



Recipe suggestion



Potato and vegetable curry with small Nuremberg Rostbratwurst sausages

Serves 6

Ingredients

2 onions (200 g)	Salt	A dash of lime juice
2 carrots (200 g)	1 garlic clove (finely grated)	1 tsp grated zest of an unwaxed lime
6 potatoes (900 g)	500 ml coconut milk	Mild chilli salt
200 g celeriac	2 level tbsp curry powder, e.g. Schuhbeck Curry Mild	14 small Nuremberg Rostbratwurst sausages
500 ml vegetable stock	1 heaped tbsp cornflour	½ tsp oil
5 slices of ginger	½ a ripe mango	
300 g broccoli		

Directions

Peel the onions, carrots, potatoes and celeriac, and then chop them into chunks (roughly 2 cm in size). Pour the stock into a pan, adding the chopped vegetables and ginger. Cover and cook on a low heat for around 20 minutes.

While that's cooking, rinse and clean the broccoli and then cut it into small florets. Peel and slice the broccoli stalks, making sure you remove all the tough parts first. Boil the broccoli in water with salt for 3 to 4 minutes until just tender, rinse with cold water and drain in a sieve.



Strain the cooked vegetables, collecting the broth as it drains from the sieve. Heat the broth with the garlic and coconut milk, stir in the curry powder and bring to the boil. Mix the cornflour with a small amount of cold water until smooth, then stir it into the boiling mixture little by little until it thickens slightly. Simmer for around 2 minutes.

Peel and chop the mango into small chunks, add to the sauce and puree the mixture with a hand blender. Season the sauce with lime juice, lime zest and chilli salt to taste. Add the broccoli and steamed vegetables to the sauce and mix well.

Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Gently fry the sausages until they turn golden brown, then roughly cut them in half.

To serve

Divide the vegetable curry into separate portions on pre-heated plates or small bowls. Serve with the sausages on top.

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!