



Recipe suggestion



Poultry bratwurst with pistachio potatoes and herb-infused yoghurt

Serves 4

Potatoes

500 g waxy potatoes
1 bay leaf
1 dried red chilli pepper
Salt
2 tbsp brown butter
1 heaped tsp ras el hanout
or harissa powder
2 tbsp pistachios

Herb-infused yoghurt

200 g Greek yoghurt
2 tbsp milk
1 to 2 tsp each of fresh coriander
and mint (chopped)
A dash of lemon juice
A pinch of grated lemon zest and
a pinch of grated orange zest (unwaxed)
Chilli salt
Sugar

Sausage

4 poultry bratwurst
sausages
½ tsp oil

Method

Potatoes

Peel, wash and dice the potatoes into cubes of just under 1 cm. Cook with the bay leaf and chilli pepper in boiling water with salt for 10 to 15 minutes until soft. Drain the potatoes and leave to stand. Remove the bay leaf and the chilli pepper. Heat a tablespoon of brown butter in a pan until it turns golden brown. Add the remaining brown butter and season with ras el hanout or harissa and salt. Sprinkle in the pistachios and toss the potato cubes in the mixture to coat.



Herb-infused yoghurt

Mix the yoghurt and milk with the herbs. Season with lemon juice, lemon and orange zest, chilli salt and a little bit of sugar.

Sausage

Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Using a sharp knife, lightly score the poultry sausages several times.

Gently fry the sausages in a pan on a mild heat until golden brown on both sides.

To serve

Dish the potatoes out onto warm plates alongside the sausage and serve with the yoghurt dip.

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!