghurt and the vinegar together in a small bowl with a whisk. Stir in the olive oil little by little and season the dressing with chilli salt and pepper. (The mustard will last for at least a week in the fridge when kept in a sealed container.)

Main ingredients

Wash and dry the romaine lettuce leaves, then cut them into slices of 0.5 to 1 cm in size. Wash the tomatoes and remove the core. Chop the tomatoes into chunks of around 0.5 to 1 cm in size. Drizzle with 2 to 3 tablespoons of the mustard dressing shortly before serving.

Lightly score the sausages several times on both sides. Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Gently fry the bratwurst sausages on a mild heat until golden brown on both sides. Alternatively, they can be prepared on the grill.

Slice the rolls open and lightly toast them on the grill if you wish.
Add the salad to the rolls and place one sausage on top of each roll.

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!