



Grilled poultry bratwurst flatbread with harissa remoulade

Serves 4

Remoulade

1 hard-boiled egg
1 tsp pickled capers
1 heaped tsp harissa powder
1 tbsp hot vegetable stock
1 tbsp mild olive oil
200 g Greek yoghurt
1 tsp parsley (freshly chopped)
A pinch of the grated zest of an unwaxed lemon
A dash of lemon juice
Chilli salt · Sugar

Salad

50 g fine bulgur wheat
125 ml vegetable stock
2 tomatoes
2–3 bunches of parsley (100 g leaves)
1–2 handfuls of mint leaves
1 tbsp lemon juice
2 tbsp mild olive oil
Mild chilli salt · Freshly ground black pepper

Flatbread

8 poultry bratwurst sausages
½ tsp oil
4 portions of flatbread, e.g. pitta bread

Method

Remoulade

Peel and finely chop the egg, then finely dice the capers. Mix the harissa into the stock and stir into the yoghurt along with the olive oil. Mix the chopped egg and the capers with parsley and lemon zest and season with lemon juice, chilli salt and a pinch of sugar.



Salad

Rinse the bulgur wheat in a sieve under flowing cold water until it runs clear. Bring the bulgur wheat to the boil in the stock, cover and simmer for 10 to 15 minutes at just below boiling point.

Wash the tomatoes, remove the stalks and cut into cubes. Rinse the parsley and dab it dry. Then remove and finely chop the leaves. Wash and dab the mint leaves dry, then finely chop them. Stir in the lemon juice and the olive oil. Season with salt and pepper.

Mix the bulgur wheat with the tomatoes, parsley, mint and the dressing.
Leave to stand and add extra seasoning if necessary.

Flatbread

Lightly score the poultry bratwurst sausages several times on both sides. Place a pan on the hob on a medium heat and lightly coat with oil using a brush. Gently fry the sausages on a mild heat until golden brown on both sides. Slice the flatbread open and toast lightly – either in a pan or on the grill in the oven.

Dish out the bulgur wheat salad, drizzle the remoulade over the top, place two sausages on each portion of flatbread and cover with the lid.

Tip

You can also mix the remoulade and the salad together if you like.

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!