



Recipe suggestion



Caesar salad with tomatoes, olives and Nuremberg Rostbratwurst Serves 4

Dressing

1 tbsp olive oil
½ tsp Dijon mustard
100 g sour cream
100 ml vegetable stock
2 to 3 tsp lemon juice
A dash of
Worcestershire sauce

2 anchovy fillets in oil, drained
1 to 2 garlic cloves, finely grated
1 tsp finely grated ginger
Mild chilli salt, freshly ground
black pepper
A pinch of sugar

Salad

300 g romaine lettuce
4 tomatoes
1 ripe avocado
80 g white bread/other sliced bread
14 small Nuremberg Rostbratwurst sausages
½ tsp oil
4 tbsp pitted black olives
60 g parmesan shavings

Directions

Dressing

Pour the oil, egg yolk, sour cream and stock into a mixing bowl. Add the lemon juice, Worcester sauce, anchovies, garlic and ginger, then puree the mixture with a hand blender. Season with salt, pepper, chilli and sugar to taste.

Salad

Rinse and clean the romaine lettuce, then tear or chop the leaves into smaller pieces. Wash the tomatoes, remove the core and cut into slices. Peel and finely slice the avocado, then halve the wedges.

Chop the bread into cubes and fry until golden brown.

Place a large pan on the hob on a medium heat. Lightly coat the pan with oil using a brush and brown the sausages on both sides. You can also prepare them on the grill if you prefer. Remove the sausages from the pan and roughly cut them in half.

To serve

Gently toss the romaine salad in the dressing along with the tomatoes and avocado, and then divide the salad into separate portions on the plates. Sprinkle with the olives, croutons and parmesan. Then top with the sausages to finish.

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!