



Recipe suggestion



Bratwurst curry with sugar snap peas and mushrooms Serves 4

Ingredients

100 g sugar snap peas
150 g mushrooms, e.g. shi-
take or oyster mushrooms
½ mango, either 2 peach
halves or 2 pineapple slices
(tinned)

3 Kaffir lime leaves
2 lemongrass stalks
2 garlic cloves
400 ml coconut milk
2 heaped tsp red curry paste
1 tbsp brown sugar

4 slices of ginger
Salt
1 to 2 tsp freshly chopped herbs (your
choice of coriander, chervil or parsley)
4 grilled bratwursts
½ tsp oil

Method

Wash the sugar snap peas and roughly cut them in half. Thoroughly clean the mushrooms and chop into smaller slices. Peel the mango, then cut it into chunks of around 1 cm.

Tear the Kaffir lime leaves several times. Remove the wilted outer leaves and the dry upper half of the lemongrass, then cut the bottom section in half lengthways. Peel and slice the garlic.

Stir the coconut milk and the curry paste together in a pan. Add the sugar, Kaffir lime leaves, lemongrass, garlic and ginger. Slowly heat the mixture to just below boiling point.

Simmer for a few minutes (but do not boil) and pour through a sieve. Season the sauce with salt.

Add the sugar snap peas and mushrooms. Simmer at just below boiling point for 4 to 5 minutes. Mix the mango and the herbs together and heat briefly. Add extra seasoning to the sauce if needed.

Lightly score the sausages several times on both sides. Meanwhile, place a pan on the hob on a medium heat and lightly coat with oil using a brush. Gently fry the poultry sausages on a mild heat in the pan until they turn golden brown. Remove from the pan and cut into slices. Alternatively, they can be prepared on the grill.

To serve

Serve the curry on deep, preheated dishes and place the bratwurst sausages on top.

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!