



Recipe suggestion



Sausages with fried potatoes Serves 4

Ingredients

800 g waxy potatoes
salt
1 bunch of spring onions
1 tbsp brown butter,
optionally oil

freshly ground black pepper
1 pinch of ground caraway
½ - 1 tsp of marjoram
mild chilli salt
1 tbsp butter


1 tbsp freshly cut parsley
14 Original Nuremberg
Rostbratwurst sausages
½ tsp oil

Directions

Wash the potatoes, boil them in salted water until soft, drain them and peel while still hot. Let the potatoes cool for several hours and cut them into 0.5 cm thick slices. Clean, wash and slice the spring onions.

Sauté the potatoes in a large pan over a low heat until golden brown.

Add the spring onions and sauté them for a little bit. Season with salt, pepper, chilli salt, caraway and marjoram, add butter and parsley.



Heat a large pan at medium temperature, coat with oil using a brush and fry the sausages on both sides until golden brown. Drain on kitchen paper and serve immediately with the fried potatoes. It goes well with lettuce and mustard.

Tip

Instead of the single spices, Schuhbeck's Bratkartoffelgewürz (Fried potato spice) can be used as seasoning.

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!