



Recipe suggestion



Horseradish savoy cabbage with Nuremberg Rostbratwurst

Serves 4

Ingredients

½ savoy cabbage
salt
80 –100 g cream
20 g cold butter

1 tbsp creamed horseradish
(from glas jar)
chili salt
fresh grated nutmeg

1 tbsp parsley leaves
2 tbsp oil or butter
24 Original Nuremberg
Rostbratwurst sausages

Directions

Clean the savoy cabbage, separate out the individual leaves, remove the hard inner core and chop the leaves coarsely. Cook leaves in boiled salt water about 4 minutes still firm to the bite. Drain leaves in a sieve, refresh with cold water and dry excess water.

Heat up the savoy cabbage with some cream in a pan. Mix up the rest of cream with horseradish and put it to the savoy cabbage. Add cold butter, melted and flavor it with some chili salt and nutmeg. Afterwards work in the parsley leaves.

Heat up the pan at a middle temperature, fry the sausages on both sides until a nice golden brown. Serve the cabbage with the sausages on warmed plates.



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!