

German Recipes

A collection of recipes in English
to date sourced from
the world wide web contained in

The Hofbräuhaus News



Soups, Salads, Breads, Main Courses, Desserts and Drinks!

Hopefully, these "www" sourced recipes may help in
some small way, as we all isolate during this pandemic.

In time I'll be adding more recipes via our website.

Stay Safe, Warm and Well!

Max Bork

Updated, February 21st, 2021

Soups

Bohneneintopf

German Green Bean Soup, with Beef and Potatoes

This one pot gluten and dairy free German green bean soup is hearty, smells heavenly and easy and quick to assemble. It makes a perfect family lunch or dinner.

Prep Time 15 mins, Cook Time 50 mins, Total Time 1 hr 5 mins

Author: Ester from esterkocht.com

Equipment

- Large pot
- Knife
- Cutting board
- 2 bowls
- Wooden spoon

Ingredients

- 350 g (¾ lbs) beef chucks/shanks with bone-in (250 g/½ lbs without bones)
- 500 g (17.6 oz) fresh green beans
- 250 g (8.8 oz) potatoes
- 1 medium onion
- 1 garlic clove
- 600 ml (20.3 fl oz/ 2 ½ cups) water
- salt, pepper and chili flakes to taste
- 1 teaspoon white wine vinegar
- 50 g (1.8 oz) bacon 3 slices
- 2 tablespoons olive oil to brown the meat



Instructions

1) Rinse the meat, pat dry with paper towels and cut it into bite-sized pieces. Cut bacon into small pieces. Then peel and cut the onion and garlic cloves into smaller pieces. In a large pot heat the oil over medium - high and brown the meat chunks. Add bacon and brown for another minute. Then add onions, followed by garlic and sauté for 3 minutes, stirring continuously. Stir in 200 ml (1 cup) water, then bring to a boil and reduce the heat. Let simmer for 30 minutes. In the meanwhile peel and cut potatoes into small pieces and soak in water. Cut off the ends of fresh greens, then cut in the middle and soak them in water.

2) After 30 minutes, remove the potatoes and beans from the water and add to the pot. Stir in the remaining 400 ml (1 ½ cups) water. Bring to a boil and let simmer for 15 minutes. Season with salt, pepper, chili and cook for another 5 minutes. Garnish with fresh parsley, if desired and serve.

Source: <https://www.esterkocht.com/>

The Hofbräuhaus News

German Green Pea Soup

The German Green Pea Soup Cologne Style is a special soup recipe from the Rhineland. They call it "Ähzezupp", in high German "Erbsensuppe". This soup is ideal for fall and winter and tastes great with sausages. In the Rhineland they use the smoked Mettwuerstchen (Mett sausages) which we found at BavariaSausage.com. They can be out of stock as they are special sausages. In such a case use Brats, Kielbasa or Wiener sausages. Happy Cooking!

Ingredients German Green Pea Soup Cologne Style

500 g green peas, dry (whole or split)
3 medium size potatoes
2 carrots
2 onions
1 leek
1/4 of a celery root
2 onions
salt, pepper to taste
10 branches parsley
1/2 tsp marjoram, dry or 2 branches fresh
1 bay leaf
1 slice German Speck, bacon, (must have some fat)
4 sausages, such as smoked Mett sausages – Find them at Bavaria Sausage –
1 tbsp German mustard
2 tbsp white wine vinegar
1/2- 1 liter vegetable broth – [How to make Vegetable Broth from Scratch](#)
– or use organic instant broth cubes



Cooking Instructions German Green Pea Soup Cologne Style

- Soak peas over night in 2 liter water.
- Next day cook peas on low heat in same water for at least 2 hours.
- Chop onions fine, slice carrots, leek, cut celery root in cubes, peel potatoes and cut in cubes
- Add to peas together with bay leaf and marjoram; add some broth if needed.
- Let cook for another 15-30 min. Peas should be very soft.
- In a pan fry bacon with 2 tbsp of chopped onions and the slices sausages for 1-2 min (you can only fry the bacon crunchy if you like and add the sausages as whole to the soup)
- Chop parsley, with spices, vinegar and mustard add to soup.
- Bring again to a brisk boil.

Serve the soup with fresh bread and some butter!

Source: www.mybestgermanrecipes.com

The Hofbräuhaus News

Potato Soup Berlin Style – Authentic German Recipe

Germany is the nation with the best potatoes. There are so many varieties. Find out today how to make the Potato Soup Berlin Style or as we call it in German the “Berliner Kartoffelsuppe”. Such a soup we also would call “Eintopf” because everything is cooked in ONE PAN. These Eintopf dishes are very popular in Germany.

One reason is for sure that they are very easy to make and you can vary them.

If you don't use the ham and sausages you get a nice vegetarian soup. If you make enough you can freeze the soup too so you always can get a delicious soup quickly on the table. Happy Cooking!

Ingredients Potato Soup Berlin Style

2,5 kg potatoes such as russet or potatoes you would use to make mashed potatoes
1 kg assorted soup vegetable: carrots, celery root and leaves, spring onion, leek, frozen or fresh
250 g ham or lean bacon (German Speck)
3 small onions
3-5 sausages (Knackwurst or Frankfurter)
3 bay leaves
4 pimento seeds or all spice – optional –
2 tbsp instant veggie broth (eg. Rapunzel, all natural) or make the broth from scratch –
How to Make Vegetable Broth – salt, pepper, nutmeg to taste
3-5 tbsp chopped parsley
butter as needed



Cooking Instructions Potato Soup Berlin Style

- Peel potatoes, cut in small cubes, place in a pot with water (potatoes should be slightly covered), add some salt and bring to a boil.
- In a different pot melt the butter and fry the bacon on high heat (if the bacon contains a lot of fat don't use any butter).
- Peel onions and cut in smaller pieces, add to the bacon, fry them until they are transparent.
- Add the frozen vegetable or the chopped fresh vegetable, about 1/2 l water and bring to a boil.
- Finally add bay leaves, all spice, instant broth and 1 tsp black pepper, mix well, let simmer until the potatoes in the other pot and the vegetable is soft.
- When the potatoes are done keep the water, mash the potatoes coarsely and add them to the vegetable broth. Also use the potato water with the soup.
- Add more water so you have about 5 liter soup. The soup should be thick and not too thin.
- Bring to a boil and let it simmer on low heat for some minutes.
- Cut sausages in 1/2 inch thick slices and add to the soup.
- Finally add chopped parsley and spice with salt and pepper to taste.

You can make this soup the day before and enjoy it the next day. As any “Eintopf” the soup is the best the next day!

Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Spiced Potato Soup (Kartoffelrahmsuppe)

Fragrant with nutmeg and marjoram, this creamy potato soup gets a zesty kick from a grating of fresh horseradish root. After cooking, it's whipped into a smooth, airy froth.

Ingredients:

4 tbsp. unsalted butter
3 cloves garlic, peeled and crushed
1 small yellow onion, finely chopped
1/2 leek, white and light green parts only, cut into 1? slices
1 1/4 lb. potatoes, peeled and cut into 2? chunks
2 2/3 cups chicken or vegetable stock
1 1/4 cups heavy cream
1/4 celery root, finely chopped
2 tbsp. finely grated fresh or prepared horseradish
1 1/2 tsp. finely chopped marjoram
2 whole cloves
2 bay leaves
freshly grated nutmeg, to taste
salt and freshly ground black pepper, to taste
2 tbsp. finely chopped chives
caramelized onions, for garnish



Cooking:

Heat butter in a 6-qt. saucepan over medium-high heat; add garlic, onion, and leek, and cook, stirring, until soft, about 3 minutes.

Add potatoes, stock, cream, celery root, horseradish, marjoram, cloves, and bay leaves, and bring to a boil; reduce heat to medium-low, and cook, stirring occasionally, until potatoes are soft, about 30 minutes.

Season with nutmeg, salt, and pepper; remove from heat, and using an immersion blender, regular blender, or food processor, purée soup until smooth and frothy.

To serve, ladle soup into 4 bowls, and garnish with chives and caramelized onions.

German Westphalia White Bean Soup

Westphalia is a region of Germany that is located in the Northwest, and it is one of the three historic parts of the state of North Rhine-Westphalia. It used to be part of the Kingdom of Prussia from 1815 to 1918 and the Free State of Prussia from 1918 to 1946.

So after the war Westphalia merged with the Northern Rhineland, another former part of Prussia, to form the newly created state of North Rhine-Westphalia. In 1947, the state with its two historic parts was joined by a third one: Lippe, a former principality and free state.

The Westphalia White Beans Soup is a popular dish from that region. In the East of Westphalia they add even prunes to the soup and it is called "Bräbel". You can add meat to the soup or not, depending on your taste. Mettwurst is very popular and is often used as an added ingredient. Happy Cooking!

Ingredients Westphalia White Beans Stew

350 g white beans, dried or canned
2 liter beef broth – How to make Beef Broth –
some summer savory or "Bohnenkraut" to taste – Find it
here –
smoked ham, Cabanossi or Mettwurst (uncooked
German sausage) – optional
1/2 celery root
1 onion
2 bay leaves
4 carrots
5 potatoes
marjoram
salt, white pepper, nutmeg to taste
1 tbsp butter
2 tbsp chopped parsley



Cooking Instruction Westphalia White Beans Stew

- USING DRIED BEANS: Soak them the day before in plenty of water. Cook them in the broth with summer savory for 1 hour.
- Peel potatoes and cut in cubes, celery root as well. Chop onion fine.
- Cut ham or sausages into smaller portions too.
- Heat oil and brown ham on high heat.
- Add onions to ham and all vegetable, saute for 2-3 min.
- Add all ingredients to the broth plus the bay leaves and add more broth if needed, everything should be covered well.
- Let cook for another 20-30 min,
- If you use canned beans add them 10 min before soup is done, so the sausages (sliced or as whole)
- Spice to taste with spices and herbs.
- Before your serve the stew add 2 tbsp chopped fresh parsley.

Source: <http://www.mybestgermanrecipes.com>

German Chicken Soup

Ingredients

1 large chicken
6 stalks celery
6 large carrots
2 large onions
1 cauliflower
2 leeks
2 bay leaves
salt and pepper
3 bouillon cubes
450 g small shell noodles
fresh parsley



Directions

Fill a large pot with water and bring to a boil.

Add chicken and vegetables (except leeks and parsley).

Add salt, pepper and bouillon cubes as well as Maggi.

Cook for 1-2 hours until chicken starts falling off the bone.

Remove the chicken from the pot and let cool off until you can strip it off the bones and put back into the pot.

In the meantime add the sliced leeks and any other frozen vegetables you like (corn, peas, brussel sprouts or frozen cauliflower work well).

Add noodles and fresh parsley and cook all for another 10 - 15 minutes.

Season to taste and serve with fresh baguette.

Recipe by deblovesteddies

<https://www.food.com/recipe/german-chicken-soup-518867>

The Hofbräuhaus News

Salads

Authentic German Sauerbraten

One of Germany's national dishes, Sauerbraten is a tender beef roast that has marinated for several days prior to cooking and is served with a wonderfully flavourful, and sweet-sour gravy.

INGREDIENTS

- 2 large yellow onions, chopped
- 2 large carrots, diced
- 1 large leek, chopped, thoroughly washed and drained to remove any dirt
- 3 cloves garlic, minced
- 2 large sprigs thyme
- 2 small sprigs rosemary
- 2 bay leaves
- 8 juniper berries, cracked
- 6 whole cloves
- 10 whole black peppercorns, cracked
- 2 1/2 teaspoons salt
- 1 teaspoon sugar
- 2 1/2 cups red wine
- 1 cup red wine vinegar
- 1 1/2 cups water
- 4 pounds beef rump roast
- 4 slices bacon, finely diced (optional) , some variations include but most do not
- 4 tablespoons all-purpose flour
- 1/4 cup raisins
- 3 ounces ginger snap cookies, crumbled
- 1 tablespoon honey



INSTRUCTIONS

1) Prepare the Marinade: Place all of the veggies and herbs in a heavy stock pot or **Dutch oven** along with the garlic, juniper berries, whole cloves, bay leaves, salt, sugar and peppercorns. Add the red wine, red wine vinegar and water. Bring the mixture to a boil, reduce the heat, cover and simmer for 10 minutes. Turn off the heat and let the mixture cool down completely.

2) Marinate the Meat: Nestle the roast in the vegetable marinade and place the lid on the pot. Let it marinate in the fridge for at least 4 days, preferably 7. (Traditionally, the marinating time is as long as 2 weeks!) Unless the meat is completely submerged under the liquid, turn the roast over once every day. Remove the roast, pat it dry with paper towels, and strain the liquid from the vegetables. Reserve the liquid and the vegetables.

3) Cook the Roast: Rinse the pot out and heat a tablespoon or two of oil in it over high heat. Generously brown the roast on all sides. Remove the roast and set aside. If using bacon, cook the bacon until done.

Leave about 2 tablespoons of oil/fat in the pot. Place the strained vegetables in the pot (with the bacon if using) and cook for 5-7 minutes. Stir in the flour, cooking the mixture for a minute or two to eliminate the flour flavor. Add the liquid that you strained from the vegetable marinade, bring it to a boil, stirring constantly to prevent lumps.

Add the raisins, honey and crushed ginger snaps. Return the roast to the pot.

Bring to a boil, reduce the heat to low, cover and simmer for about 2 hours (may need less or longer depending on roast and marinating time) or until the meat is very tender.

(Important Note: The longer you let the roast marinate the faster it will cook because the meat will be more tender from the start. So check on your roast periodically for doneness.)

When the roast is done, remove and transfer it to a plate, tent it to keep warm, and let it rest for 5 minutes before slicing.

4) Prepare the Gravy: While the roast is resting, strain the gravy and return the gravy to the pot. Taste and more sugar, salt and pepper as desired. If you want your gravy thicker, make a cornstarch slurry to thicken the gravy. (Note: The balance of sour to sweet is a matter of personal taste - adjust the flavor according to your preference. If the flavor is too strong for you, you can dilute it with a little water or broth.)

Spoon the gravy over the sliced Sauerbraten and serve immediately.

5) Serve with **Homemade German Rotkohl** and boiled potatoes, **Homemade German Spätzle**, **Semmelknödel** or **Kartoffelklöße**. A few parts of Germany even serve it with **Homemade Kartoffelpuffer**.

Source: <https://www.daringgourmet.com/> by Kimberly Killebrew

German Falscher Hase (Special Meatloaf)

Falscher Hase came into prominence after World War II, when meat was still scarce but German housewives wanted to put a special dish on the Sunday table.

Ingenious cooks mixed together chopped meats, wrapped them around hard-cooked eggs, shaped the mixture into a meatloaf reminiscent of a rabbit (a highly prized meat in Germany) and "roasted" it.

Bacon or speck spikes the flavour, as does parsley, mustard, Hungarian paprika, and sour cream.

Ingredients

- 1 pound ground beef round (or half ground round and half lean pork)
- 1 medium onion (finely chopped)
- 1/2 cup breadcrumbs (divided)
- 2 large eggs
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 teaspoon ground paprika
- 1 teaspoon prepared mustard
- 3 tablespoons parsley (chopped)
- 3 hard-cooked eggs (peeled)
- 4 strips bacon
- 1 cup beef broth
- 1/4 cup water (hot)
- 1/4 cup water (cold)
- 1 teaspoon cornstarch
- 1/2 cup sour cream (low-fat is not recommended)
- Optional: black pepper to taste



Preparation

1. In a large bowl, thoroughly mix together the meat, onion, 3 tablespoons of the breadcrumbs, the 2 raw eggs, salt, pepper, paprika, mustard, and parsley.
2. Sprinkle the rest of the breadcrumbs on a cutting board and flatten the meat mixture into a rectangle about 1 inch thick.
3. Arrange the whole, hard-cooked eggs in a row down the middle. Fold the sides of the meat patty over the eggs. Form the meat into a nice, free-form loaf shape. Coat liberally with breadcrumbs.
4. Heat oven to 350 F.
5. Chop 2 strips of bacon into small pieces and brown in a Dutch oven on the stove. Remove bacon pieces and set aside. Brown the meatloaf on all sides in the bacon grease.
6. Lay the remaining strips of bacon over the meatloaf, pour 1/2 cup beef broth into the pan and place the Dutch oven in the heated oven. Bake, basting occasionally with the remaining 1/2 cup broth for about 45 minutes. Remove meatloaf to a serving platter, cover with aluminum foil and keep warm.
7. Place Dutch oven back on stove top and add 1/4 cup of hot water. Scrape all browned bits from the bottom of the pan.
8. Mix cornstarch with 1/4 cup cold water and add to pan. Bring just to a boil, reduce heat and try not to boil after the sour cream has been added. stir in sour cream.
9. Season with optional pepper and reserved bacon bits. Taste before adding more salt.
10. Serve meatloaf with boiled, parsley potatoes, and steamed green beans.

Source: by Jennifer McGavin, <https://www.thespruceeats.com/> *Footnote:* Jennifer McGavin learned to cook German food while living in Germany for 11 years, and has worked in the food industry for many years.

Bavarian Style "Kartoffelsalat," or Potato Salad

"Kartoffelsalat" is potato salad and real Bavarian style potato salad bears no resemblance to what we Americans call "German Potato Salad." No bacon. Uh uh, none of that. No sweet- tart combination. Nope, not even a little bit. This is the authentic German Potato Salad served in every restaurant and every single Bier Garten in Bavaria. My first experience with this potato dish made me pause and go "hhmmmm." Certainly not what I was expecting but after the first few bites I was hooked! I have made it several times now and my appreciation grows with every serving. There is no mayonnaise used so it's a perfect picnic dish. Traditionally served warm or cold but never hot. My hope is that you both try it and like it!

A true Bavarian specialty, Kartoffelsalat is potatoes simply dressed with an oil and vinegar mix with a touch of sugar and mustard. So simple, yet so delightful!

Servings 6-8 people / Prep Time 20 Minutes / Cook Time 15 Minutes / Passive Time 1-2 Hours

Ingredients

2 Lbs medium potatoes plain old white boilers
work just fine
3/4 Cup Hot Beef or Chicken Broth Bouillon
works fine
1/2 Cup onion chopped
1/3 Cup Salad Oil I use canola
1/4 Cup cider vinegar
2 TBSP Mustard Brown or Dijon (optional)
1 TBSP sugar
1-2 TBSP fresh Chives or Parsley minced
S&P to taste start with 1/2 Tsp salt and 1/8 Tsp pepper



Instructions

Place the potatoes in a large pot and add enough water to cover by 1-2 inches.

Bring to a boil. Reduce heat to medium and continue to boil until potatoes are cooked through and can easily be pierced with a fork.

Drain and set aside to cool. When cool to touch, peel the potatoes, slice them in half and then slice into 1/4 inch slices.

Put the potatoes in a large bowl and carefully add the hot broth and the onions.

In a small bowl, whisk together the oil, vinegar, mustard, sugar, salt and pepper until smooth. Gently stir this vinaigrette into the potatoes.

Finish with the chives or parsley.

Adjust seasoning to taste and serve at room temperature or cold. Kartoffelsalat tastes best if you let it rest for an hour or two to meld the flavours.

Source: <https://www.thejourneygirl.com>

Traditional German Potato Salad

While beef broth might seem like an unexpected ingredient, it's a must for authentic German potato salad. Mixed with sauteed onions, it gives the vinegary slices of Yukon Golds an extra savory touch.

Ingredients

4 pounds baby Yukon Gold potatoes
1 tablespoon plus 2 teaspoons kosher salt
½ cup cider vinegar
1 tablespoon sugar
1 pound bacon, cut into 1/2-inch pieces
2 small white onions, finely diced (about 1 cup)
2 cups beef broth
½ cup chopped fresh flat-leaf parsley

Directions

Step 1

Peel potatoes, and place in a large pot with enough water to cover by several inches. Bring to a boil over high heat, add 1 tablespoon salt, and reduce to a gentle boil. Cook until potatoes are tender when pierced with a knife, about 10 minutes.

Step 2

While the potatoes cook, combine the vinegar, sugar, and remaining 2 teaspoons salt in a small saucepan, and place over medium heat until the sugar is dissolved.

Step 3

Drain potatoes into a colander. Using gloves or paper towels to protect your hands, slice the hot potatoes into 1/8-inch-thick rounds. Drizzle with hot vinegar mixture, gently stirring until all potatoes are coated. Set aside.

Step 4

Saute bacon in a large skillet placed over medium-low heat, stirring frequently, until browned and crispy. Remove with a slotted spoon; transfer to a plate lined with paper towels. Drain excess fat from skillet, leaving a thin coating in bottom. Add onions; saute until translucent but not browned.

Step 5

Add beef broth; bring to a boil over high heat. Reduce to a simmer, and cook until reduced by half, about 20 minutes. Pour over the reserved warm potato mixture, and sprinkle with the reserved bacon and chopped parsley. Gently stir to combine, and serve immediately.



Source: <https://www.marthastewart.com>

The Hofbräuhaus News

Authentic Swabian German Potato Cucumber Salad

The German potato cucumber salad is a authentic Swabian salad and my sister in law makes the best one! I am sure you will like it too. This salad is easy to make and a great salad for the summer BBQ. Happy Cooking!

Ingredients

(serves 4)

- 4-5 medium size potatoes(gold, yellow)
- 1 English cucumber
- 1 small – med onion
- salt, pepper to taste
- 3-4 tbsp sunflower oil and white wine vinegar
- 2-3 tbsp chopped parsley

Cooking Instructions

- Boil the potatoes, drain them and let cool off a bit; peel them (stick the potato on a fork and peel it with a sharp knife).
- Let potatoes completely cool off, the best is keep them in the fridge and make the salad the next day.
- Cut potatoes in fine slices.
- Wash, and if you like, peel cucumber and grate fine.
- Peel onion and cut in fine cubes.
- Mix potatoes with onions and cucumber.
- Add spices, oil and vinegar, and parsley, mix well.

Serve after 10-15 minutes.

The salad should be mushy but should not have access water.



Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Gurkensalat (German Cucumber Salad)

Homemade cucumber salad is a refreshing companion to any main dish, be it meat or fish, which is especially popular in summer. This simple German classic can be prepared with different dressings. Whether classic with vinegar or creamy with sour cream and dill, it's a winner!

Ingredients:

2 cucumbers, thinly sliced
1 small onion, diced

Vinegar Dressing:

3 tbsp vinegar
4 tbsp olive oil
1-2 tsp sugar
salt and pepper to taste
1 tbsp fresh dill, finely chopped

Sour Cream Dressing:

4-5 tbsp sour cream
1 tbsp white vinegar
2 tsp sugar
1 tbsp fresh dill, finely chopped



Preparation:

1. Place the sliced cucumbers, dill and onions in a medium bowl.
2. For the first version: mix together vinegar, oil, sugar, salt and pepper.
3. Add the sliced cucumber to the vinaigrette, mix well and allow to sit for about 15 minutes before serving.
4. For the second version: mix together the sour cream, vinegar, dill, and sugar.
5. Pour the mixture over the sliced cucumbers and mix gently.
6. Best served immediately. Enjoy!

Best German Cucumber Salad with Oil and Vinegar

There is no substitute for a real German salad! Learn today how to make the Best German Cucumber Salad. This recipe is so simple and yet so delicious! We recommend to use organic cucumbers and fresh herbs. For the vinegar we recommend to use German vinegar, if you cannot get it use the Italian red or white wine vinegar. We don't recommend to use over spiced or cheap vinegar or Balsamico. To get the authentic taste it is important to use high quality vinegar and oil. If you don't use a grater for slicing, cut very fine slices. Happy Cooking!

Ingredients

1 English cucumber
3 tbsp vinegar (red or white wine, or herb vinegar)
5 tbsp sunflower oil or taste neutral oil
salt, pepper to taste
1 dash sugar
some water (if needed)
fresh chopped dill, parsley

Cooking Instructions

- Peel and slice the cucumber (best is to use a grater that has the slicing option).
- Place slices in a bowl and sprinkle generously with salt.
- Let sit for approx. 30 minutes. Remove excess water if needed.
- Add 5 tbs oil and 3 tbsp vinegar.
- Pepper and sugar (to taste). If needed more salt.
- Fill a little with purified water, if needed.
- Chop parsley and dill very fine and add to the salad.
- Let sit for 10 min before serving.

Tips

Fine sliced cucumbers with salt get watery after a while. So it is up to you if you like to add additional water or not. Important is that the salad should not be too dry.

The spices should be added to taste. I personally don't add sugar at all to the salad but I add a hint of nutmeg and 1 tbsp finely chopped onions.



Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Breads

Holiday Apple Bread – Authentic German Recipe

This holiday apple bread is an authentic recipe and makes a great bread for the holiday season. It contains the spices we like so much: cinnamon and cloves. These spices and apples make a wonderful combination. Happy Baking!

Ingredients

750 g apples
250 g raisins
150 g hazelnuts, whole
200 g sugar
Each 1 tsp ground cinnamon and cloves
1 tbsp cocoa, unsweetened
2 tbsp dark rum or rum flavour
500 g flour, all purpose
0.5 oz baking powder (1 package Dr Oetker)
1 dash salt

Glaze:

Use powdered sugar and lemon juice.

Mix until you get a smooth glaze. Pour over the bread right after it had been removed from the oven.

Instead of using a glaze you can dust the apple bread with powdered sugar.

Baking Instructions

Peel apples, remove core, cut into cubes (you also can grate the apples).

Combine apples, hazelnuts, raisins, sugar, rum and spices in a bowl.

Let sit over night.

Mix flour with baking powder.

Add flour, cocoa, and salt to the apple mix.

Knead until you get a dough.

Grease a longer bread pan, fill in dough, or fill 2 smaller bread pans. Or form 2 loafs.

Bake for 50-60 min on 180 C or 350 F.

Note: The German bread pan used for this recipe is 13.78 inches long.



Source: <http://www.mybestgermanrecipes.com>

The Hofbrauhaus News

Sweet German Bread Einback – German Specialty

The sweet German bread “Einback” is very popular in Germany and you can buy it in many bakeries. The best is the crust. It is soft inside but the crust is a little bit crunchy. It is not comparable with the sweet bread that you find in US supermarkets wrapped in plastic. Try it out and you will be surprised! Happy Baking!

Ingredients

500 g flour
75 g sugar
75 g butter
2 eggs
150 ml milk
1 cube fresh yeast (42 g) or 1 package dry yeast
1 egg yolk

Baking Instructions

Melt butter, warm milk.

Dissolve yeast in milk.

Make a dough with all ingredients, knead very well. Cover dough and let raise to double amount.

Knead dough again and make little pieces. The pieces should be about 50g and you should be able to roll 3 inches long rolls.

Place these rolls next to each other on a baking tray layered with parchment paper. The rolls should touch each other while the dough is raising again for 20 min.

Beat egg yolk and with a baking brush spread all over the rolls.

Bake in pre-heated oven on 350 F for 20-25 min.

Tip: If you don't like egg white left overs, use for the dough 1 whole egg and the egg white of the other egg.



Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Gingerbread Lebkuchen - Authentic German Recipe

Lebkuchen - pronounced LAYB-kue-chn - and sometimes called Pfefferkuchen is a German baked Christmas treat somewhat resembling gingerbread. Soft, moist and nutty German gingerbread was invented by medieval monks in Franconia, Germany in the 13th century.

The authentic German Gingerbread Lebkuchen recipe is a classic recipe for the holiday bakery. This traditional holiday cookie is not that difficult to make. You mix all ingredients and bake it on a baking tray. If you like you can spread chocolate or a sugar frosting on top. Happy Baking!

Ingredients

350 g flour, sieved
200 g sugar
1 package baking powder Dr Oetker
– 0.5oz
150 g dried fruit
100 g almonds ground
3 tsp lebkuchen spice (allspice)
2 tsp cloves, ground
1 package vanilla sugar 0.3oz –
How to make Vanilla Sugar –
1/4 l milk
2 tsp honey
4 eggs
150 g liquid butter



Baking Instructions

- In a big bowl combine all ingredients, and mix well with a wooden spoon.
- Layer a high side sheet bake pan with parchment paper and spread dough thin on the paper (about 1 inch)
- Bake in preheated oven for 30 min at 200 C or 390 F.
- Let cool off on a rack.
- Cut in rectangle pieces when it has cooled off completely. Enjoy the smell in the air!

Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Cinnamon Swirl Bread

Cinnamon Swirl Bread is a homemade sweet yeast risen bread recipe that looks elegant and tastes delicious and no bread machine necessary! It was most likely started off as a variation of Stollen, a traditional Christmas cinnamon raisin bread eaten in Germany.

Ingredients

1 cup whole milk
6 Tablespoons unsalted butter
2-1/2 teaspoons Active Dry Yeast
2 large eggs
1/3 cup sugar
3-1/2 cups flour
1 teaspoon salt
1/3 cup sugar
2 Tablespoons cinnamon
2 Tablespoons unsalted butter melted

For greasing: 2 tablespoons unsalted butter softened

Egg wash: 1 large egg, 2 tablespoons whole milk



Instructions

Note: click on times in the instructions to start a kitchen timer while cooking.

1. Melt butter with milk. Heat until very warm, but don't boil. Allow to cool until still warm to the touch, but not hot. Sprinkle yeast over the top, stir gently, and allow to sit for 10 minutes.
2. Combine flour and salt.
3. In the bowl of an electric mixer, mix sugar and eggs with the paddle attachment until combined. Pour in milk/butter/yeast mixture and stir to combine. Add half the flour and beat on medium speed until combined. Add the other half and beat until combined.
4. Switch to the dough hook attachment and beat/knead dough on medium speed for ten minutes. If dough is overly sticky, add 1/4 cup flour and beat again for 5 minutes.
5. Heat a metal or glass mixing bowl so it's warm. Drizzle in a little canola oil, then toss the dough in the oil to coat. Cover bowl in plastic wrap and set it in a warm, hospitable place for at least 2 hours.
6. Turn dough out onto the work surface. Roll into a neat rectangle no wider than the loaf pan you're going to use, and about 18 to 24 inches long. Smear with 2 tablespoons melted butter. Mix sugar and cinnamon together, then sprinkle evenly over the butter- smeared dough. Starting at the far end, roll dough toward you, keeping it tight and contained. Pinch seam to seal.
7. Smear loaf pan with softened butter. Place dough, seam down, in the pan. Cover with plastic wrap and allow to rise for 2 hours.
8. Preheat oven to 350 degrees.
9. Mix egg with milk, and brush over the top.
10. Bake for 40 minutes on a middle/lower rack in the oven. Remove from the pan and allow bread to cool.

Yield: 12 Servings, Prep Time: 10 minutes, Cook Time: 40 minutes

Total Time: 4 hours 50 minutes, Author: Sabrina Snyder

Source: <https://dinnerthendessert.com> (Notes for the Perfect Cinnamon Swirl Bread)

Chocolate Cinnamon-Swirl Bread

End brunch on a sweet note by slicing into a loaf of this swirl bread. Enriching the yeasted dough with eggs and milk produces a super tender crumb once baked, but not before becoming the canvas for a cinnamon-spiked chocolate filling. To make sure the filling is infused into every pillowy bite, the dough is braided together before being placed in the loaf pan to proof and then bake. Cinnamon Swirl Bread likely started off as a variation of Stollen, a traditional Christmas cinnamon raisin bread eaten in Germany. This recipe also Inspired by Jewish babka and Japanese Shokupan.

Ingredients

Dough

3 1/3 cups unbleached bread flour, plus more for dusting
2/3 cup whole milk
1/4 cup granulated sugar
1 1/2 teaspoons kosher salt
2 1/4 teaspoons active dry yeast (not rapid rise; one 1/4-ounce envelope)
5 tablespoons unsalted butter, melted, plus more for brushing
1 large egg, room temperature, plus 1 egg white

Filling

5 tablespoons unsalted butter, softened
1/2 cup packed dark-brown sugar
1 tablespoon Dutch-process cocoa powder
1 tablespoon ground cinnamon
2 1/2 ounces bittersweet chocolate, finely chopped (1/2 cup)

Directions / Instructions Checklist

Step 1. Dough: Whisk together 1/3 cup bread flour, 1/3 cup milk, and 1/4 cup water in a small saucepan until smooth. Cook over medium-low heat, whisking frequently, until thickened slightly but still pourable (it should have the consistency of loose pudding), 2 to 3 minutes. Transfer to a small bowl; let cool until warm to the touch but no longer hot, about 10 minutes.

Step 2. In a large bowl, whisk together remaining 3 cups flour, granulated sugar, salt, and yeast. Make a well in center of mixture. Add cooked milk-flour mixture, remaining 1/3 cup milk, melted butter, and whole egg to well; stir until a dough forms.

Step 3. Transfer to a lightly floured work surface and knead until dough is smooth and elastic and springs back when lightly pressed, 8 to 10 minutes. Transfer to a bowl brushed with butter, turning dough to coat. Cover with plastic wrap and let rise until doubled in volume, 45 minutes to 1 hour; or refrigerate up to 1 day and return to room temperature before rolling out.

Step 4. Filling: Preheat oven to 375°F. Brush a standard 9-by-5-inch loaf pan with butter. Stir together butter, brown sugar, cocoa, and cinnamon until smooth.

Step 5. Punch down dough. On a lightly floured work surface, roll out dough to a 12-by-16-inch rectangle. Spread brown-sugar mixture evenly over top of dough, leaving a 1/2-inch border at edges. Sprinkle evenly with chocolate. Starting at one short end, roll up dough into a tight log, pinching ends and seam to seal after rolling. Starting 1 inch from one end of log, cut through dough vertically all the way through opposite end (dough should only be attached at one end).

Step 6. Twist the two sections of dough outward 5 times, then braid together, starting at attached end, pinching ends together to seal. Compress braid slightly with your hands to approximately 9 inches; transfer to prepared pan. Cover and let rise until doubled in volume (dough should rise about 1 inch above rim of pan), about 45 minutes. Whisk egg white with 1 teaspoon water; brush over top of dough.

Step 7. Bake until bread is puffed and brown on top (if browning too quickly, tent with foil), 45 to 50 minutes. Let cool in pan on a wire rack 20 minutes. Carefully remove bread from pan and let cool completely on rack, about 2 hours. Slice and serve.

Cook's Notes: This bread is best served the day you bake it, but you can let it cool completely, wrap it tightly in plastic wrap, and store it at room temperature for up to three days.

By Greg Lofts, Prep: 40 min., Makes one 9-by-5-inch loaf, Total: 5 hrs 15 min

Source: <https://www.marthastewart.com/>



German Pumpernickel Bread Recipe

Pumpernickel is an unleavened dark bread made from whole rye grain which is prepared using a sourdough process. It is claimed to have originated during the fifteenth or sixteenth century in Westphalia, Germany, where it was developed during a famine.

This famous German bread is dark and dense with an intense flavour. This recipe will give you a satisfying result at home.

Ingredients

500 ml (16 fl oz) warm water
300 g (10 oz) rye flour
150 g (5 oz) wholemeal flour
80 g (3 oz) bulgur wheat
1 tbsp black treacle or blackstrap molasses
1 tbsp vegetable oil
1 tsp salt



Instructions

1. Mix the dry ingredients together in a bowl.
2. Dissolve the treacle in the water and add it to the dry mixture together with the vegetable oil.
3. Mix to form a thick dough.
4. Lightly grease a 22cm x 11 cm (8" x 4") loaf tin and line it with baking paper.
5. Pour the mixture into the tin and spread evenly.
6. Cover with plastic film and leave in a warm place overnight.
7. Remove the plastic film and cover tightly with aluminium foil.
8. Put about 3 cm (1") of water in a baking tray and place a rack on top. Place the loaf on top of the rack and bake in the oven at 110°C/230°F for 6 hours.
9. Remove the foil from the loaf tin and place the loaf back in the oven for a further 10-15 minutes.
10. Remove the pumpernickel from the loaf tin and place on a wire rack to cool.

Notes

I like to think of pumpernickel as a non-crispy version of crispbread. Slice thinly and eat with smoked cheeses or cured meats for breakfast or lunch. Cut into small squares and use as the base for canapés.

The bread improves on keeping. If you keep it double-wrapped inside a plastic bag it will keep for several weeks if necessary!

Source: <http://www.thebreadkitchen.com/>

https://www.youtube.com/watch?v=bPAkLVCu_ds

The Hofbrauhaus News

German Beer Bread – Original Bavarian Recipe

German Beer Bread is the best to be made with German beer and especially the Bavarian beer from Hofbräu which is one of the oldest breweries in Bavaria. Here is a little history of the Hofbräuhaus: The Hofbräuhaus was founded in 1589 by Herzog Wilhem V.

Since then the brewery and the Brauhaus are a historical location in Munich. Hofbräu are part of the Bavarian history and it is a 400 year old tradition to brew this beer that is been served at the annual Oktoberfest. We all know it by its abbreviation “HB”. Indeed it is part of Bavaria and the beer has created a life style with the beer garden, the food and the “Gemutlichkeit”.

We found a recipe to make bread, and the main ingredient is beer. Happy Cooking! And Prosit!

Ingredients

360 g whole grain flour (rye, wheat or a mix of flours)
1 tbsp baking powder (Dr Oetker)
1 tsp salt
1/2 tsp dry yeast
1-2 tbsp honey (or to taste)
375 ml light beer such as original Hofbrau or Lager or any other light German beer
some melted butter



Baking Instructions

- Pre-heat oven to 190°C or 375 F.
- Grease a baking form (rectangle 10 cm x 20 cm) with butter.
- In a big bowl mix all dry ingredients very well, add honey and then the beer.
- Stir a little bit but not too much, this is fatal. You need to have some clumps in the dough. Use a wooden spoon (no mixer) and stir several times.
- Pour dough in baking form and bake it for 30-40 minutes, should have a light brown crust.
- Take it out of the oven, increase temperature to 220 C or 425 F.
- Place the bread on a baking tray (must not be in the form) and because the bread is hot any butter will melt right away, so spread the butter generously over the top and sides.
- Place back in oven and bake for another 5-10 minutes.

Tips

If you don't like it sweet reduce honey or don't use sweetener at all.

If you don't have natron use dry yeast or just don't use it at all, it should work.

Dissolve the honey in the beer. The taste might be different according to the beer you are using. A light beer is recommended that is not too strong in taste.

Don't use Guinness, Bock beer or ale.

Footnote: Weihenstephan Abbey (Kloster Weihenstephan) was a Benedictine monastery in Weihenstephan, now part of the district of Freising, in Bavaria, Germany. Brauerei Weihenstephan, located at the monastery site since at least 1040, is said to be the world's oldest continuously operating brewery.

GERMAN BRÖTCHEN recipe (Bun)

A recipe of wonderful crusty German Brötchen by Marion Jackson, in English and German.

Ingredients:

1000 g Mehl / flour

12 g instant Hefe / yeast (3 TL/tsp)

25 g Backmalz / dry malt powder

15 g Salz / salt

635 g warmes Wasser / tepid water

Preparation:

First mix the instant yeast and the dry malt powder with the flour and put the mixture in a bowl for the stand mixer/kneading machine. Put the salt on top of the flour and start kneading with the dough hook while adding the water. Knead for approx. 3 min, the dough should separate from the bowl.

Cover the bowl with clear foil and let sit for at least an hour, the dough should double.

Then put the dough on a lightly floured surface and knead shortly with your hands, separate dough into 16 pieces (ca.100g each). Roll each piece into a little log, place on baking sheet and press flat.

Leave enough distance between each piece. Now cover the baking sheet and let them rise again for 1 hour.

Preheat oven to 245 degrees Celsius.

Just before baking cut the top of the Broetchen lengthwise with a razor blade.

Put the baking sheet in the oven and reduce temp. to 230 degrees Celsius. After 2,4 and 6 minutes spray some water on the Broetchen with a spray bottle (do it fast so the heat stays in the oven) overall bake time 15 – 18 minutes until desired colour is reached.

You can freeze them and just before serving put them in the oven for 15 min. at 150 degrees Celsius, they will be crispy and hot.



Source Unknown

The Hofbräuhaus News

Sweet German Milk Rolls – Authentic Recipe

The recipe is originally from a bakery that was operated in the former DDR (East German recipe). All important information are in the recipe! Happy Baking!

Ingredients Sweet German Milk Rolls

Pre-Dough (Starter)

500 g wheat flour, all purpose, unbleached
1 cube fresh yeast (42g or 0.6oz)
or 1 package dry yeast

YEAST INFO:

If you can only find dried yeast use this as a guide for 500g flour:
15g fresh = 1 tablespoon dried = 7g fast-action.

500 ml whole milk (never low fat)

Dough

500 g flour, all purpose, unbleached
150 g sugar
50 g butter
1 tsp salt
some milk



Baking Instructions Sweet German Milk Rolls

- Dissolve yeast in milk, add to flour, make a so called pre-dough (starter): Mix all ingredients very well.
- Let rise at a warm place, covered with a clean kitchen cloth, until dough has doubled (up to 1 hour).
- No add all dough ingredients and knead with kneading hooks until you get a smooth dough. You also can knead with your hands which should be sprinkled with flour.
- Let dough raise again for another 30 min.
- Sprinkle flour on a baking board or a clean and smooth surface.
- Knead dough with hands very well.
- Now form rolls (each should weigh about 80g).
- Place the rolls on a baking tray layered with parchment paper.
- Brush milk on top of each roll.
- Pre-heat oven to 390 F.
- Before you would bake the rolls, with a knife make a small cut in the middle. Brush again with milk.
- Bake the rolls for about 15 min.

Attention: They brown fast! Move the grid to a lower level if they are already brown before the end of the baking time.

Source: www.mybestgermanrecipes.com

Main Courses

Semmelknödel (German Bread Dumplings)

A specialty of the Bavarian region of southern Germany, drenched in gravy these SemmelKnödel are simply heaven! Serve them with beef or pork roast, any kind of sauce/gravy, goulash and more!

INGREDIENTS

- 11 ounces of white crusty bread (traditionally Brötchen/crispy bread rolls are used) , left to sit out for a few days to get hard and then diced into small cubes
- **Note:** It's more convenient to use bags of unseasoned bread stuffing - it's already cubed, simply let it dry out a little longer. (I do not advise using croutons though as they're too hard.)
- 1 cup hot milk
- 1 tablespoon butter
- 3/4 cup very finely diced yellow onion
- 4 strips bacon, diced and fried until crisp , optional for a variation called Speckknödel (Bacon Bread Dumplings)
- 2 large eggs , lightly beaten with a fork
- 3 tablespoons finely chopped fresh parsley
- 1 teaspoon salt (you can use less if using bacon)
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon freshly ground nutmeg
- breadcrumbs, as needed



INSTRUCTIONS

1) Chop the hardened bread into small cubes and place them in a large bowl. Pour the hot milk over the bread, cover and let sit for 20-30 minutes or until softened.

2) Heat the butter in a frying pan and cook the onions just until transparent, do not brown them. Add the cooked onions to the bread mixture along with the eggs, cooked bacon (if using), parsley, salt, pepper and nutmeg. Knead the mixture together with your hands until very thoroughly combined, breaking up as many of the bread cubes as you can until it's a soft and chunky-smooth consistency. If the dough is too wet, add breadcrumbs (not flour).

3) Wet your hands to prevent the dough from sticking and form Knödel about the size of a tennis ball (they will expand slightly when cooked). Press the Knoedel between your palms to make sure they're nice and compact. Bring a large, wide pot of lightly salted water to a very light simmer - not boiling but just on the verge of boiling with tiny fizzy bubbles floating up. Carefully drop the Semmel Knoedel in the water and let them "steep" 15-20 minutes. Do not at any point let the water boil or you risk your Knödel losing shape or falling apart. Carefully lift them out with a slotted spoon.

Serve with Rouladen, Sauerbraten, Senfbraten, Geschnetzeltes, Jaegerschnitzel, etc.

4) **To Freeze The Knödel:** Let them cool completely, place them spread apart on a cookie sheet and freeze them, then transfer them to a freezer bag or container. To reheat, let them thaw and reheat them covered (to create some steam) in the microwave.

5) Makes 6-7 Semmelknödel, depending on the size.

Source <https://www.daringgourmet.com/>, by Kimberly Killebrew

Mutzbraten

A typical dish of Altenburg, a city in Thuringia, Germany, is Mutzbraten, a flame-grilled pork speciality. Mutzbraten is called a fist-sized piece of meat from the shoulder or the crest of the pig in the east of Thuringia and in the west of Saxony , which is seasoned with salt , pepper and marjoram , marinated and cooked in birch wood smoke on so-called Mutzbraten stands. Bread , sauerkraut and mustard are usually served with it, whereas consumption with ketchup is rather frowned upon.

Mutzbraten is best known around Schmölln and Altenburg in East Thuringia and in the Thuringian wood country . In the Altenburg dialect, the word "Mutz" describes an animal without a tail, here the pig. Especially in Holzland, the "Mutz" is jokingly named as the supplier of the meat for the Mutzbraten, a mythical creature, an "egg-laying woolly milk pig, which is essentially similar to the Bavarian Wolperdinger ".

Ingredients:

3 Cup water
2 oz salt
2 Ts marjoram
1/2 Ts thyme
1 Ts ground pepper
2 onion finely cut
pork meat



Preparation:

The meat should be streaked with fat, because lean meat would dry out during preparation and take in too little of the aroma of the birch wood , which is an essential characteristic of the Mutzbraten. Cube-shaped pieces of meat weighing around 250 g are cut and soaked in salt, pepper and marjoram for several hours. The skewered meat is then grilled over birch wood on a roast meat stand for at least two hours.

Marinate over night.

Seal meat at 350°F 1 hour use birch wood for authentic taste
wrap in foil 1 hour, let temperature slowly drop to 250°F

A classic meat roast prepared on a gas grill and using birch chips for smoking.

https://www.youtube.com/watch?v=vYpYOowM_40

Schweineschnitzel - Authentic German Schnitzel

Learn how to make that perfectly crispy breaded Schnitzel you know and love from your favourite German restaurants!

Prep Time 10 min / Cook Time 6 min / Total Time 16 min

Ingredients

4 boneless pork steaks or chops, (to make Austrian Wienerschnitzel use thin veal cutlets)

salt and freshly ground black pepper

1/2 cup all-purpose flour combined with 1 teaspoon salt

2 large eggs, lightly beaten

3/4 cup plain breadcrumbs

Oil for frying (use a neutral-tasting oil with a high smoke point)

(US Customary - Metric)



Instructions

- 1)** Place the pork chops between two sheets of plastic wrap and pound them until just 1/4 inch thick with the flat side of a meat tenderizer. Lightly season both sides with salt and freshly ground black pepper.
- 2)** Place the flour mixture, egg, and breadcrumbs in 3 separate shallow bowls. Dip the chops in the flour, the egg, and the breadcrumbs, coating both sides and all edges at each stage. Be careful not to press the breadcrumbs into the meat. Gently shake off the excess crumbs. Don't let the schnitzel sit in the coating or they will not be as crispy once fried - fry immediately.
- 3)** Make sure the cooking oil is hot enough at this point (about 330 degrees F) as you don't want the Schnitzel to sit around in the coating before frying. Use enough oil that the Schnitzels "swim" in it.
- 4)** Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels.
- 5)** Serve immediately with slices of fresh lemon and parsley sprigs or with your choice of sauce. Serve with German Spaetzle (see recipe for Homemade German Spaetzle), French fries, or German potato salad, and with a fresh leafy green salad.

Source: <https://www.daringgourmet.com>

The Hofbräuhaus News

Authentic German Jägerschnitzel (Hunter Schnitzel with Mushroom Gravy)

Perfectly crispy on the outside with a tender interior and served with a delightfully rich mushroom gravy, it's no wonder this is one of Germany's most famous and beloved dishes!

Note: There are four basic kinds of Schnitzel in Germany. Most of them are breaded (regional differences) but how they are served varies. The four most common versions are: Plain (usually pork, Schweineschnitzel, though sometimes veal, Wienerschnitzel, and often served with a lemon wedge), Rahmschnitzel (served with a cream sauce), Zigeunerschnitzel ("gypsy" sauce with bell peppers) and Jaegerschnitzel (served with a brown mushroom gravy).

The two most popular types, and the ones you'll find in most restaurants, are Plain (Schweineschnitzel) and Jägerschnitzel.

Prep Time 20 min / Cook Time 25 min / Total Time 45 min

German Main Course, 4 servings, Author: Kimberly Killebrew

Ingredients

Neutral-tasting oil for frying (I use avocado oil as it has a high smoke point)
4 boneless pork steaks or chops
salt and freshly ground black pepper
1/2 cup all-purpose flour combined with 1 teaspoon salt
2 large eggs, lightly beaten
3/4 cup plain breadcrumbs
Brown Mushroom Gravy (click for recipe)
Chopped fresh parsley, garnish
US Customary - Metric



Instructions

1) Pound the pork chops between two sheets of plastic wrap with the flat side of a meat tenderizer until 1/4 inch thick. Lightly sprinkle both sides with salt and freshly ground black pepper.

2) Place the flour mixture, egg, and breadcrumbs in 3 separate shallow bowls. Dredge the pork chops in the flour, the egg, and the breadcrumbs, coating both sides and all edges at each stage. Be careful not to press the breadcrumbs into the meat. Gently shake off the excess crumbs. (Note: Don't let the schnitzel sit in the coating or they will not be as crispy once fried - fry immediately.)

Note: Some regions of Germany make Jägerschnitzel **without the breading**. Simply pound the pork chops, salt and pepper them, fry them and serve them with the gravy.

3) Heat the oil to 330 degrees F (not hotter or the Schnitzel will burn before the meat is done, not lower or the Schnitzel will absorb the oil and be greasy). Use just enough oil so that the Schnitzels "swim" in it. Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels.

4) Serve immediately topped with Homemade Brown Mushroom Gravy and garnished with chopped fresh parsley. Avoid completely drenching the Schnitzel with gravy so that much of the Schnitzel remains crispy.

Serve with Homemade German Spaetzle, French fries, or Homemade Swabian Potato Salad, and with a fresh leafy green salad or German Cucumber Salad.

Source: <https://www.daringgourmet.com>

German Rahmschnitzel – In a Creamy Sauce

The German Rahmschnitzel is a very easy German meat dish. It's just delicious for a festive menu. You can use pork or veal schnitzel, the best is pre-cut. It's a popular German dish that can be found on many restaurant menus. Happy Cooking!



Ingredients (serves 4)

- 4 veal schnitzel (alternatively pork or chicken filet) salt and pepper to taste
- 2 tbsp flour
- 2 tbsp clarified butter
- 1/8 liter white wine, dry
- 200 ml heavy cream
- 2 tbsp creme fraiche (optional)
- lemon pepper to taste (optional)
- 1 tbsp parsley or chives, chopped

Cooking Instructions

- Tenderize the meat by using a meat pounder (see below).
- Spice both sides of the schnitzel with salt and pepper.
- Dust a thin layer of flour on the meat.
- Heat clarified butter, fry the meat on both sides for 4 min each side until it shows a golden brown coloration.
- Remove from pan, keep warm.
- Add white wine to the pan, with a wooden spoon stir until you have scratched off all fond.
- Let simmer for some minutes until the sauce has thickened.
- Add heavy cream and creme fraiche.
- Spice with lemon pepper.
- Serve each slice with gravy.
- Sprinkle with chopped parsley.

Note: Side dishes: Spaetzle, pasta, fried or mashed potatoes, dumplings

Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

CLASSIC JAEGER SCHNITZEL

Traditionally you would not flour or bread a cutlet for jägerschnitzel, but sometimes I like a light coating of flour. Do not bread it, though. That's wiener schnitzel, or milanese. Both are good, just different. What mushrooms to use? Historically you would use regular button mushrooms plus chanterelles. I say use anything you want, but use a variety of mushrooms. I like those "chef's sampler" packs you can get in the store.

Ingredients

Instructions

4 venison or wild boar medallions, duck breasts, or 2 venison hearts

*Course Main Course
Cuisine German
Prep Time 20 minutes
Cook Time 20 minutes
Total Time 40 minutes
Serves 4 people
Author Hank Shaw*



t

1 to 1 1/2 pounds mixed fresh mushrooms, cleaned and roughly chopped
1/2 yellow onion, roughly chopped
5 tablespoons bacon fat, lard or butter, divided
Flour for dusting (optional)
2 tablespoons flour
1 cup venison, duck or beef stock
2 to 4 tablespoons cream
Black pepper to taste

Instructions

1. Place the meat between two pieces of plastic wrap and pound until it is about 1/8 inch thick. Do this firmly, but don't wail on the meat or you will tear it. Trim the cutlets to an even shape if you want.
2. Set a large sauté pan over high heat for 1 minute, then add the mushrooms to the hot, dry pan. Shake them around so they don't stick too much and cook the mushrooms until they give up their water, about 3 or 4 minutes. Add 2 tablespoons of the bacon fat and onions and stir-fry everything until the onions begin to brown, about 3 minutes. Remove the mushrooms and onions and set aside.
3. Dust the cutlets in flour if you want to. Add the remaining bacon fat to the sauté pan and let it heat up over medium-high heat. Do not let it smoke. Sear the cutlets for 90 seconds on the first side. Keep them from curling up with a spatula. Flip the cutlets and sear another 90 seconds for medium doneness. Remove the cutlets to a plate. (If you have a lot of them, set the plate in the oven and set it to "warm.")
4. Add the 2 tablespoons flour and mix with the fat in the pan. Turn the heat to medium and let the flour-and-fat mixture cook until it is the color of coffee-with-cream. Slowly pour in the stock, plus any juices that have come off the cutlets while they rest. You should have a thick gravy. If it is thin, let this boil down a minute or two. If it is really thick, turn off the heat, wait for the sauce to stop bubbling and stir in the cream. Add the mushrooms and onions back to the pan and toss to coat in the sauce. Add salt and black pepper to taste. Pour this over the cutlets and serve at once

Source: <https://honest-food.net>

The Hofbräuhaus News

Roast Pork and Sauerkraut

Ingredients:

- 1.2 – 1.5 kg pork shoulder roast
- 800 g sauerkraut, well drained
- 1 onion, sliced
- 1 golden delicious apple, peeled cored and sliced
- 1 Asian pear, peeled, cored and sliced (or swap in 2 more apples)
- 2 tbsp brown sugar
- 2 tsps caraway seeds
- 2 tbsp dijon mustard
- 2/3 cup apricot or currant jelly (or a mix of leftover jams, ideally no sweet berries)
- 1/3 cup apple butter (or 1/2 cup apple sauce)
- 1/2 cup white wine or sparkling apple cider
- 1 cup chicken broth (or water, or kraut juice if you just can't get enough of it)



Directions:

- 1) Preheat oven to 450 degrees F (230 degrees C).
- 2) Generously season your pork roast with salt and pepper. Set aside on the counter for about 30 minutes to take some of the chill off it.
- 3) In a large skillet, saute the onions over medium-high heat. When the onions start to soften, add in the Asian pear and apple slices and sprinkle over brown sugar and a big pinch of salt. Reduce heat to medium and cook until lightly caramelized all over.
- 4) In a medium bowl, whisk together the mustard, jam, and apple butter.
- 5) In a large dutch oven (or a tall sided roasting pan), combine the sauteed onion mixture with the sauerkraut. Make sure the bottom of the pan is completely covered and heap the rest of the mixture along the outside to create a nest. Sprinkle the outside rim with caraway seeds, then nestle the pork roast into the center. Spread on the jam mixture, dotting some around the kraut. Pour in the wine or sparkling cider and place it uncovered into the hot oven for 30 minutes.
- 6) After 30 minutes the pork should have a nice caramelized crust.
- 7) Reduce heat to 325 degrees, add in the broth just to keep the bottom of the pan from getting too dry. Place the cover on the pan, or seal off the top with a double layer of aluminum foil and return to the oven for 2-3 hours, until the pork is tender and pulls apart easily.
- 8) Allow the pork to rest for 15 minutes before slicing into 1/2 inch thick pieces. This is a very fatty cut of pork and despite the long cooking time it will not all render out. You'll have to eat around some of this excess fat, but this is what makes the meat so succulent and tender. Serve on top of the sauerkraut with mashed potatoes and peas on the side.

Pork Schnitzel In Garlic Sauce Recipe

(Make it with pork, veal or chicken)

Pork Schnitzel with lemon garlic butter. A simple pan fried Schnitzel recipe taken up a notch with a lemon garlic butter. You can easily make this under 30 minutes. A Schnitzel is usually a thin piece of meat that's been pounded flat for fast cooking. You can use almost any meat although white meats are best. In France we call this Escalope. This version isn't deep fried but pan fried in extra virgin olive oil. It's finished with butter and garlic to bring it to a new level. A very simple meal to make and it goes well with potatoes and a salad. Enjoy my Pork Schnitzel with lemon garlic butter.

Ingredients:

¼ cup all purpose flour (plain)
1 teaspoons coarse salt
½ teaspoon freshly cracked pepper
1-2 small whole eggs
1 cup breadcrumbs
2 pork loin cutlets
¼ cup first pressed virgin olive oil
2 tbsp salted butter
1 hand full fresh flat leaf parsley
(washed)
1 lemon
1 tsp dried thyme
1 garlic clove



Instructions!

- 1: Flatten your pork in between cling film using a meat mallet. Season with salt and pepper.
- 2: Chop the parsley, set aside.
- 3: Set up a crumbing (breading) station with flour, eggwash and breadcrumbs. For the egg wash, just use beaten whole eggs. For the breadcrumbs, add the dried thyme and mix well. Use the flour as is.
- 4: Coat your flattened pork loins first in the flour, then the eggwash and then the breadcrumbs.
- 5: Place olive oil in a pan, enough to cover the bottom and heat up, not too hot approx 330F – 165C. Place the Schnitzels in the heated oil and gently cook each side until very light brown.
- 6: Once almost cooked, add the butter and garlic in the pan, mix well by rotating pan.
- 7: Place the schnitzels on hot serving plates.
- 8: Squeeze half a lemon and add the parsley to the pan, mix well and pour over schnitzels.
- 9: Serve with a cheek of lemon and a sprig of parsley.

Source: www.recipe30.com

German Red Cabbage – Original Authentic Recipe

German Red Cabbage or in German “Rotkohl” (some say also Blaukraut) is a great side dish. It goes very well with German Beef Rouladen and mashed potatoes which is a very traditional combination. You can find German red cabbage on every festive menu, in every good restaurant and inn that serve home made dishes. Red Cabbage is part of a holiday lunch or dinner. It is also the perfect winter dish, and the cabbage tastes even better when reheated the next day, without losing its good taste. Try it out and if you really don't have too much time, you can buy it in the jar, and just heat it up. Add a bit of red wine and it is ready. Happy Cooking!

Ingredients

1 kg red cabbage
1-2 tbsp clarified butter – if you like you also can use lard or expeller pressed coconut oil
1 onion and 1 apple
1 tbsp sugar (or to taste more or less, the amount of sugar will depend on your taste preferences)
3 tbsp red wine vinegar and 3 tbsp red wine (dry)
salt, pepper to taste
1 bay leave
3 cloves (placed in a cooking sachet)
250 ml hot water



Cooking Instructions

- Remove outside leaves, cut it in quarters and remove the stalk.
- Grate or cut it in fine stripes.
- Peel onion and chop fine. Peel apple, remove core, then cut in cubes.
- In a bigger pot heat clarified butter.
- Add onions and apples,
- Saute for 1-2 min.
- Combine with red cabbage, bring to a boil, reduce heat.
- Add vinegar, red wine, bay leave and spices.
- Fill up with water, let cook for at least 1-1.5 hours.

Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

German Hasenpfeffer with Semolina Dumplings

While hasenpfeffer should properly be made with hare (snowshoe or jackrabbit in the United States), hares are notoriously hard to find if you are not a hunter. So do what everyone else does and make it with rabbit. The actual making of the dish is pretty easy, but it will be far better if you give it the 2 to 3 days' worth of marinating time. Marinades take a long time to penetrate meat, and the flavorful marinade is the heart of hasenpfeffer.

Prep Time 15 min, Cook Time 2 hrs 30 mins, Total Time 2 hrs 45 min, Servings: 6 people, Author: Hank Shaw.

Ingredients

Marinade

1 cup water
1 cup red wine
1 cup red wine vinegar
1 tablespoon salt
2 tablespoons chopped rosemary
1 tablespoon juniper berries, crushed
1 tablespoon crack black peppercorns
3 bay leaves
4 cloves
1 teaspoon dried thyme
2 green onions, chopped

Hare

1 jackrabbit, snowshoe hare or domestic rabbit, or 2 cottontails or squirrels
4 tablespoons unsalted butter
Flour for dredging
2 to 3 cups chopped onion
¼ cup sour cream

Dumplings

1 cup milk, whole or 2%
1 teaspoon salt
6 tablespoons semolina flour, or use farina or Cream of Wheat
2 tablespoons unsalted butter
1 egg, lightly beaten
½ to 1 teaspoon ground nutmeg

Instructions

1) Marinate the rabbit. Bring all the ingredients for the marinade to a boil, then let cool to room temperature. While the marinade is cooling, cut up a hare into serving pieces. Find a covered container (plastic, ceramic, glass) just about large enough to hold the cut-up hare and put the meat inside. Cover with the cooled marinade. If you have leftover marinade, put that into a different container. Put everything in the refrigerator and let it sit at least 8 hours, but 2 days is better.

2) Remove the hare from the marinade and pat it dry. Save the marinade. Heat the butter in a large, heavy pot with a lid. Dredge the hare in the flour and brown well on all sides. Do this over medium to medium-high heat so the butter does not burn. Remove the hare pieces as they brown and set aside.

3) As the hare is browning, preheat your oven to 325°F and strain the marinade into a bowl.

4) Once you've browned the hare, add the onion and stir to coat with the butter. If there is not much butter left, add another tablespoon or so. Cook the onions over medium-high heat until they are soft and a little brown on the edges. Sprinkle salt over them as they cook.

5) Return the hare to the pot and add the strained marinade. Bring to a simmer, cover and put into the oven. Cook until the meat wants to fall off the bones: This will take 2 to 4 hours for a wild hare, or between 90 minutes and 2 hours for a store-bought rabbit. To finish the hasenpfeffer, remove it from the oven and uncover the pot. Spoon off about a cup of the sauce and put it into a bowl. Add the sour cream to the bowl and mix to combine. Return the mixture to the pot and swirl it around to combine. Serve at once with the dumplings.

6) Make the dumplings. Once the hasenpfeffer has cooked for an hour or so, make the dumpling dough. Heat the milk to the steaming point and add the butter and salt. Start stirring the milk with one hand while you sprinkle in the semolina with the other. Stir well until the semolina absorbs the milk and forms a stiff dough. Take the pot off the heat and let the dough cool. Bring a large pot of salted water to a boil on the stove. Once it boils, turn off the heat until the hare is done.

7) When the hasenpfeffer is ready, turn the heat off the oven but leave everything inside. Mix the egg and nutmeg into the semolina dough. Let the dough stand while you bring your pot of salty water back to a boil, which won't take long because you preheated it. Get a bowl of water ready to wet your hands, so the dumpling dough doesn't stick to them.

8) Roll the dough into balls. I like to make dumplings the size of a walnut. As you make them, drop each one into the boiling water. Do not crowd the pot. Once the dumplings start bobbing on the surface, let them cook another 2 to 5 minutes, depending on how soft you like them. Remove with a slotted spoon and set aside.

Notes: Nothing in this recipe is difficult to find, with the possible exception of juniper berries. Juniper is used so often in wild game dishes that if you are a hunter, you really need a constant supply. You can either pick them yourself, find them in a large supermarket, or order juniper berries online.

Source: <https://honest-food.net>

The Hofbräuhaus News



Tafelspitz - A German Austrian Specialty

Here is a little secret on how to get of a juicy Tafelspitz:

Heat the water to a rolling boil before you place the piece of meat in the water. This is causing that the pores of the meat will seal right away and the meat's liquids stay inside. The tafelspitz is served normally with boiled potatoes and a horseradish or chives sauce. Below the recipe you find the recipe for a horseradish sauce. Happy Cooking!

Ingredients

2.5 pounds (1200g) of either fresh beef brisket, silverside or sirloin
750 g beef bones
enough water to fill in a pot, about 5 L
salt about ½ tbsp for every Qt. water
1-2 leek, cut in slices
10 whole black or white peppercorns
2 juniper berries, 2 bay leaf
3 whole medium size carrots, peeled, cut in pieces
1 small-medium onion, peeled and cut in half
3 sprigs fresh parsley



Cooking Instructions

1. In a pot bring water to a boil (about 5 liter); wash bones, add into the water and bring it to a boil. Remove skin and tendons from the Tafelspitz meat but keep the fat layer. Add meat with bay leaves, pepper corns and juniper berries and let it simmer on low heat for 2-2.5 hours. While the boiling process take off the foam several times. Don't peel the onion but cut it in 2 halves and in an old pan fry it without grease or oil until the cutting edges are getting brown. Cut vegetable in cubes and add it together with the onion to the meat. Let it simmer another hour, until the meat is really tender. Test: If you take a fork and softly poke it into the meat, the fork should go easily into the meat.
2. Remove the meat from the broth and sieve the broth; put the meat back into the broth and let it there for 15 minutes.
3. Cut Tafelspitz in slices, and serve the slices on warm plates, add the salt now and sprinkle chopped chives over it.
4. Serve with boiled potatoes (peeled and cut in half) or "Bratkartoffeln", fried potatoes, and a Chive Sauce, and if you like, that's what they do in Austria, serve it with apple sauce.

Horseradish Sauce Ingredients and Cooking Instructions

30 g butter
25 g flour
375 ml broth from the Tafelspitz
120 ml heavy cream
20 g fresh grated horseradish
1 tsp lemon juice or to taste

- Melt butter in a pan.
- Add flour and while stirring brown it slightly to get a light yellow color (this is a so called "Mehlschwitze").
- Pour in the broth, whisk very well. There shouldn't be any clumps.
- Bring sauce to a boil, reduce heat and let simmer for 5 min uncovered. Stir frequently.
- Add grated horseradish.
- Spice with salt, pepper, sugar to taste. Add lemon juice.

TIP

When cooking Tafelspitz you always get a wonderful broth which you can use as the base for another soup. Add some German soup noodles, a vegetable mix or use it for a a risotto – the possibilities are many.

Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Crispy German Potato Pancakes (Kartoffelpuffer)

Golden, crispy fried German potato pancakes are a real treat and something Germans miss when they move away. Eating freshly made potato pancakes with applesauce at local outdoor weekly markets, Christmas markets or at Karneval or Fasching are some of the wonderful ways Germans indulge in this favorite German treat.

Ingredients:

- 2 eggs
- 2 tbsp all-purpose flour
- 1/4 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 6 medium potatoes, peeled and shredded
- 1/2 cup onions, finely chopped
- 1/4 cup vegetable oil



Preparation:

In a large bowl, beat together eggs, flour, baking powder, salt, and pepper. Mix in potatoes and onions.

Heat oil in a large skillet over medium heat. Working in batches, drop heaping tablespoonfuls of the potato mixture into the skillet. Press to flatten. Cook for about 3 minutes on each side until browned and crispy. Drain on paper towels.

Source: germanculture.com.ua

Bavarian Potato Pancakes (Kartoffelpuffer)

Applesauce is the perfect foil for these savory, golden fried pancakes, a mix of starchy potatoes, flour, and eggs.

Ingredients:

3 large russet potatoes (about 2 1/2 lb.)
2 medium yellow onions
1/3 cup flour
3 eggs
salt, to taste
Ground white pepper, to taste
Canola oil, for frying
Applesauce, for serving

Instructions:

Peel potatoes and onions, and finely grate using a box grater.

Place in a strainer set over a bowl and let drain, squeezing mixture until dry; transfer to another bowl.

Slowly pour off the water from squeezing the potatoes until you reach the milky starch at the bottom of the bowl; pour this on top of the drained potato mixture.

Add flour and eggs, and season with salt and white pepper; mix until evenly combined.

Heat 1/4 cup oil in an 8" skillet over medium heat.

Working in batches, measure out 1/2 cup potato mixture, and use your hands to flatten it into a 4-5" pancake; add to skillet, and fry, flipping once, until golden brown and cooked through, about 8 minutes.

Transfer to a paper towel-lined baking sheet, and repeat with more oil, as needed, and remaining potato mixture.

Serve pancakes with applesauce on the side.



Information Source:

<https://www.saveur.com/article/Recipes/German-Browned-Potato-Pancakes>

Bratkartoffeln - German-Style Fried Potatoes

Bratkartoffeln are a very traditional German side dish and you will probably find them on the menu in every German restaurant, and it's an easy, quick and tasty side dish for your favorite German meals. These perfect Bratkartoffeln are made with bacon and onions. So much flavor, so good!

There are two main tricks to making great German fried potatoes. Start them in a single layer in the skillet with plenty of fat and cook them slowly on medium to medium-high heat (about 20-30 minutes). Don't overcrowd the pan/skillet with too many potatoes. Cook them in batches if necessary.

This recipe Bratkartoffeln recipe goes great with Schnitzel.

Ingredients:

1/2 kg small potatoes, boiled in their skins (peel, then place the potatoes in the fridge overnight)

1 medium onion, finely chopped

4 thin slices of bacon or speck, cut into small cubes

2-3 tbsp of olive oil & butter (50/50)

Salt and black pepper to season

Instructions:

Slice the cold potatoes into thin 1/8" slices, then set aside.

Add about 1 tbsp of the oil to a large frying pan and heat gently.

Fry the onions till soft then add the bacon pieces. Continue frying till the bacon and onions are lightly browned then remove from the pan with a slotted spoon. Set aside for now.

Add the remaining oil and butter to the pan and fry the potato slices over a low/medium heat, turning them occasionally. Allow them to brown lightly on one side before turning, repeating the process till most of the potatoes are golden brown.

Once the potatoes are almost done, return the onion and bacon mix to the pan, season with salt and plenty of black pepper, then continue frying over a medium heat till everything is nicely browned.



Information Sources:

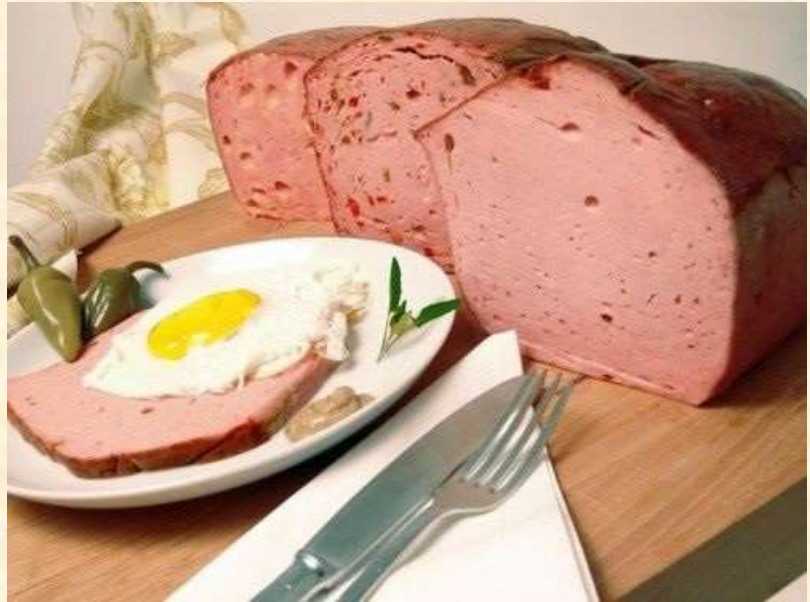
<https://germanculture.com.ua>, also: www.deliciousmeetshealthy.com/

Bavarian Leberkäse Recipe

Literally translated, Leberkäse means “liver cheese” in German, even though in Bavaria it does not contain any liver or cheese at all. Leberkäse is a special sausage meat and is very popular in the South of Germany, Bavaria. It is said that the meatloaf was invented in 1776 by the cook of Charles Theodore, Elector of Bavaria, although this story has been heavily contested. It is baked in the oven like a loaf until there is a brown crust. It's best warm as a sandwich.

Ingredients:

400 g lean beef
400 g pork
200 g bacon (with rind removed)
250 ml iced water
1 tsp salt
1 tsp freshly ground white pepper
1 medium onion
1 dessert spoon marjoram
Butter to grease the tin



Directions:

All meat must be well cooled before preparation begins. Cut meat into chunks and mince on a fine setting.

Mix together both meats and add salt, pepper and the iced water until smooth. Mince the bacon on a medium setting and mix with the meat. Peel and grate the onion and add to the mixture together with the marjoram. Place in the fridge to cool. Put the mixture into a greased loaf tin.

Smooth the surface and, using the blade of a knife, make a diamond-shaped pattern across the top (about 5 mm deep). Bake in the center of a preheated oven (180°C) for about an hour (fan oven: approx. 160°C, gas mark 2 – 2.5).

Information source:

<https://germanculture.com.ua/main-dishes/bavarian-leberkase/>

BULETTEN

Buletten, also known as meat Frikadellen, are made of ground meat mixed with softened Brötchen (bread rolls), and are one of Berlin's favorite dishes.

Ingredients:

0.5 kg of ground beef and ground pork, or just ground pork

2 stale rolls, sliced or crumbled

1 large onion

1 tablespoon fresh chopped parsley

2 small eggs

salt and pepper to taste

8 tablespoons vegetable oil

1 tablespoon butter



Preparation:

1. Place the crumbled rolls in a bowl and pour in about 1 cup of lukewarm water, cover with a dish cloth. Peel and dice the onion.
2. Knead the ground meat with the eggs, parsley, and the softened bread. Season with salt and pepper. With damp hands, form the mixture into about 8 balls, then flatten them partially.
3. Heat the vegetable oil in a large pan and brown both sides of the meatballs well. Turn the heat down to medium and fry for another 10 or 15 minutes, adding the butter during this time.
4. Remove the meatballs from the pan and let them drain on paper towels. Best served with potato salad, rolls, and mustard.

Sources: Photo via www.ekitchen.de , Recipe via www.germanfoods.org
<https://germanculture.com.ua/>

German Meatloaf A Classic Recipe

The German meatloaf classic recipe or any other meatloaf variation is very popular in Germany. The meat we use for making the meatloaf in Germany is mostly half pork and half beef. Sometimes if you use only lean beef it can get dry because this beef has a low fat content. Important is the gravy which can be made easily. Serve the German meatloaf classic with side dishes such as mashed or fried potatoes, pasta and of course a salad or you favorite choice of vegetable. Happy Cooking!

Ingredients German Meatloaf Classic

- 1 1/2 two days old rolls or any light wheat or French bread
- 2 pickles
- 2 smaller onions
- 5-6 tbsp chopped parsley
- 2 tbsp lemon juice
- 2 tbsp butter
- 600 g ground meat, half beef and pork or just beef – 1.1 lb
- 2 smaller eggs
- 1/8 liter – 1/2 cup broth, instant (vegetable or beef broth)
- 1/8 liter – 1/2 cup heavy cream
- 1 tbsp crème fraîche or sour cream
- 1 tsp sweet, mild paprika powder
- salt, pepper, cayenne pepper to taste, 1 dash nutmeg
- some butter for the form



Cooking Instructions German Meatloaf Classic

- Cut the rolls in fine slices, place in a bowl and soak in water until the bread is soft. Then press all water out of the rolls before you use them.
- Chop the pickles and onions fine.
- Heat 1 tbsp butter and saute onions until transparent; add chopped parsley.
- Place this mix in a bowl, add rolls, pickles, meat, eggs and lemon juice.
- Spice to taste, and knead thoroughly, the best with the hands.
- Melt remaining butter, take some soft butter and grease the form with it.
- Form a loaf out of the meat and place it in a fire proof form.
- Broil for 30 min on 350 F (convection) or on 375 F no convection.
- Brush now and then some melted butter of the loaf so it won't get dry.

Make the Gravy:

- Heat the broth, mix with heavy cream, creme fraiche and paprika (double the amount if you need more gravy).
- Pour the gravy over the meatloaf and broil for another 10-15 min.

Source: chefkoch.de

via: <http://www.mybestgermanrecipes.com>

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Mushroom Spätzle Pan

mushroom-spaetzle-pfanne

Ingredients:

4 eggs
1/4 cup cream
1/4 teaspoon salt
1/8 teaspoon nutmeg
1/8 teaspoon pepper
1 cup German Spätzle, prepared
2 tablespoons unsalted butter
1 cup mushrooms, sliced
1/2 cup yellow onion, diced
1/4 cup fresh parsley, chopped for garnish



Directions:

Beat eggs and mix with cream, salt, nutmeg and pepper and set aside.

Heat butter in pan and cook mushrooms and onion over medium heat until soft and fragrant.

Add in prepared Spätzle and toast for 2 to 3 minutes or until browning begins. Season with salt and pepper to taste. Add chopped parsley and egg mixture.

Cook over low heat and stir until eggs are cooked.

Garnish with parsley.

Source: germanculture.com.ua

Bavarian Beer Roasted Pork

This is the ultimate roast – Bavarian beer roasted pork, also known as Bayerischer Schweinebraten or Krustenbraten –tender, juicy meat and crunchy crackling on top, perfectly roasted and crispy. This is hearty, honest autumn food, for those cold nights after a long walk out in the countryside.

Ingredients:

1500 g / 3.5 pounds of pork, shoulder piece, boned, scored,

(if you use a piece of pork with the bone leave it in the oven for 1 – 1 1/2 hours after you poured over the beer)

10 cloves, ground in a mortar

2 heaped teaspoons of salt

500 ml / 1 pint beer

3 medium sized onions, quartered

2 sweet potatoes, scrubbed, cut into cubes

3 parsnips, scrubbed, cut into cubes

1 cinnamon stick, broken into 3 pieces

star anise, 3 single pieces

2 heaped tablespoons of mustard seeds

For the gravy

175ml / 0.5 pints of broth

1 tablespoon of elderflower (or any other fruity) jelly plus more to taste

1/2 teaspoon of Dijon mustard plus more to taste

Pepper



Preparations:

Set the oven to 175°C / 350°F.

Mix the cloves with 2 heaped teaspoons of salt and rub into the scored rind, depending on the meat's surface you might need more salt. Put the meat on a deep tray skin side up and cook for 1 1/2 hours.

Take the tray out, pour the beer over the meat and arrange the spices and vegetables on the sides (don't add the jelly and Dijon mustard yet).

Cook for another 30-45 minutes until the crackling is crisp.

Take out the vegetables and meat and mix the gravy on the tray with the broth, jelly and mustard and season with salt and pepper to taste.

Take out the cinnamon stick and star anise and pour into a gravy boat (you can cook it down in a sauce pan for a few minutes if you prefer a more concentrated taste).

Serve with the meat and vegetables.

If the rind isn't crisp enough yet, turn on the grill for a few minutes after you've removed the vegetables, gravy and spices and cook the meat until the crackling is light and crispy.

Information Source: <https://germanculture.com>

KARTOFFELKLÖßE (German Potato Dumplings)

Potato dumplings are old-fashioned comfort food, and they are often served with the Sunday roast and then reheated with the leftover gravy on Monday. Pair with wine that's right with the type of meat that's on the menu.

Ingredients:

2 tbsp butter
1 loaf white bread, cut into cubes
1/2 cup flour
2 pounds (900 g) boiled potatoes, peeled, cooked
1 egg
1 tsp salt
1/8 tsp ground nutmeg pepper
some dill



Preparation:

1. In a small skillet heat butter until bubbly and hot, add bread and sauté, stirring constantly, until bread has absorbed the margarine and is browned. Set aside.
2. Measure out and reserve 2 tablespoons flour. In a mixing bowl combine remaining flour with potatoes (mash potatoes with fork or run through ricer into large bowl), egg, and seasonings, mixing well, portion dough into 24 equal mounds.
3. Flour hands with reserved flour and shape mounds into balls, press 3 bread cubes into each ball and seal closed, forming dumplings.
4. In a 5-quart saucepan bring water to a boil, use slotted spoon to gently lower several dumplings into water (they will sink to the bottom), when dumplings rise to surface, cook for 3 to 5 minutes longer.
5. With slotted spoon, remove dumplings to warmed serving platter and sprinkle with chopped dill. Repeat procedure with remaining dumplings. Makes 12 servings of 2 dumplings each.

Source: <https://germanculture.com> .

German Beef Rouladen

Ingredients

- 3 pounds beef top round steak (1/2 inch thick)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 6 bacon strips
- 3 whole dill pickles, halved lengthwise
- 2 tablespoons canola oil
- 2 cups water
- 1 medium onion, chopped
- 2 tablespoons minced fresh parsley
- 2 teaspoons beef bouillon granules, optional
- 1/4 cup all-purpose flour
- 1/2 cup cold water
- 1/2 teaspoon browning sauce, optional



Directions

- 1) Cut steak into six serving-size pieces; pound to 1/4-in. thickness. Sprinkle with salt and pepper. Place a bacon strip down the center of each piece; arrange a pickle half on one edge. Roll up and secure with a toothpick.
- 2) In a large skillet, heat oil over medium-high heat. Brown beef on all sides. Add the water, onion, parsley and bouillon if desired. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until meat is tender. Remove to a serving platter and keep warm.
- 3) For gravy, skim fat from drippings. Combine the flour, water and browning sauce if desired; stir into drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with beef.

Nutrition Facts

1 each: 481 calories, 25g fat (8g saturated fat), 143mg cholesterol, 754mg sodium, 7g carbohydrate (2g sugars, 1g fiber), 54g protein.

Source: www.tasteofhome.com/recipes

German Beef Rouladen Recipe , photo by Taste of Home

Semmelknödel – Bavarian Bread Dumplings Recipe

These traditional Bavarian bread dumplings, or Semmelknödel, are great when you've got delicious gravy to soak up. They taste especially great served with Sauerbraten!

Ingredients:

8 day-old white rolls or slices of white bread
1 cup warm milk
1 onion, peeled and chopped
1 teaspoon butter
2 eggs
2 tablespoons flour
a pinch of salt
1-2 handfuls fresh parsley, chopped

Preparation:

Cut the rolls into thin slices and place in a bowl. Pour the warm milk over the sliced rolls and leave to soak for about 1 hour.

Saute the onions in a pan with the butter until golden brown. Set aside to cool for a moment.

In a bowl, thoroughly mix the eggs, flour, salt, parsley, onions, and the soaked bread until combined thoroughly.

Bring a large pot of salted water to a boil.

Wet your hands (for a better grip) and form 8-10 dumplings of equal size. Carefully place them in the boiling water and simmer over low heat for about 15 minutes. You'll know they're ready when they float up to the surface on their own and gently rotate. They should feel firm when you remove them from the water.



Information Source: <https://germanculture.com>

The Hofbräuhaus News

The Perfect Turkey for Christmas

Recipe by Shelly White

A perfectly seasoned and juicy turkey. My friend from France taught me to cook turkey like this, but she never measures anything so use your own judgment for vegetable amounts, etc. I usually err on the side of 'more is better'!"

Ingredients

1 (18 pound) whole turkey, neck and giblets removed
2 cups kosher salt
1/2 cup butter, melted
2 large onions, peeled and chopped
4 carrots, peeled and chopped
4 stalks celery, chopped
2 sprigs fresh thyme
1 bay leaf
1 cup dry white wine



Directions

- 1) Rub the turkey inside and out with the kosher salt. Place the bird in a large stock pot, and cover with cold water. Place in the refrigerator, and allow the turkey to soak in the salt and water mixture 12 hours, or overnight.
- 2) Preheat oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey, and discard the brine mixture.
- 3) Brush the turkey with 1/2 the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine.
- 4) Roast uncovered 3 1/2 to 4 hours in the preheated oven, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Carefully turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

Xmas Turkey Recipe : <https://www.allrecipes.com/recipe/43655/perfect-turkey/>

A Turkey stuffing Recipe: <https://www.allrecipes.com/recipe/219612/carls-turkey-stuffing/?internalSource=hub%20recipe&referringContentType=Search&clickId=cardslot%203>

Desserts

Donauwelle (Danube wave) Cake!

Donauwelle or the Danube wave is among the most famous desserts from the Germanic lands. It in-fact holds popularity both in Germany and Austria, this traditional sheet cake is made using sour cherries, butter cream, cocoa, and chocolate. Its appearance creates a swirling effect and the bright and dark layered combination makes it equally irresistible. In Germany it is also popularly known as Schneewittchenkuchen or the Snow White Cake. Furthermore, the topping of the cake comprises of buttercream and melted chocolates. Also, the trick thereon is to place sour cherries into the uncooked batter so that when the cake is ready, they stick and sink together. Therefore, the resultant cake becomes low rising and rich.

It has been said to have originate in the Danube or Donauschwaben region which basically comprises of most of the German speaking countries in the south-eastern parts of Europe. The river Danube starts from the Black Forest region and then flows thorough many countries, racing its way forward towards the East and then finally flowing into the Black Sea. Donauwelle is said to have sprouted here in these fertile grounds. It is now known that Donauwelle was a dish that the immigrants of the region brought with them in the 18th century. They had come here after the Ottoman Empire discharged them from their original habitat.

Some experts have drawn similarities between the pound cake and Donauwelle because of the cakes batter and the ingredients. The batter once mixed and ready, is divided into even halves. One of the halves is darkened using the cocoa powder. Thus, it is able to attain the two coloured texture. As far as finding sour cherries is concerned, they are easily available in packaged forms in a regular super-market. The important thing to remember is that they should be dried and then placed in the batter. The cake gets its unique flavours due to these ingredients and processes.

Ingredients:

- 1 1/4 cups unsalted butter, softened
- 1 1/3 cups granulated sugar
- 5 eggs
- 3 cups cake flour
- 3 teaspoons cocoa
- 1 tablespoon milk
- 1 (36 ounce) can tart cherries, pitted
- 1/2 cup granulated sugar
- 3 tablespoons cornstarch
- 1 3/4 cups milk
- 1 (4 ounce) package cook and serve vanilla pudding mix 1/3 cup sugar
- 1 cup unsalted butter, softened
- 4 ounces semisweet baking chocolate, melted

Directions

- 1) Preheat the oven to 375 degrees F.
- 2) Grease a 12 x 8 pan.
- 3) Beat the butter, eggs and sugar together until sugar is dissolved. Add the flour.
- 4) Spread half of the batter into the pan.
- 5) Add cocoa and milk to remaining batter, mix well and spread over the top.
- 6) Bake for 30-40 minutes until done.
- 7) Let cool for approximately one hour.
- 8) For Filling: Drain the cherries, saving 1 cup plus 2 tablespoons of the juice. Heat the juice, sugar and cornstarch slowly, stirring constantly. Add the cherries.
- 9) When the mix has thickened, set aside to cool.
- 10) Cook the pudding according to the package directions with the milk and sugar.
- 11) Let cool to room temperature.
- 12) Beat the butter until creamy and add the pudding spoon by spoon while beating Let rest a few minutes.
- 13) Assembly: Spread the cherry mix on top of the cake and cover with the cream.
- 14) Drizzle melted chocolate over the top.



This is a traditional German cake recipe. You may find certain variations or simple additions to this version in the other surrounding regions. The popularity of Donauwelle has reached far and wide across the globe due to migration and globalisation generally. But there is nothing like it to have the original dessert from Germany in Germany. So, when visiting, make sure to try it on from any of the local bakeries.

Two Christmas Butter Cookies Recipes

Home-made German Butterplätzchen and Heidesand

The result of my butter cookies recipe is tempting. Crisp and smooth, these German cookies melt in your mouth.

Butter cookies are eaten all year round, think of the well-known Danish butter cookies in the tin box.

However, the Butterplätzchen we bake for Christmas in Germany are different. They are much thinner and come in typical Christmas shapes like stars, bells, moons and Christmas trees. Butter cookies recipes are usually simple, based on a shortcrust pastry dough. What makes them a favourite Christmas cookie is the fact that kids love to help and decorate the Plätzchen with sugar sprinkles, chocolate, smarties and coarse sugar.

German Butterplätzchen Butter Cookies Recipe

Ingredients for approx. 50 Cookies

150g (1 1/4 cups) pastry flour (Type 405)

75g (3/8 cup) sugar

1 teaspoon vanilla sugar

1 egg yolk

100g (1/2cup) butter

For decoration

1 egg yolk

1 tablespoon milk

sugar & chocolate sprinkles

coarse sugar

Directions

Sift the flour on a board, cut the cold butter, put the egg yolk, sugar and butter chunks on top of the flour.

Blend the ingredients by chopping with a large knife or palette knife until you get a crumbly mix.

Then use your cool hand to quickly knead a smooth dough. There shouldn't be any butter pieces left in the dough.

Wrap the dough in cling-film and refrigerate it for 1 hour.

Dust a board and rolling pin with flour, roll out the dough 3 - 4 mm thin.

Dust cookie cutters with flour and cut out the Butterplätzchen, put them on a baking sheet lined with parchment paper.

Decorate the butter cookies

Whisk the egg yolk with 1 tablespoon milk, brush the cookies thinly.

Now you, can decorate the Butterplätzchen with coarse sugar, coloured sugar or chocolate sprinkles. This would be the most traditional way to decorate them.

Bake at 180°C / 356°F for 8 to 10 minutes until golden.

Let the cookies cool on a cooling rack, store them in a tin box.

If you use cups instead of a scale, please [check this page](#) for flour facts and gram to cup conversion.

Butter Cookies Recipe - German Heidesand

Heidesand is another favourite kind of butter cookies, especially in Lower-Saxony. These cookies got their name from their texture, they are crumbly like baked sand. Heidesand is just delicious.

Ingredients for approx. 50 Plätzchen

250g (1 1/8 cup) soft butter

125g (5/8 cup) sugar

125g (1 cup) almonds, grounded

375g (3 1/8 cups) pastry flour (Type 405)

2 tablespoons sugar to coat the cookies

Directions

Carefully heat the butter in a pan until it is light brown. Let it cool down and put it into a mixing bowl.

When the butter is firm whisk with a hand mixer until foamy, add sugar, continue whisking for about 10 minutes to get a thick white cream.

Add almonds and the sifted flour, knead to get a firm dough.

Form a 3 to 4 cm thick roll. With a sharp knife cut 5 -7 mm thick cookies.

Coat the cookie's edges with sugar and place them on a baking sheet lined with parchment paper.

Bake at 150°C / 302°F for 20 to 25 minutes until golden.

Let the cookies cool on a cooling rack, store them in a tin box.



Butterplätzchen



Decorate Butterplätzchen with chocolate & sugar sprinkles



Heidesand

Rita's Tips

Don't put the cookies too close together on the baking sheet, leave some space between them.

Cookies can burn quickly, always watch them while they are in the oven.

Ovens are different, baking time might differ.

Now did I make your mouth water?

Check out my other Christmas cookie recipes. Happy baking!

LEBKUCHEN – GERMAN CHRISTMAS COOKIES

Lebkuchen is a traditional German cookie that is usually baked for Christmas. It is most like a soft gingerbread cookie, made with molasses and full of warm spices. The glaze provides the perfect complement, a little sweet and with a hint of lemon. All of the flavors blend together so nicely and taste like the holidays; one bite and you will want to crank up the holiday music and trim the tree. You could roll these a little thinner and use cookie cutters to cut out shapes and decorate them. No matter how you make them, you will be glad you did!

A traditional German baked Christmas treat

INGREDIENTS: FOR THE COOKIES:

3 cups all-purpose flour (plus extra for kneading)
1¼ teaspoons ground nutmeg
1¼ teaspoons ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground allspice
1 egg
¾ cup light brown sugar
½ cup honey
½ cup molasses

FOR THE GLAZE:

1 cup confectioner's sugar
2 Tablespoons water
1 Tablespoon lemon juice

DIRECTIONS:

1. Preheat the oven to 350°F. Grease two baking sheets or line them with parchment paper.
2. Sift together the flour, nutmeg, cinnamon, cloves and allspice. Set aside.
3. Beat the egg and sugar together on medium speed until light and fluffy, about 2 minutes. Scrape down the bowl.
4. Beat in the honey and molasses until thoroughly combined.
5. On low speed, stir in the flour mixture until just combined.
6. Turn the dough out from the bowl onto a well-floured surface. Knead the dough, adding more flour as kneaded, until a stiff dough is formed.
7. Wrap the dough in plastic wrap and chill until firm, about 2 hours or overnight.
8. On a well-floured surface, roll out the dough into a 9x12-inch rectangle. Cut the dough into 18 3x2-inch rectangles. Bake for 10-12 minutes.
9. Transfer the cookies to a wire rack and let cool. Whisk together the confectioner's sugar, water and lemon juice and brush or spread on top of the cookies.
10. Allow the glaze to firm, and then store the cookies in an airtight container at room temperature.



Source: <https://www.browneyedbaker.com/lebkuchen-german-christmas-cookies>

Christmas Morning Stollen

Ingredient Checklist

3/4 cup dried currants
3/4 cup golden raisins
3/4 cup dark rum
1 1/4 cups chopped almonds
1 container (15 ounces) whole milk ricotta cheese
2 large eggs
1 teaspoon pure vanilla extract
1/2 teaspoon almond extract
3 3/4 cups all-purpose flour, plus more for work surface
1 cup plus 2 tablespoons sugar
1 tablespoon baking powder
3/4 teaspoon ground cardamom
3/4 teaspoon mace
3/4 teaspoon salt
3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into small pieces, plus 6 tablespoons melted butter
1/3 cup diced Candied Lemon Peel
Vanilla Sugar (optional)
Whipped cream cheese (optional), for serving



Instructions Checklist

Step 1

In a small bowl, combine currants, raisins, and rum. Let soak for at least 4 hours and up to 8 hours. Drain fruit, reserving liquid. Fruit and reserved liquid may be stored separately in the refrigerator in airtight containers.

Step 2

Preheat oven to 350 degrees with rack in center. Spread almonds in an even layer on a baking sheet. Bake until golden brown and fragrant, 10 to 12 minutes. Let cool.

Step 3

In the jar of a blender, combine ricotta, eggs, vanilla and almond extracts, and 3 tablespoons of the reserved soaking liquid; blend until smooth. Set aside.

Step 4

In a medium bowl, whisk together flour, sugar, baking powder, cardamom, mace, and salt. Add chilled butter; cut in butter until mixture resembles coarse meal. Set aside.

Step 5

In a large bowl, combine fruit, almonds, and lemon peel; stir in ricotta mixture until combined. Add flour mixture, mixing until just incorporated.

Step 6

Turn dough out onto a lightly floured work surface; knead until smooth. Divide dough in half; cover half the dough with a clean kitchen towel.

Step 7

Using a lightly floured rolling pin, roll out dough to a 9-by-8-inch oval. Place rolling pin just off center lengthwise, and press gently to form a slight indentation. Brush top surface of dough with 1 tablespoon melted butter. Carefully fold dough lengthwise along indentation, leaving 1 inch of the bottom edge exposed. Transfer to a baking sheet lined with parchment paper or a nonstick baking mat; repeat with remaining dough. Bake until golden and a cake tester inserted in the center of each comes out clean, about 45 minutes. Transfer to a cooling rack; let cool completely.

Step 8

Wrap cooled breads in parchment paper-lined heavy aluminum foil. Let stand at room temperature for 2 days.

Step 9

Preheat oven to 350 degrees. To serve, bake wrapped breads until heated through, about 15 minutes. Brush each loaf with 2 tablespoons melted butter; sprinkle generously with vanilla sugar, if using. Serve with whipped cream cheese, if desired.

Source: <https://www.marthastewart.com>

The Hofbräuhaus News

Inside-Out German Chocolate Torte

A variation on [German Chocolate Cake](#) conceals a coconut-pecan filling between brownielike cake layers, with an out glaze of chocolate ganache. Yield: Makes one 9-inch torte

Ingredients

Ingredient Checklist

10 tablespoons (1 1/4 sticks) unsalted butter, plus more for pans
7 ounces bittersweet chocolate
1 1/4 cups all-purpose flour
1/4 teaspoon table salt
1 cup sugar
2 large eggs
2 teaspoons pure vanilla extract
Coconut-Pecan Filling
Quick Chocolate Ganache

Directions

Instructions Checklist

Step 1

Preheat oven to 350 degrees. Butter two 9-inch springform pans. Line the bottoms with parchment paper, and butter the paper; set aside. Place chocolate and butter in a heatproof bowl, and set over a pan of barely simmering water. Stir occasionally until melted; set aside.

Step 2

Sift together flour and salt; set aside. Place sugar and eggs in the bowl of an electric mixer fitted with the paddle attachment, and beat until fluffy and well combined, 3 to 5 minutes. Add vanilla and chocolate mixture, and stir to combine. Add dry ingredients, and stir to combine. Divide batter between the two pans using an offset spatula to distribute batter evenly, and smooth the layers. Bake until the center is set, about 20 minutes. Transfer pans to a wire rack to cool completely before unmolding.

Step 3

Place one layer on a 9-inch cardboard cake round. Spread filling over the layer, and invert the second layer onto the top, leaving the smooth side up. Press down gently on top layer to evenly distribute filling to edges. Using a metal spatula, smooth filling flush with sides of cake. Refrigerate until ready to glaze.

Step 4

Carefully transfer torte off cardboard round onto a wire rack set over a baking pan. Pour enough ganache glaze over cake to fully coat, shaking pan gently to help spread ganache if necessary. Let sit for 15 to 20 minutes. The ganache in the pan may be melted and strained through a fine sieve and added back to glaze. Pour remaining glaze over torte, allowing excess to drip off sides. If top is not smooth, gently shake pan or run an offset spatula quickly over surface. Allow to set at least 30 minutes before serving. Carefully slide the cake off of the wire rack and onto serving platter.

Cook's Notes

The chocolate glaze takes time to cool; have it ready before assembling the torte.



Source: <https://www.marthastewart.com>

The Hofbräuhaus News

NUSSZOPF - GERMAN SWEET BREAD WITH HAZELNUT FILLING

The “Nusszopf” or German sweet bread with a hazelnut filling is a classic German cake or pastry. It is made out of a yeast dough and filled with almonds or hazelnuts, braided. This is an authentic and proven German recipe. To make this German sweet bread you need to have some baking experience. It's a great addition for the Sunday brunch or for the traditional coffee and cake table Sunday afternoons. Happy Baking!

INGREDIENTS GERMAN SWEET BREAD

500g flour
30g yeast (fresh) or 1 package dry yeast
1/4l lukewarm milk
80g butter
50g sugar
1 dash salt
zest of ½ organic lemon filling
200g marzipan, raw
2 egg white
2 tbsp sugar
150g ground almonds or hazelnuts (or half/half)
2 cl rum
4 tbsp powdered sugar
2 tbsp lemon juice, 2 tbsp water



BAKING INSTRUCTIONS GERMAN SWEET BREAD

- Sieve flour in a bowl, form a mold in the middle, add or crumble yeast and mix with some milk and some flour.
- Let this “pre-dough” raise for 15 minutes (covered with a kitchen cloth).
- Melt butter and mix it with sugar, salt, lemon peel, entire flour and pre-dough.

MAKE THE FILLING

- Mix marzipan with egg whites, sugar, almonds and rum.
- Roll dough to dimensions 50x40 cm or 20 inches x 16 inches and spread filling on top.
- Roll it lengthwise and cut in half, then turn it into a braided bread (Zopf).
- Place it on a baking tray layered with baking paper and let it raise for 15 minutes.
- Pre-heat oven to 200 C or 350 F and bake it for 35 minutes on the lowest level.

MAKE THE GLAZE

Mix powdered sugar with lemon juice and water. Spread it over the hot braided bread.

Source: <http://www.mybestgermanrecipes.com/german-sweet-bread>

German Apple Cake Recipe

German Apple Cake (Versunkener Apfelkuchen) is a traditional German dessert that is so easy to make even if you aren't totally kitchen confident! This easy coffee cake is the perfect fall dessert that tastes best with a dollop of whipped cream on top.

Ingredients

4 small apples
1/2 cup unsalted butter, room temperature
1/2 cup granulated sugar
2 tsp vanilla sugar, or vanilla extract
2 tsp fresh lemon juice
3 large eggs
1 1/2 cups cake flour, (see instructions)
2 tsp baking powder
1/4 tsp salt
2 tbsp milk
Powdered sugar



Instructions

Preheat oven to 350°F (175°C) and grease the bottom of a 9- or 10-inch springform or use parchment paper.

Peel, quarter, and core the apples. Thinly slice each quarter lengthwise without cutting all the way through (like in the image above).

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until creamy, about 1 minute. Add sugar and mix until light and fluffy, about 2 minutes.

Add eggs one at a time and beat for 30 seconds on high speed after each addition.

Add vanilla sugar (or extract), salt, and lemon juice. Beat until combined.

Combine cake flour, baking powder, and salt. With the mixer running on low speed add half of the flour, then 1 tbsp milk, followed by the remaining flour, and then the remaining milk. Beat until just combined. Don't overmix!

Transfer batter into prepared pan and smooth the top with a spatula. Distribute the apples with the sliced side up on top (see image above).

Bake in the lower third of the oven for 45 minutes, until lightly browned and a skewer comes out clean.

Transfer to a cooling rack and remove the springform ring. Let cake cool on the bottom of the springform pan to room temperature.

Sprinkle powdered sugar over the cooled cake and serve with sweetened whipped cream.

Source: <https://luxeroutine.com/>

The Hofbräuhaus News

Schneckenkuchen German Sweet Bread (Snail Cake)

(Chinois, Chinois gâteau, Chineque)

The name of this sweet German bread that translates as snail cake was inspired by its shape since it consists of numerous rolls neatly placed in a pan, whose final shape is reminiscent of snail shells. The base of the bread is prepared with a brioche-like dough that is shaped into rolls.

It's convenient to prepare the schnecken to the point of forming the rolls and setting them into the prepared pan a day ahead. Cover the pan with plastic wrap and store them, unbaked, in the refrigerator overnight. When you are ready to bake the schnecken, remove the pan from the refrigerator and set it in a warm place for about an hour. Then bake as directed in the recipe.

Kosher salt is coarser than table salt. If you are substituting table salt, cut the quantity in half.

Ingredients (note: tablespoon / tbsp)

Special Equipment:

9 × 13-inch Baking Pan

Dough

1/2 cup (1 stick/4 ounces/113 grams) unsalted butter, plus more for the bowl and pan

1 cup (8 1/2 ounces/242 grams) milk

5 tbsp (2 1/4 ounces/63 grams) granulated **sugar**

1 tbsp active dry yeast

1 1/2 teaspoons kosher salt

1 large egg plus 1 large egg yolk

3 to 3 1/2 cups (13 1/2 to 15 1/2 ounces/383 to 439 grams)

all-purpose flour as needed

Sugar-Pecan Topping

3/4 cup (1 1/2 sticks/6 ounces/170 grams) unsalted butter

3/4 cup (4 1/2 ounces/128 grams) packed brown sugar

1/4 cup (3 ounces/85 grams) light corn syrup

3/4 cup (3 ounces/85 grams) chopped pecans

Cinnamon-sugar Filling

4 tbsp (1/2 stick/2 ounces/57 grams) unsalted butter

1 cup (7 ounces/200 grams) granulated sugar

1 tbsp ground cinnamon



Preparation

1. To make the dough, melt the 1/2 cup butter in a small saucepan over medium-low heat. Add the milk and sugar and heat just to lukewarm (about 110°F), stirring to dissolve the sugar. Pour the warm milk mixture into a bowl. Stir in the yeast. Allow the mixture to sit for 10 minutes, then stir in the salt.

2. Beat the whole egg and egg yolk together and add to the yeast mixture. Stir in the flour 1 cup at a time until you have a sticky dough. Scrape the dough out onto a floured work surface and knead for about 5 minutes, until you have a nice smooth dough. Butter a large bowl. Place the dough in the prepared bowl and cover with plastic wrap. Put the bowl in a warm place and allow the dough to rise for 2 hours, until tripled in volume.

3. Meanwhile, brush a 9 × 13-inch baking pan with some melted butter (or spray it with vegetable oil spray). To prepare the sugar-pecan topping, melt the butter with the brown sugar and corn syrup in a small saucepan over medium-low heat, stirring to combine. Remove from the heat and spread the mixture in the bottom of the pan. Sprinkle with the chopped pecans.

4. Punch down the dough and turn it out of the bowl onto a lightly floured work surface. Knead for a minute, then use a lightly floured rolling pin to roll the dough into a rectangle about 15 × 12 inches and 1/8 inch thick. To make the cinnamon-sugar filling, melt the butter in a small saucepan over medium-low heat and allow it to cool. Brush the butter thoroughly over the surface of the dough. In a bowl, mix together the sugar and cinnamon. Sprinkle the cinnamon sugar evenly over the melted butter. Roll the rectangle up, like a jelly roll, along one long edge.

5. Slice the log of rolled dough into 1-inch-thick slices and arrange the slices, cut sides up, in the prepared pan. Cover the pan with a piece of plastic wrap (you can spray the plastic wrap first with vegetable oil spray to be sure it doesn't stick to the dough) and allow it to rise in a warm place for about 40 minutes.

6. Preheat the oven to 350°F. Bake the schnecken until golden brown, 35 to 40 minutes, rotating the pan halfway through the baking time. Check them occasionally during the baking time, and if they seem to be browning too quickly, loosely cover them with a sheet of aluminum foil.

7. Remove the pan from the oven and cool on a wire rack for 5 to 10 minutes. Turn the schnecken out of the pan while still warm by inverting the pan over a large platter or baking sheet. Serve the schnecken warm.

Source: <https://www.epicurious.com>

German Profiteroles – Windbeutel A German Specialty (Cream Puffs)

German Profiteroles or Windbeutel in German are a German specialty. The origin of both the pastry and its name profiterole are obscure. It was introduced in France by Caterina de' Medici, wife of Henry II of France, who brought from Tuscany several recipes, including choux pastry and Profiterole. The word profiterole (also spelled prophitrole, profitrolle, profiterolle) has existed in the English language since the 16th century, and is borrowed from French.

The original meaning in both English and French is unclear, but later it came to mean a kind of roll 'baked under the ashes'. A 17th-century French recipe for a Potage de profiteolles or profiterolles describes a soup of dried small breads (presumably the profiteroles) simmered in almond broth and garnished with cockscombs, truffles, and so on. The current meaning is only clearly attested in the 19th century.

The "cream puff" has appeared on US restaurant menus in 1851, if not earlier. In Germany we call the dough "Brandteig", you make it by stirring the dough in a pot until it won't stick anymore.

Happy Baking!

Ingredients

¼ liter water
1 dash salt
50 g butter
150 g flour
4 eggs
heavy cream and fruit for the filling

Baking Instructions

- Bring water, salt and butter to a boil. Turn off the heat.
- Add flour and with a wooden spoon stir until smooth; the dough should be like a big dumpling and not sticking to the pot; on the bottom of the pot should be a white layer. Let cool off.
- Beat 1 egg and immediately add it to the dough. Even if it will look flaky or bad, continue to stir until it is smooth, then add remaining eggs, and whisk until smooth.
- Place very small heaps, and within a good distance (they will raise), on a tray with a layer of baking paper.
- Bake for 30-40 minutes on 225 C or 400-425 F.
- When they are done cut in halves. Let cool off.
- Fill with fruit and/or whipped cream.



Filling Variations

- You can fill them also with a German pudding (custard) – How to Make Vanilla Pudding – We recommend the German Dr. Oetker Vanilla pudding that is not artificially flavored (Made in Germany).
- Add some chopped almonds if you like.
- Pour chocolate sauce over the top part of the profiterole.

VIDEO! Watch this self explanatory video in German on Youtube where you can see how to make this special dough. https://www.youtube.com/watch?v=Ez0ZF_1VitM

Source: <http://www.mybestgermanrecipes.com/>

Apfelpfannkuchen (German Apple Pancakes)

Apfelpfannkuchen, or German Apple Pancakes, are a light and eggy breakfast treat, full of slices of sweet, caramelized apples.

Yield: 8 (8 inch) pancakes (cooked in an 8 inch skillet). (Each full-pan pancake takes 6-8 minutes to cook.) Prep Time 10 min / Cook Time 50 min / Total Time 1 hr

German Breakfast Cuisine , Servings 4 people, Author: Sarah | Curious Cuisiniere

Ingredients

For the Batter

2 c unbleached all-purpose flour

1 c milk

1 c water

4 eggs, separated

Pinch salt

For the Pancakes

2 sweet and crisp apple (Envy, Gala, or Honeycrisp) peeled, cored and sliced thinly

2 Tbsp salted butter

Cinnamon sugar* (to serve)

Instructions

1) In a medium bowl, mix together flour, milk, water, and egg yolks.

2) In a separate bowl, beat the egg whites with the salt until stiff peaks form. Fold the beaten egg whites into the flour mixture.

3) Heat roughly $\frac{1}{4}$ Tbsp of butter in an 8" skillet over medium-high heat.

4) Arrange some of the apple slices in the hot skillet. Let the apple slices caramelize for 30-45 seconds.

5) Spoon enough batter into the skillet to fill the entire pan in a $\frac{1}{4}$ - $\frac{1}{2}$ inch layer. (The batter will be stiff from the egg whites and will need to be spread evenly with a spatula to thin it for consistent cooking.)

6) When edges start to turn golden and the centre is mostly dry, about 4-5 min, carefully flip the pancake. Cook for 2-3 minutes on the second side. Then, slide the pancake onto a serving platter.

7) Keep the pancakes warm in a low oven while you make the rest of the pancakes, adding a little butter to the skillet before each set of apples and batter. (As the pan gets hotter, you may need to reduce the heat slightly to keep the apples from burning.)

8) Sprinkle the pancakes with cinnamon sugar to serve.

Notes

* To make cinnamon sugar: Mix 3 tsp sugar with 1 tsp cinnamon.



Source: <https://www.curiouscuisiniere.com/>

The Hofbrauhaus News

Easy German Apple Streusel Cake

This easy German apple streusel cake is one of our favorite cakes (streusel means crumbles). It can be varied with the Damson prunes or apricots. It is the ultimate Kaffee and Kuchen Cake in Germany – a typical coffee cake. The cake is easy to make, even baking beginners can be proud of themselves. Happy Baking!

Ingredients

Dough

- 300 g flour
- 200 g butter
- 1 egg
- 100 g sugar
- 1 pack vanilla sugar, 0.28oz – [How to make Vanilla Sugar](#) –
- 1 dash salt and 1 tsp baking powder (preferably Dr Oetker, not baking soda)

Topping

- 5 medium sized apples
- cinnamon to taste

For the Streusel (crumbles):

- 200 g flour, 200 g butter, 200 g sugar

Baking Instructions

- Combine all ingredients for the dough, mix until everything is combined well, then knead dough until it has a firm consistency, it should not fall apart. Form to a ball.
- Wrap dough in foil and keep cool for at least 30 min.
- Peel apples, remove core, slice them, mix with cinnamon.
- Layer a deep baking tray or spring form with parchment paper or grease it thoroughly with butter.
- Gently press the dough into the form or tray about 1 inch thick.
- Place apples on top and for the streusel combine all ingredients, then crumble on apples.
- Bake in pre-heated oven for 20 min on 350 F (175C).



Source: <http://www.mybestgermanrecipes.com>

Old Fashioned Bavarian Apple Dumplings

Enjoy this old fashioned recipe for Bavarian apple dumplings that I got many years ago from someone on Facebook. This original German-Bavarian dish is served with vanilla sauce, or a mix of cinnamon and sugar. The dumplings are made out of a yeast dough that is combined with apples. If you love Bavarian food this is the recipe for you. Happy Baking!

Ingredients

500 g flour
30 g yeast (fresh) – substitute fresh yeast with approximately half the amount of dried yeast
or 1 package dry yeast
100 g sugar
1/4 liter warm milk
50g butter
1/2 tsp salt
2 eggs
2-3 apples, peeled, cut in small cubes



Baking Instructions

- Put the flour in a bowl and make a mold in the middle, place the yeast into the mold and make a so called “pre-dough” (Vorteig in German) with 1 tbsp sugar and some warm milk.
- Mix well, powder some flour on top and let rise at a warm place. Cover the bowl with a clean kitchen towel. Rising time ends when dough amount has doubled.
- Mix dough with some flour and the remaining ingredients and knead until it peels off from the edge of the bowl.
- Let it rise again, covered and at a warm place.
- Knead dough again, then separate in 12 pieces.
- Form each piece into a ball.
- Again let sit the balls for 3-5 minutes. Now flatten them and place apple pieces in the middle which you cover with dough.
- Pre-heat oven to 350 F.
- Place balls on a baking tray layered with parchment paper or very well greased. Let dumplings rise again.
- Bake for 10-15 minutes (do the test by sticking a tooth pick into the dumplings; should some dough stick on the tooth pick the dumplings are not quite done).
- When the dumplings are done, sprinkle with powdered sugar.

Serve the dumplings warm with a home made vanilla sauce.

Source: <http://www.mybestgermanrecipes.com>

APPLE CRUMB CAKE (Apfel- Streuselkuchen)

Streuselkuchen (crumb cake) is a German specialty. Traditionally it is made of a yeast dough covered with crumbs. The term “streusel” (a German word meaning “something scattered or sprinkled”, refers to a crumb topping of butter, flour, and white sugar. This yeast dough can be topped with any of your favorite fresh fruits, be it apples, plums, apricots, cherries, or any of the berries. The streusel gives the cake a nice crunch and the added sweetness balances the slight tanginess of the fruit.

INGREDIENTS:

FOR THE DOUGH:

400 g flour
30g fresh yeast or 2 teaspoons dry yeast
150ml milk, lukewarm
80g sugar
1 egg, large
100g butter or margarine
pinch of salt

FOR THE TOPPING:

1.2 kg apples, about 5-6, each cut into 8 pieces

FOR THE STREUSEL:

175 g butter
250 g flour
200 g sugar
1 packet vanilla sugar



METHOD:

- 1) Prepare the dough by dissolving the yeast and a pinch of sugar in the milk. Keep aside till you start seeing bubbles and froth on top of the solution. Combine the flour, sugar, eggs, butter, frothed yeast and a pinch of salt and knead with the kneading hooks of your machine or simply with your hands. The dough should be smooth and silky. If kneading by hand, take your time and knead well till smooth. Cover with a damp cloth and allow to rise in a warm dry place till it doubles in volume – approx. 1 hour.
- 2) For the streusel, melt the butter. In a bowl, combine the flour, sugar and vanilla sugar. Add the hot melted butter and mix with the flour until you form pea-size crumbs.
- 3) Preheat the oven to 200 degrees C, and prepare a baking tray by lining it with some baking paper.
- 4) Once the dough has risen, spread the dough out to the edges of the baking tray (39 cm X 32 cm) using floured fingers. Spread the apple pieces over the dough without leaving any gaps in between. Now spread the crumble topping and let the dough rest for another 10-15 minutes.
- 5) Bake in a preheated 200 degrees C oven for 30 minutes. Remove and let cool.

Source: <https://germanculture.com.ua/baking-recipes>

Sunken Apple Cake (Versunkener Apfelkuchen)

There are countless apple cakes in Germany, but this one, in which a rather plain batter rises up and bakes around sliced apples, has to be one of the most popular. Cakes like these are often called Mittwochskuchen (Wednesday cakes) because they can easily be made during the week when time is short.

Ingredients:

3 medium apples
1/2 lemon
1/2 cup plus 2 tablespoons
granulated sugar
9 tablespoons plus 1 teaspoon
unsalted butter, at room
temperature
1/2 teaspoon vanilla extract
3 large eggs
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon fine salt
1 to 2 tablespoons demerara (raw)
sugar – regular sugar will do too



Directions:

1. Arrange a rack in the middle of the oven and heat to 350°F (175°C). Line the bottom of a 9-inch springform pan with parchment paper; set aside.
2. Peel, core, and quarter the apples. Thinly slice each quarter lengthwise without cutting all the way through to the core side, leaving the quarter hinged together. Finely grate the zest of the lemon into the bowl of a stand mixer fitted with the paddle attachment and set aside; save the lemon half.
3. Place the sugar and butter in the bowl with the lemon zest and beat until light and fluffy. Stop the machine and scrape down the sides; add the vanilla extract and one egg. Beat until combined before adding the second egg. Beat until combined and then add the third egg. Scrape down the sides. Beat until combined.
4. In a separate bowl, whisk together the flour, baking powder, and salt. With the mixer on low speed, beat in the flour mixture until just combined, and beat in the juice from the reserved lemon half. Scrape down the sides with a spatula and give the batter one last mix by hand.
5. Scrape the batter into the prepared pan and smooth the top. Gently press the apple quarters into the batter, core-side down, leaving only a bit of space between each quarter. If you have any apple left over, break off slices and insert them into any open space available. Sprinkle the top evenly with the sugar.
6. Bake, rotating the pan halfway through baking, until the cake is golden-brown and a tester inserted into the cake (not apple) comes out clean, 35 to 40 minutes.
7. Place the pan on a rack to cool for 5 minutes before running a knife around the edge and removing the springform ring. Let cool to room temperature.
8. Serve with whipped cream.

Information Source:

<https://germanculture.com.ua/>

Bavarian Fried Apple Rings in Beer Dough

This is a delicious dessert from beautiful Bavaria: Bavarian Fried Apples Rings in Beer Dough served with a delicious cinnamon sauce. This is a traditional and classic Bavarian recipe and it is recommended to use good German beer. Serve the fried apples with the home made cinnamon sauce or just dust them with powdered sugar. Happy Cooking!

Ingredients Bavarian Fried Apple Rings (serves 6)

6 apples
1 tbsp powdered sugar
2 tbsp lemon juice

For the Dough

125 g flour
1 tbsp sunflower oil
125 ml light beer
1 dash of salt
1 egg
80 g sugar

For the Cinnamon Sauce

500 ml milk
3 egg yolks
2 tbsp sugar
1 vanilla bean, vanilla paste
or vanilla extract
2 tbsp potato starch
1 tbsp cinnamon
powdered sugar



Cooking Instructions Bavarian Fried Apple Rings

- Peel apples, remove core, slice in 1 cm or 1/4 inch thick slices.
- Dust with powdered sugar and lemon juice. Cover them.
- For the beer dough separate eggs; bring milk with vanilla to a boil.
- Make the beer dough by mixing beer, egg yolks, sugar and salt; dough should be thick, then add oil.
- Beat egg white until firm and mix it carefully under the dough.
- Turn apple slices in the dough and deep fry them on 320 F or 160 C until they are brown.
- Place on kitchen paper (will soak the oil).
- Dust with powdered sugar before serving.

Cinnamon Sauce

- Beat egg yolk, starch cinnamon and sugar in a skillet, then add hot milk. Heat the sauce but not to a boil as the egg yolk should not get clotted but the starch needs a high temperature.
- Stir continuously while heating.
- Strain it by using a sieve and serve it hot or semi hot with the baked apple slices.

Source: <http://www.mybestgermanrecipes.com>

Apple Strudel (Apfelstrudel)

This magically delicious Apple strudel is a classic German dessert. The German word Strudel literally means “whirlpool,” and it refers to the technique and effect of rolling up of a generous fruit filling in phyllo dough. As a result you’ll get a juicy apple and raisin filling encased in crisp flaky pastry.

Ingredients:

Crumb mixture:

3 tablespoons unsalted butter,
cut into tablespoons
1 cup fresh bread crumbs
1/3 cup sliced almonds

Apple filling:

4 large Granny Smith apples, peeled,
halved, cored and very thinly sliced
1 teaspoon finely grated lemon zest
2 tablespoons lemon juice
1/3 cup golden raisins
1/2 cup granulated sugar



Assembly:

8 sheets phyllo dough (each sheet measuring about 30 cm x 45 cm)
6 tablespoons unsalted butter, melted
Confectioners’ sugar for sprinkling

Directions:

1. Make crumb mixture: in a large skillet, melt butter over medium heat. Add bread crumbs and cook over medium-high heat, stirring constantly, until crumbs are golden brown. Stir in the sliced almonds and set aside to cool.
2. Make filling: place apples slices in large bowl and toss with lemon zest, lemon juice and raisins. Add sugar and toss to coat.
3. Assemble strudel: Position a rack in center of oven and preheat oven to 375 degrees F (190 C). Lay a phyllo sheet on a clean work surface. Lightly brush sheet with butter. Sprinkle with 2 1/2 tablespoons bread crumb mixture. Layer remaining 7 sheets phyllo over first, buttering and sprinkling each one with bread crumb mixture. Spoon apple compote evenly down long side of phyllo, about 5 cm from bottom edge and 2 cm in from both sides. Fold bottom edge and side flaps over filling and roll up phyllo jelly roll-style.
4. Transfer strudel to baking sheet and brush it lightly with melted butter. Bake for 30 to 35 minutes, or until crisp and golden. Remove strudel from oven and let cool on baking sheet on wire rack for 10 minutes. Dust with confectioners’ sugar and serve, sliced, with whipped cream.

Source: <https://germanculture.com.ua/>

Crème Caramel (Karamellcreme) Recipe

While crème caramel is thought by many to be a French dessert, the country of its origin is disputable, and Spain and England also suggest that the dessert originated in their own country. Crème caramel was popularised by restaurants in the late 1900s due to its relative ease to make and store. Crème caramel is especially popular after a hot main meal; and variations of the dessert are made in different countries.

Crème caramel is best presented cold, so it is usually refrigerated once cooked and cooled, and then flipped out of the container and presented on a plate with the caramel syrup sitting on top. Fruit, mint, chocolate, or other sauces can be used to garnish crème caramel desserts, and vanilla is often used to flavour the custard mixture during preparation.

Ingredients

1 1/4 cups sugar
2 cups milk
1/2 cup heavy cream
3 eggs, plus 3 egg yolks
1 teaspoon vanilla extract
Hot water, for water bath

Instructions

Step 1

Make caramel: Set aside a 1 1/2- to 2-quart baking dish. In a small, heavy saucepan, bring 3/4 cup sugar and 3 Tbsp. water to a boil over medium-high heat, swirling pan until sugar dissolves, about 2 minutes. Let mixture boil undisturbed until caramel is a deep amber color, about 5 minutes. Immediately remove pan from heat and swirl to mix caramel. Pour into dish. Let cool.

Step 2

Prepare custard: Preheat oven to 350°F. In a saucepan, scald milk and cream over medium heat. In a bowl, whisk together eggs, yolks and remaining 1/2 cup sugar for 1 minute. Gradually whisk in hot milk mixture and vanilla. Pour mixture through a strainer onto caramel.

Step 3

Place dish inside a 13-by-9- inch baking dish. Pour hot water around custard dish to come halfway up sides. Bake until custard is set and golden on top, about 45 minutes. Remove dish from water bath and let cool for about 1 hour. Refrigerate until cold, about 3 hours.

Step 4

To unmold, run a thin sharp knife around sides of loaf. Invert a platter on top of loaf and flip over to turn out custard.



Recipe Source: <https://www.myrecipes.com/recipe/crme-caramel>

Photo Credit: www.recipe30.com

The Hofbräuhaus News

Prinzregententorte – Bavarian Layered Chocolate Cake

Prinzregententorte is a Bavarian torte consisting of several thin layers of sponge cake with chocolate buttercream filling and a topping of apricot jam upon the very last. The exterior is covered in a dark chocolate glaze. Prinzregententorte was created in the honour of Luitpold, the Prince Regent. Luitpold is rather revered by the Bavarians and his reign as Regent is looked back on as a Golden Age. So a certain Heinrich Georg Erbshäuser who was a baker by profession is said to have created the cake in the year 1886 honouring Luitpold.

Prinzregententorte usually consists of 8 layers. It is interesting to note that the number 8 also carried certain significance. The figure 8 represented the eight Bavarian districts – Swabia, Upper Bavaria, Lower Bavaria, Middle Franconia, Lower Franconia, Upper Franconia, Upper Palatinate, and Rheinpfalz or the Rhenish Palatinate. Today, however, Bavaria has only seven districts and the very last in the above list – Rheinpfalz or the Rhenish Palatinate is no longer considered as a district. It is a part of the state of Rhineland-Palatinate in Germany. Therefore the cake can have 7 layers now.

Ingredients:

Cake

- 1 cup of butter
- 4 eggs
- 1 cup sugar
- 2 tsp vanilla
- 2 1/2 tsp baking powder
- 3 1/2 cup flour
- 1 2/3 cup milk
- 1/2 tsp salt
- 100 g apricot jam (optional)

Buttercream

- 250 g butter
- 170 g icing sugar
- 3 egg yolks
- 100 g dark chocolate, melted and cooled

Ganache

- 100 g semisweet chocolate
- 1/2 cup heavy cream, boiling

Preparation:

For cake:

1. Preheat the oven to 190 degrees C. Let the eggs and butter sit at room temperature for about 30 minutes.
2. Beat the butter in a large mixing bowl for 1 minute.
3. Add sugar and beat for another minute.
4. Add one egg at the time, beating after each addition.
5. Beat in vanilla.
6. Mix in flour, baking powder, and salt.
7. Add milk, beat well for about a minute.
8. Divide the dough into 7 equal parts, either by weighing or by simply eyeballing it. Spread each of the seven parts of dough onto a sheet of baking paper. To make it easier, draw a circle on a piece of paper, then put baking paper on top and spread the dough using the circle shape under the baking paper. Bake for about 10 minutes, do a toothpick check, bake a couple minutes longer if needed.
9. Cool for a few minutes then take the layers out of the baking pans and cool completely.

For Chocolate Buttercream filling:

1. Warm the chocolate in a double boiler until melted and allow to cool slightly.
2. Beat the butter until it is fluffy (about 3-5 minutes) and then fold in the icing sugar and the egg yolk alternately, beating after each addition.
3. The mixture should be very fluffy.
4. Gradually fold in the melted chocolate drop by drop.
5. Spread the cream on five (not the top one) of the cake layers and place them one on top of the other.

Chocolate Frosting:

1. Bring the heavy cream to boil, be careful not to let it actually boil or it will rise.
2. Pour the boiling cream over the chopped chocolate and stir until melted. Cool to a little warmer than room temperature.
3. Spoon the chocolate frosting on top of the cupcake and let it slowly spread. If it does not spread too easy, help it with the edge of the rubber spatula very carefully. Make sure the sides and the top are perfectly smooth. Let the cake sit at cool room temperature for at least an hour before serving.



Zwetschkuchen (German Plum Cake Recipe)

Zwetschkuchen is a traditional fresh plum cake, thought to have originated in the town of Augsburg, Germany. It is made with fresh prune plums which are at their peak in late summer. Perfect for the afternoon coffee hour. Serve at room temperature, with a dollop of fresh whipped cream.

Ingredients:

- 1/2 cup butter, room temperature
- 1/2 cup sugar
- 2 eggs
- 1 cup flour
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 tsp almond extract
- a large bag of purple Italian plums, cut in to wedges
- 1/2 cup sugar
- 1 tsp cinnamon



Directions:

1. Mix butter and sugar. Add the eggs and mix again.
2. Separately, mix together the flour, baking powder, salt and almond extract.
3. Add the flour mixture to the butter mixture.
4. Prepared a pan with cooking spray and pour the thick batter in. Spread it out to make it even. I think you can really use any size pan, to be honest. The larger the pan, the thinner the cake will be.
5. Slice the plums, removing the pit in the process.
6. Layer the plum wedges on top of the batter in a pretty pattern. You can use whatever pattern you want, or no pattern at all.
7. Mix together the sugar and cinnamon and sprinkle it over the plums.
8. Bake the cake at 375 F (190 C) for 45 minutes and it's ready to eat!

Information source:

<https://germanculture.com.ua/baking-recipes/zwetschkuchen-german-plum-cake/>

Easy German Plum Cake Using Italian Plums

With this easy German Plum Cake you will get a lot of compliments. It is a great German cake, proven and authentic. You should use the German plums (Zwetschgen) that are called here Damson or Italian plums. The dough is a biscuit dough, so no yeast. The regular soft, round plums are not very useful for this cake. It's a wonderful cake for the Sunday Coffee and Cake getting together. Serve it with whipped cream. Happy Baking!

Ingredients

- 1 lb Italian plums (in German Zwetschgen; different than typical plums, Italian plums are oval and not round, the color is a dark blue)
- 125 g butter (a bit more than 1 stick, room temperature)
- 125 g sugar
- 220 g flour
- 2 medium eggs
- 1 package vanilla sugar, 0.3oz – How to Make Vanilla Sugar
- 0,5 package baking powder, Dr Oetker
- 1 dash saffron (optional)
- Mix cinnamon and sugar to taste

Baking Instructions

- The butter has to be very soft, place it in a bowl and beat it for a bit.
- Add sugar, vanilla sugar and saffron, beat until foamy.
- Mix in eggs and mix well.
- Combine flour with baking powder, add to dough, mix briefly.
- Grease a spring form with butter, place dough into form and spread evenly.
- Cut plums in quarters, remove pit and place on dough. The side with the skin should face the dough.
- Mix sugar with cinnamon and sprinkle over cake.
- Pre-heat oven to 170 C or 350 F and bake cake for 45-60 min. After 45 min use a skewer and poke the cake to see if no dough sticks at the skewer. If no dough will stick the cake is done.
- Let cake cool off before removing the form.

Serve with whipped cream!

Tips: This cake stays fresh for some days if kept in the fridge. Tastes great the next day!

Use only ripe and soft plums.

Use other fruit such as peaches, apricots or sour cherries. Peaches, cherries and apricots can be canned (without sugar).



Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Träublesuchen – Swabian Red Currant Cake

Hands down the best red currant cake out there – Träublesuchen! The etymology of its name is very curious. In Swabian, anything can – and will – be diminished by adding the suffix -le to the noun. Thus a car – Auto – becomes an Autole, a little car, and a house – Haus – a Häusle, a small house. Red currants look a little bit like small grapes, which are Trauben, hence in Swabian they are called Träuble, or small grapes. A word of warning, if you are ever in Germany: before asking for this cake, check your map. Outside the Swabian-speaking parts, red currants are called Johannisbeeren, and nobody will have a clue as to what you mean by a “small grape cake”.

Ingredients:

Dough
200 g flour
60 g sugar
½ packet (8 g) baking powder
1 packet (16 g) vanilla sugar
125 g butter
1 egg

Filling

600 g red currants (washed and de-stalked)
3 large egg whites
75 g sugar
125 g ground almonds

Topping

3 large egg whites
75 g sugar

Preparation:

1. To make the dough, mix together all ingredients until smooth, form into a ball, and refrigerate until required.
2. When you are ready, carefully roll out the pastry on a slightly floured surface and fit it into the baking pan. Press the dough into the pan, then cut off the excess.
3. For the filling, beat the egg whites until stiff, then slowly add the sugar while still mixing. Add the red currants and the ground almonds, and mix into the egg whites until well distributed.
4. Put the berry mix on top of the dough and cover with topping (beat the egg whites until stiff, then add the sugar).
5. Bake at 200°C for 60 minutes, checking to make sure the topping doesn't burn. You might have to cover it with a bit of tin foil after a while to prevent it from getting too dark.
6. Serve with coffee.



Information Source:

<https://germanculture.com.ua>

Bienenstich – German Bee Sting Cake

Bienenstich or Bee sting cake is a German dessert made of sweet yeast dough with a baked-on topping of caramelized almonds and filled with a vanilla custard, Buttercream or cream. The cake may have earned its name from its honey topping: according to one legend, a bee was attracted to it, and the baker who invented the cake was stung.

Ingredients:

For the Filling:

2 cups milk
1/4 cup granulated sugar
2 eggs
1 tbsp flour
1 tbsp cornstarch
1 tsp vanilla
3/4 cup whipping cream

For the Base:

4 eggs
1 1/2 cups granulated sugar
1 tsp vanilla
1 3/4 cups flour
2 tsp baking powder
1/4 tsp salt
1 cup milk
4 tbsp butter

For the Almond Topping:

3/4 cup granulated sugar
1/4 cup butter
1 1/2 cup sliced or slivered almonds
4 tbsp whipping cream



Filling Preparation:

1. Heat the milk with the sugar until almost boiling. Stir to dissolve sugar and be careful to keep the heat at medium to low so that you don't burn on the bottom.
2. Whisk the eggs together with the flour and cornstarch until smooth.
3. Temper the egg mixture by gradually adding about 1/2 a cup of the hot milk to the eggs, whisking constantly (otherwise you'll end up with scrambled eggs). Then gradually stir the egg mixture into the rest of the milk in a thin stream, whisking constantly.
4. Keep stirring until mixture starts to thicken but do not let it boil. When it is thick enough to coat the back of a spoon, remove from heat and add vanilla extract.
5. Pour into a bowl. Stir a few times. Place plastic wrap over the custard, so that it is touching the custard while it cools (this prevents a skin from forming).
6. When ready to assemble the cake, whip the whipping cream until very stiff, but stop whipping before it becomes clumpy and starts to turn into butter. Stir 1/3 of the whipped cream into the cold custard. Fold the rest into the custard. Do not over mix.

Base Preparation:

1. Preheat oven to 325 degrees F (160 degrees C). Line a 9-inch (22 cm) springform pan with parchment paper.
2. In a large bowl, beat the eggs and sugar together until light and fluffy; add vanilla.
3. In a small bowl, sift together the flour, baking powder and salt; mix into the egg mixture.
4. Heat the milk and butter until very hot (not quite boiling). Add the hot milk/butter to the batter.
5. Bake 25 to 30 minutes or until cake tester comes out clean. Top with Almond Topping and allow to cool while preparing the filling.

Almond Topping:

In a medium saucepan, heat together the butter and brown sugar and the whipping cream until it just comes to a boil (should be a light caramel color). Add the almonds. Spread onto the baked cake as even as you can (this is easiest while the cake is still warm and in the pan).

Assembling the cake:

When the cake has cooled, remove cake from pan and slice in half crossways to make two layers. Place bottom layer cut side up on cake plate and spread with filling. Top with the second layer with the almond glazed side up. Refrigerate until time to serve.

Banana Cream Pie Recipe

Ingredients

- 1 (9 inch) pie crusts, baked
- 3 cups whole milk
- 3/4 cup white sugar
- 1/3 cup all-purpose flour
- 1/4 teaspoon salt
- 3 egg yolks, slightly beaten
- 2 tablespoons butter
- 1 teaspoon vanilla
- 3 bananas



Directions:

Have baked 9-inch pie shell ready.

In a large saucepan, scald the milk.

In another saucepan, combine the sugar, flour and salt; gradually stir in the scalded milk.

Over medium heat, stirring constantly, cook until thickened.

Cover and, stirring occasionally, cook for two minutes longer.

In a small bowl, have the 3 egg yolks, slightly beaten, ready; stir a small amount of the hot mixture into beaten yolks; when thoroughly combined, stir yolks into hot mixture.

Cook for one minute longer, stirring constantly.

Remove from heat and blend in the butter and vanilla.

Let sit until lukewarm.

When ready to pour, slice bananas and scatter in pie shell; pour warm mixture over bananas.

If desired, make a meringue (you'll have 3 leftover egg whites) to top the pie, or just let the pie cool until serving.

Source: <http://1krecipes.com>

Black Forest Cake – Schwarzwälder Kirschtorte

Schwarzwälder Kirschtorte was first mentioned in writing in 1934. The dessert is named not directly after the Black Forest (Schwarzwald), mountain range in southwestern Germany, but rather from the specialty liquor of that region, known as Schwarzwälder Kirsch(wasser) and distilled from tart cherries. This is the ingredient, with its distinctive cherry pit flavor and alcoholic content, that gives the dessert its flavor. Cherries, cream, and Kirschwasser were first combined in the form of a dessert in which cooked cherries were served with cream and Kirschwasser, while a cake combining cherries, cookies / biscuits and cream (but without Kirschwasser) probably originated in Germany.

Ingredients:

DOUGH:

1 2/3 cups all-purpose flour
1 1/2 cups white sugar
2/3 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups (butter-) milk
1/2 cup shortening
2 eggs
1 teaspoon vanilla
1/2 cup Schwarzwälder Kirschwasser
(or cherry liquor)

FILLING:

1 cup sugar powder
1 pinch salt
1 can (0.5 liter) pitted cherries, drained
1 cup heavy whipping cream
1/2 teaspoon vanilla
1 tablespoon Kirschwasser

TOPPING

1 square semisweet chocolate or remaining crumbs

Baking:

1. Preheat oven to 350 degrees F (175 degrees C). Line the bottoms of two 8 inch round pans with parchment paper circles (since I didn't have such paper, I just greased the pans). Sift together flour, cocoa, baking soda and 1 teaspoon salt. Set aside.
2. Cream shortening and sugar until light and fluffy. Add eggs and beat well. Add vanilla. Add flour mixture, alternating with milk, beat until combined.
3. Pour into 2 round 8 inch pans. Bake for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Cool completely. Remove paper (if any) from under the cakes. Cut each layer in half, horizontally, making 4 layers total (as you can see from my picture, I chose not to cut the layers because they looked too fragile to cut them). Sprinkle layers with 1/2 cup Kirschwasser.
4. In a separate bowl, whip the cream to stiff peaks. Beat in 1/2 teaspoon vanilla and 1 tablespoon Kirschwasser. Add sugar powder, and a pinch of salt. Beat again. Spread first layer of cake with 1/3 of the filling (use 1/2 of the filling if you have only 2 layers instead of 4). Top with 1/3 (2/3) of the cherries. Repeat with the remaining layer(s).
5. Frost top and sides of cake. Sprinkle with chocolate curls made by using a potato peeler on semisweet baking chocolate. Or you can use the remaining crumbs to sprinkle the sides of your Black Forest Cake.



Now, get your cup of tea or coffee, and Guten Appetit!

Source: <https://germanculture.com.ua>

Schwarzwälder Kirschtorte Recipe

INGREDIENTS

Butter, for greasing pan
6 egg yolks
4 whole eggs
1 cup sugar
Scant 3/4 cup sifted all-purpose flour
1/3 cup wheat flour
Scant 1/4 cup cocoa powder
Semisweet chocolate curls, for garnish
Bottled cherries, for garnish
2 tablespoons plus 4 tablespoons Kirsch
1 1/2 tablespoons plus 2 tablespoons sugar
1 teaspoon corn flour
Pinch grated lemon zest
Pinch cinnamon
1 (14-ounce) jar cherries, drained
1/4 cup melted semisweet chocolate, for first layer
1 pint heavy whipping cream
1 tablespoon vanilla sugar, or 1 tablespoon sugar plus 1 teaspoon vanilla extract
3 1/2 ounces Syrup, recipe follows
1 1/2 cups cold water
3/4 cup sugar
5 tablespoons Kirsch

DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. Butter and line a 9-inch round cake pan with parchment paper. Butter the parchment paper and set aside.
3. Whisk the eggs yolks, eggs, and sugar in a large metal bowl over a pot of simmering water for a few minutes until the mixture is about 120 degrees F. Remove the bowl from the heat, and keep whisking to aerate the mixture until it is thick and fluffy, about 10 minutes. The mixture should increase in size 4 to 5 times and become very pale in color.
4. Gently fold in both the sifted flour and wheat flour, and the cocoa powder. Pour the mixture into the prepared cake pan, and flatten it out carefully with a rubber spatula. Bake for about 20 minutes, or until a toothpick inserted into the center comes out cleanly. Invert the cake onto a wire rack, and cut a few vents in the parchment paper so that the steam can evaporate. Let inverted cake rest for 24 hours.
5. In a small bowl, combine 2 tablespoons Kirsch, 1 1/2 tablespoons sugar, and the corn flour. Add a pinch lemon zest and a pinch of cinnamon to the bowl, and stir to combine. In a small saucepan, bring to a boil the remaining 4 tablespoons Kirsch. Reduce the heat to medium, add the sugar mixture, and stir. Then add the cherries, stir again, and heat through. Remove from the heat, pour into a bowl, and let cool.
6. Cut the cake into 3 layers. Spread the melted chocolate evenly over the bottom layer, and place it in the refrigerator to cool and harden slightly. Meanwhile, make the whipped cream and the syrup.
7. For the whipped cream, whip together the cream, remaining 2 tablespoons sugar, and vanilla sugar. If you don't have vanilla sugar, you may substitute 1 tablespoon sugar plus 1 teaspoon vanilla extract. Begin whipping slowly, making the mixture lighter, and continue until you have achieved light and airy whipped cream.
8. For the syrup, combine 1 1/2 cups water and 3/4 cup sugar in a small saucepan. Bring to a boil, stirring constantly. When mixture is boiling and sugar has totally dissolved, remove the pan from the heat and add the Kirsch, and stir to combine.
9. Remove the chocolate-covered base layer from the refrigerator and brush syrup over the top. Add about 1/2 of the filling mixture, and 1/4 of the whipped cream. Repeat the layer, brushing with syrup, then filling, and then whipped cream. Place the third cake layer on top, brush it with syrup, and then cover it with whipped cream.
10. Spread the remaining whipped cream around the side of the cake. Decorate the top of the cake with chocolate shavings and additional cherries.

Source: ilovegermanfood.com



Frankfurter Bethmännchen

Once upon a time in the village of Frankfurt, Germany lived the affluent Bethmann family. They had hired a Parisian pastry chef, Jean Jacques Gautenier, who held the position of head cook in their home. In 1838, their cook created a marzipan cookie with four almond halves decorating the sides of each cookie in honor of the family's four sons, Karl, Moritz, Alexander and Heinrich (yes, very German names), and named them Bethmännchen ("little Bethmann's").

The legend goes that Heinrich died a few years later and ever since then the cookies have been made with three almonds. Whether factual or not, one thing is certain: These wonderful cookies have stood the test of time for a reason and have remained unaltered for nearly two centuries.

INGREDIENTS

- 1 lb marzipan
- 2/3 cup powdered sugar
- 2/3 cup ground almonds
- 4 tbsp flour
- 2 egg whites
- 2 egg yolks
- 2 tbsp orange liquor
- 80 almonds halved
- 8 tbsp milk



DIRECTIONS

- 1) Preheat oven to 350°F. Line cookie sheets with baking parchment.
 - 2) Chop the marzipan into pieces and place in a big bowl. Sift the powdered sugar into the bowl. Add the ground almonds, flour, egg whites, and orange liquor to the mixture. Knead well.
 - 3) Form small balls of dough and place on prepared cookie sheets. Take 3 almond halves and press them into each ball, forming a star-like decoration.
 - 4) In a small bowl whisk together the milk and egg yolks. Brush the mixture on the top of each cookie.
- Bake for about 12-15 minutes.

Sources:

<https://ilovegermanfood.com/> and <https://www.daringgourmet.com/>

Berliner Pfannkuchen (German Doughnut)

Known as Pfannkuchen in Berlin, Kreppel in Hessen, Krapfen in Southern Germany and Berliner just about everywhere else (excluding various dialectical variations), the jelly-filled donut, the cause of much unintended mirth when John F. Kennedy famously declared 'Ich bin ein Berliner' is a quintessential culinary component of Germany's carnival season. Carnival season, known as Fasching, Karneval or Fastnacht, depending on the region, is celebrated mostly in catholic areas of Germany, yet the ubiquitous donut is a hit wherever you go. During the carnival season you'll find bakeries on every street corner with their counters piled high with various types of donuts, most filled with jam but also with vanilla cream, chocolate or even eggnog.

Ingredients:

4 cups all-purpose flour
42 g fresh yeast
1/4 cup sugar
3/4 cup lukewarm milk plus 2 tbsp
5 egg yolks
70 g butter at room temperature
a pinch of salt
vegetable oil for frying
your favorite jelly such as raspberry, cherry, plum or apricot
confectioner's sugar for sprinkling



Directions:

- 1) Place the flour in a bowl, make a well in the center. Crumble the yeast into it with 1 tbsp sugar and 3 tbsp lukewarm milk. Mix together and allow to stand in a warm place for about 15 minutes.
- 2) Add the remaining milk, sugar, egg yolks, room temperature butter and a pinch of salt to the dough and knead into a smooth dough manually or in a food processor with a dough kneading attachment. Mix until the dough appears to detach easily from the sides of the bowl.
- 3) Allow the dough to rise in a warm place until it doubles in size (approx 30-60 minutes).
- 4) Roll out the dough into about 2 cm thickness on a floured surface and cut out circles approximately 7 cm in diameter using a glass or a cup. Allow the cut-out dough circles to stand for a further 10 minutes covered with a dish towel.
- 5) Heat the oil in a deep-fryer or large saucepan. Lower the donuts 2 to 3 at a time into the hot oil and fry until they puff up and turn golden brown.
- 6) Remove the fried donuts from the oil with a slotted spoon and allow to drain on paper towels.
- 7) Allow the donuts to cool, then fill them with jam using a piping bag. Sprinkle with confectioner's sugar and enjoy!

Source: <https://germanculture.com.ua/baking-recipes/>

Schneeball – Sweet Pastry from Rothenburg ob der Tauber



A Schneeball (snowball), is a pastry made from shortcrust pastry and is especially popular in the area of Rothenburg ob der Tauber. Its name derives from its round, ball-like shape, with a diameter of about eight to ten centimeters, and its traditional decoration with white confectioner's sugar. It is also called a Storchennest (stork's nest).

This kind of pastry has been known for at least 300 years in the regions of Franconia and Hohenlohe (northeast of Baden-Württemberg) where it is very popular. Served only on special occasions such as weddings in the past; they are nowadays available throughout the year and can be found around Rothenburg ob der Tauber in bakeries, pastry shops, and cafes.

Ingredients:

4 egg yolks
2 eggs
9 tbsp heavy cream
1 tbsp sugar
20 ml (4 tsp) Kirsch Schnaps
1 dash salt
750 g flour
1 liter sunflower oil for deep-frying
powdered sugar for decoration

Preparation:

- Heat oil to 180 C (test: stick a wooden spoon into the oil and you will see little bubbles floating to the surface).
- Combining all ingredients. Knead until the dough is smooth. Place for 30 min (or overnight) in the fridge.
- Roll out the dough to rather thin circles (20 cm diameter).
- With a pizza cutter or a regular knife cut long lines into the dough circles but they have to stop 1 cm before the dough edge (see the video for reference).
- Pick up the stripes in an alternating way (see the video). It's like weaving, pick up every second or so stripe and roll it in your hands to form a snowball. Keep it loose, do not make it packed.
- Place into the snowball tong – a sphere-shaped net that opens and closes.
- Deep-fry the balls for 6 min in the hot oil.
- Place the balls on a kitchen towel to remove excess oil, dust heavily with powdered sugar or a mix of sugar-cinnamon and enjoy!

photo credit <https://goo.gl/EpHcJg>
<http://www.mybestgermanrecipes.com/german-snowball-pastry/>

Schnecken (Sticky German Cinnamon Buns)

Schnecken means "snails," which is what these coiled buns resemble. They are much stickier, puffier, gooier and generally more over the top than ordinary Cinnamon Buns. These are just drop-dead good! I had them at a friend's house and stopped on the way home and bought the cookbook that the recipe came out of: How to Be a Domestic Goddess, by Nigella Lawson.

I liked these even better than the Cinnamon Buns we drove for over an hour to get (only to wait in very long lines) at Knaus Berry Farm in Florida! Preparation time does not include time for letting dough rise (One hour and 20 minutes). Ready in: 1hr 5 mins, Serves: 12, Units: US

Ingredients

Dough

3 ⅓ cups bread flour
3 tablespoons sugar
½ teaspoon salt
¼ ounce fast rise yeast or 1 tablespoon fresh yeast
⅓ cup unsalted butter
½ cup milk, plus
2 tablespoons milk
2 large eggs

Syrup

½ cup unsalted butter, plus
1 tablespoon unsalted butter
2 tablespoons turbinado sugar (brand Sugar in the Raw)
4 tablespoons maple syrup
3 tablespoons light corn syrup
1 cup walnut pieces or 1 cup pecan pieces

Glaze

1 large egg
2 tablespoons milk

Filling

3 tablespoons sugar
½ cup light brown raw sugar (demerara) or ½ cup turbinado sugar
(brand Sugar in the Raw)
1 tablespoon cinnamon

Directions

- Butter a 12-cup muffin pan.
- Line a roasting pan or baking pan with parchment paper (for turning the sticky buns onto later) large enough to cover muffin pan.
- Combine flour, sugar, salt and yeast in a large mixing bowl.
- Melt butter in the milk over very low heat and beat in eggs.
- Stir milk/butter mixture into the dry ingredients to make the dough. Knead for 10 minutes or for 5 with dough hook. When it is springy and satiny, form a ball and put in a greased bowl. Turn to coat and cover with plastic wrap. Leave in a warm place for 1 hour or until doubled in size.
- Syrup: Using an electric mixer cream butter until soft and smooth and add sugar. Beat in syrups and then divide mixture among the muffin cups and top with walnuts (about a tablespoonful in each sticky-based waiting cup.).
- Preheat oven to 350.
- Knock dough back, knead once or twice and then roll out to a large rectangle (apx 24X12) with the long side nearest you. Beat egg and add milk; glaze the dough using a pastry brush or your fingers.
- Mix the filling ingredients in a little bowl and sprinkle onto the dough. Now, roll up from the long side and away from you, carefully and firmly (not too tight) keeping a firm sausage shape.
- Cut into 12 even slices, and lie each slice spiral-swirly cut side up, on top of the nuts and syrup in the muffin cups.
- Leave to rise for about 20 minutes then put into the oven and bake for 20 to 25 minutes, by which time they should be golden and cooked: crisp in parts, voluptuously gooey in others. You may want to put a baking sheet under pan to catch any falling goo.
- Place roasting pan or baking sheet on top and turn the whole thing the other way up.
- Remove the muffin tray and dislodge any nuts that are still stuck in it, adding them, along with any residual syrup, to the upturned buns.
- Leave to cool, then stuff your face -- as if you needed encouragement.



Source: <https://www.food.com>

The Hofbrauhaus News

Pumpkin Pie German Style for the Holidays

The missing “cake” in our recipe collection was the pumpkin pie. So I came up with a German style pumpkin pie which turned out to taste delicious. My husband said that it was the best pumpkin pie he ever had! So this means something!

What’s the difference? It is less sweet and does not contain evaporated milk. The ingredients are all natural and there is no additional sugar source than just sugar. I used a ready made, unbaked crust that I found in a local supermarket and it is organic and contains no sugar – forget the graham cracker crusts for this pie! Of course you can make your own shell – See ingredients at the bottom of the recipe. Happy Baking!

Ingredients

- 1/2 cup of organic sugar
- 1.5 tbsp Pumpkin Spice
(or following spices, ground:
1 tsp cinnamon, 1/2 tsp ginger, 1/4 tsp
cloves, 1 dash nutmeg)
- 1 dash salt
- 2 large eggs or 3 small
- 8 oz heavy cream
- 1 can – 15oz – Pumpkin, all natural,
unsweetened
- 1 ready made pie shell (crust), organic,
unsweetened – 9 inch, unbaked



Baking Instructions

- Beat eggs in a bowl.
- Mix sugar with spice and salt.
- Combine eggs with sugar mix and pumpkin, mix well.
- Stir in heavy cream while mixing.
- Butter a pie form, layer it with the pie crust. Crimp any dough that is over the edge.
- Pour into pie shell.
- Pre-heat oven to 425 F.
- Bake for 15 min, then reduce heat to 350 F and bake another 40-50 min (convection oven is less baking time).
- Test if pie is done by using a tooth pick or a knife and poke it into the center, if it comes out clean the pie is done.
- Cool on wire rack for 2 hours.

Serve the pie with whipped cream.

Source: <http://www.mybestgermanrecipes.com>

The Hofbräuhaus News

Old Fashioned Pumpkin Pie Recipe

To make pumpkin purée from scratch, cut a medium-small sugar pumpkin in half. Scrape out the insides (reserving the pumpkins seeds to roast) and discard. Line a baking sheet with Silpat or foil. Place the pumpkin halves cut side down on the lined baking sheet and bake at 350°F until a fork can easily pierce them, about an hour to an hour and a half. Remove from oven, let cool, scoop out the pulp.

Alternatively, you can cut the pumpkin into sections and steam in a saucepan with a couple inches of water at the bottom, until soft (strain before using). If you want the purée to be extra smooth, press the pulp through a food mill or chinois.

INGREDIENTS

2 large eggs plus the yolk of a third egg
1/2 cup packed dark brown sugar
1/3 cup white sugar
1/2 teaspoon salt
2 teaspoons cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/8 teaspoon ground cardamom
1/2 teaspoon lemon zest
2 cups pumpkin pulp purée from a sugar pumpkin (see Recipe Note) OR 1 15-ounce can of pumpkin purée (can also use puréed cooked butternut squash)
1 1/2 cup heavy cream or one 12 oz. can of evaporated milk
1 good pie crust, chilled or frozen (see pâte brisée recipe or our no-fail flaky pie crust recipe)



METHOD

- 1) Preheat your oven to 425°F.
 - 2) Make the filling: Beat the eggs in a large bowl. Mix in the brown sugar, white sugar, salt, spices—cinnamon, ground ginger, nutmeg, ground cloves, cardamom, and lemon zest. Mix in the pumpkin purée. Stir in the cream. Beat together until everything is well mixed.
 - 3) Pour into pie shell and bake: Pour the filling into an uncooked chilled or frozen pie shell. Bake at a high temperature of 425°F for 15 minutes. Then after 15 minutes, lower the temperature to 350°F. Bake for 45 to 55 minutes more. The pie is done when a knife tip inserted in the center comes out wet but relatively clean. The center should be just barely jiggly. (About half-way through the baking, you may want to put foil around the edges or use a pie protector to keep the crust from getting too browned.)
 - 4) Cool on a rack: Cool the pumpkin pie on a wire rack for 2 hours. Note that the pumpkin pie will come out of the oven all puffed up (from the leavening of the eggs), and will deflate as it cools.
- Serve with whipped cream.

Source: <https://www.simplyrecipes.com>

The Hofbräuhaus News

Käsekuchen (German Cheesecake)

This German cheesecake is a bit lighter than its American cousin. The filling is made with low-fat **quark** instead of cream cheese and egg foam is folded into the filling to give it a slightly fluffy consistency. Lemon and vanilla give the filling a fresh flavor.

Ingredients:

Crust

- 250 g all-purpose flour
- 125 g butter
- pinch of salt
- 30 g sugar
- 2 egg yolks
- 2-3 tbsp water

Filling

- 750 g quark (regular, not non-fat), see note for a substitution
- 60 g melted unsalted butter
- 125 g sugar
- 4 egg yolks
- 4 egg whites
- 1 tbsp vanilla extract
- zest and juice of 1 lemon
- pinch of salt

Preparation:

- In a large bowl, combine flour, sugar and salt, then cut in the cold butter.
- Add egg yolks and water. Then knead with your hands just until the dough is smooth.
- Wrap in plastic foil and place in the refrigerator for at least an hour.
- Preheat oven to 350°F / 180°C.
- Grease a 10 in / 25 cm spring form with butter.
- Roll out the dough, then press it into the bottom and the sides of the spring form.
- In a mixing bowl (or large food processor) combine quark, sugar, egg yolks, lemon zest, lemon juice and salt. Beat until well blended then mix in the melted butter.
- Beat the egg whites to stiff peaks.
- Carefully fold the egg foam into the quark mixture.
- Pour mixture into the spring form.
- Bake in the preheated oven for 50-60 minutes (or until done). The top should be lightly browned and the filling should be set.
- Turn off oven, open door and let cool for another 15-20 minutes.
- Remove form from oven, run a knife around the edge and open the spring form.
- Transfer cake to a plate or platter. Let cool well before serving.

Note: A good substitution for the quark is low-fat cottage cheese, just place it in a food processor, add a bit of milk and process until very smooth.



Drinks

Eggnog Recipe

"While culinary historians debate its exact lineage, most agree eggnog originated from the early medieval" British drink called posset, which was made with hot milk that was curdled with wine or ale and flavoured with spices. In the Middle Ages, posset was used as a cold and flu remedy.

Posset was popular from medieval times to the 19th century. Eggs were added to some posset recipes; according to Time magazine, by the "...13th century, monks were known to drink a posset with eggs and figs."

A 17th century recipe for "My Lord of Carlisle's Sack-Posset" uses a heated mixture of cream, whole cinnamon, mace, nutmeg, eighteen egg yolks, eight egg whites, and one pint of Sack wine (a fortified white wine related to sherry). At the end, sugar, ambergris and animal musk are stirred in.

Posset was traditionally served in two-handled pots. The aristocracy had costly posset pots made from silver.

Ingredients

4 egg yolks
1/3 cup sugar, plus 1 tablespoon
1 pint whole milk
1 cup heavy cream
1 1/4 ounces bourbon
1 1/4 ounces dark rum
1 teaspoon freshly grated nutmeg
4 egg whites



Directions

In the bowl of a stand mixer beat together the egg yolks and 1/3 cup sugar until the yolks lighten in color and the sugar is completely dissolved. Add the milk, cream, bourbon, rum, and nutmeg and stir to combine.

Place the egg whites in the bowl of a stand mixer and beat to soft peaks. With the mixer still running gradually add the 1 tablespoon of sugar and beat until stiff peaks form. Gently fold the egg whites into the mixture. Chill and serve.

History Source: <https://en.wikipedia.org/wiki/Eggnog>

Recipe Source: www.foodnetwork.com

German Mulled Wine - "Glühwein" for the Holidays!

The holidays and winter months is the time for the German mulled wine Glühwein, or as we say in Germany, Glühwein. It is red wine, spiced with cinnamon, anise and cloves, and enjoyed while it is hot. Glühwein can be found on every Christmas Market and is the right drink for these cold temperatures while staying outside and strolling over the market. This is an authentic recipe from Germany. Happy Holidays!

Ingredients German Mulled Wine Glühwein

- 2 liters of red wine
- 3/4 l brown rum, 40% - optional
- sugar to taste
- 2 of each:
 - organic oranges (blood oranges would work too),
 - organic lemons, cinnamon sticks
- 1 vanilla bean
- 5 cloves and 1 star anise

Glühwein Cooking Instructions

German Mulled Wine

- Heat the wine in a big pot but don't bring it to a boil; heat it on low temperature.
- Remove seeds from lemons and oranges.
- Cut the orange and lemon with the peel in slices or quarters, add them to the wine with the cloves. Keep it on low temperature and let it simmer.
- Cut vanilla bean open and add the seeds to the wine.
- Add 2/3 of the rum - the rum adds a nice taste to the wine but it also makes it stronger, so you can add just a little bit or if you prefer, don't add it at all.
- Let simmer until oranges and lemons are getting very soft- for about 1-1.5 hours. Remove a piece of lemon and check if you can take off the peel. The wine should color the lemon red until to the peel.
- Stir frequently.
- Clean some bottles with hot water.
- Remove fruit and cloves; best is to use a strainer.
- Press remaining juice out of the fruit and add to the wine. If you like you can puree the fruit without the peel and add it to the wine as well, that would make the wine thicker though.
- Heat wine again and add remaining rum and sugar - don't bring it to a boil!
- Fill hot wine in bottles and close them right away, or keep it warm to enjoy it the same day.



Information source:

Photo: <https://happykitchen.rocks/german-mulled-wine-gluhwein/>

Recipe: <http://www.mybestgermanrecipes.com/german-mulled-wine-gluhwein/>

German Glühwein!

A mulled wine recipe,

*From: Josef (Pepi) Frühwirth of the Austrian Society
Von: Josef (Pepi) Frühwirth der Österreichischen Gesellschaft
via Jim Burgess in Munich Bavaria, Germany*



English

2 cups brown sugar
10 cups water
2 oranges (sliced)
1 lemon (sliced)
20-25 cloves
3 large cinnamon sticks
¼ cup (50 g) raisins
¼ cup (50 g) almonds (in their shells)
Schalen) 12 All-Spice berries
1 bottle Dubonnet rouge (it might be better to add this near the end of, or after, simmering)

- Simmer 15 minutes
- Let sit 2 to 4 days
- Remove the solids (best done by filtering with a sieve or cheesecloth)
- Makes about 3 litres
- Preparing a pot of Glühwein: Mix equal quantities of the mix and red wine in a pot and heat. Do not allow it to boil!

German

½ l brauner Zucker
2½ l Wasser
2 Orangen (geschnitten)
1 Zitrone (geschnitten)
20-25 Nelken
3 große Zimtstangen
60-70 ml (50 g) Rosinen
60-70 ml (50 g) Mandeln (in Schalen)
12 Piment-Beeren
1 Flasche Dubonnet rouge (vielleicht lieber fast am Ende oder nach dem Köcheln zugeben)

- 15 Minuten köcheln lassen
- 2 bis 4 Tage stehen lassen
- Feste Teile entfernen (am Besten durch Filtrieren der Mischung)

Ergibt fast 3 Liter

- Einen Topf Glühwein zubereiten: In einen Topf gleiche Mengen Mix und Rotwein zugeben und aufwärmen. Nicht kochen lassen!