



Recipe suggestion



Four sausages in a bread roll Serves 1

Ingredients

1 bread roll
10 g fried onions

5 g sharp mustard
½ tsp oil

4 Original Nuremberg
Rostbratwurst sausages

Directions

Cut bread roll open and roast briefly on the grill or in the pan.

Heat 1 tablespoon of cooking oil in the pan, add the sausages and immediately reduce the heat. Fry the Nürnberger sausages for approx. 6 minutes until golden brown while turning several times, remove from the pan and keep warm for a short time. Cut the onion into fine strips and roast them in the remaining hot oil.

Spread some mustard on the bread roll, add the Nürnberger sausages and the roasted onions, cover with the bread roll top and you're done. With an additional salad leaf, cucumber and tomato slices, it is the perfect small meal.

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!