



Nuremberg Rostbratwurst skewers with green asparagus and apricot mustard for 4 skewers

Skewers

4 green asparagus spears
50 ml vegetable stock
12 baby plum tomatoes

8 Nuremberg Rostbratwurst
sausages
½ tsp oil

Mustard

4 green asparagus spears
50 ml vegetable stock
12 baby plum tomatoes

Directions

Skewers

Peel the lower third of the asparagus, remove the fibrous ends and chop the spears into slices of around 4 cm in length. Place them in a pan with the broth, cover with a sheet of baking paper and cook at boiling point for 6 to 8 minutes until just tender. Pour the asparagus into a sieve and leave to drain. (Alternatively, steam in a steam oven at 80°C until just tender.) Wash the baby plum tomatoes and pat dry.

Cut the Nuremberg Rostbratwurst sausages in half and skewer them, alternating with the asparagus and the tomatoes. Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Put the skewers in the pan and slowly fry on both sides until the sausages are golden brown. Alternatively, they can be prepared on the grill.

Mustard

Wash and halve the apricots, removing the stones, then finely dice the pulp.

Mix the two types of mustard together in a small bowl along with the diced apricot.

If you're using dried apricots and the mustard begins to stiffen after 2 hours or so, you can always add a dash of apple juice and stir it into the mixture to return the mustard to its correct consistency.

To serve

Serve the skewers on warm plates along with the apricot mustard.

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!