



Potato soup with sausages

Serves 4

Ingredients

½ onion	1 small dried chilli pepper	freshly ground nutmeg
70 g celery root	150 g cream	1 pinch untreated lemon zest
1 carrot	20 g cold butter	1 tbsp fresh cut parsley
¾ l chicken broth	1 small garlic clove (sliced)	14 Original Nuremberg
3 floury potatoes	ground caraway	Rostbratwurst sausages
salt	dried marjoram	½ tsp oil
1 bay leaf	mild chilli flakes	

Directions

Peel the onion, celery and carrot and cut into cubes of ½ cm. Peel and wash the potatoes and cut them into small cubes. Slowly simmer the broth with potato and vegetable cubes in a pot, add a bay leaf and a whole chilli pepper and let the vegetables soften for about 20 minutes. Then remove the bay leaf and the chilli and take out 4 tbsp. of vegetable cubes for garnish.

Add cream, cold butter and garlic slices to the soup and puree everything with a hand blender. Season the soup with 1 pinch each of caraway, marjoram, chilli flakes, nutmeg and lemon zest.



Heat a large pan at medium temperature, coat with oil using a brush and fry the sausages on both sides until golden brown. Drain on kitchen paper and cut into thick slices.

Put the soup in warm deep plates, place sausage slices and vegetable cubes in the middle and sprinkle with parsley.

Tip

The sausages also taste good in other soups, e.g. pumpkin curry soup or broccoli soup.

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!