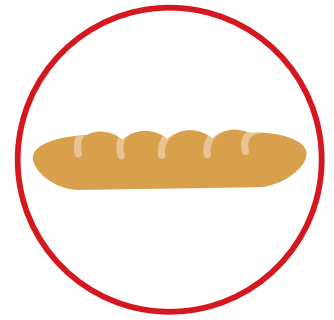
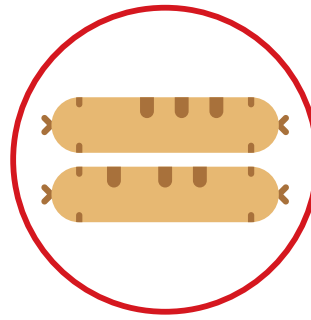




RECIPE SUGGESTION

## BAGUETTE WITH SAUERKRAUT AND SAUSAGES

SERVES 1



### INGREDIENTS

1

PIECE OF THIN FRENCH  
BAGUETTE CA. 10 CM

60g

SAUERKRAUT

25g

BACON

1

PINCH OF SALT

5g

HOT MUSTARD

5

ORIGINAL NUREMBERG  
ROSTBRATWURST SAUSAGES

1/2

TBSP OIL

### DIRECTIONS

Cut smoked bacon into fine cubes and fry in a pan for 5 minutes until crispy. Add the ready-made sauerkraut and season with a pinch of salt. Cut the baguette open and fry both halves briefly on the grill or in a pan.

Fry or barbecue the sausages for approx. 6 minutes until golden brown.

Spread sauerkraut on one half of the baguette, place the sausages on top and add some mustard. Place the baguette top and it's ready. Enjoy your meal!

**TIP:** Try the sauerkraut baguette with sweet mustard or a few fried apple slices.

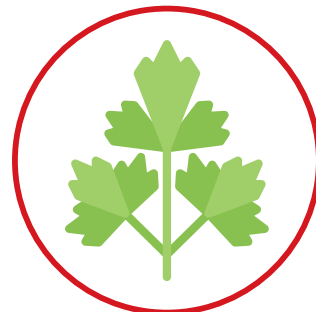
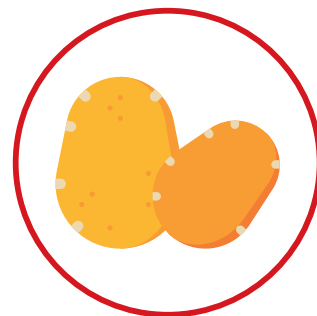
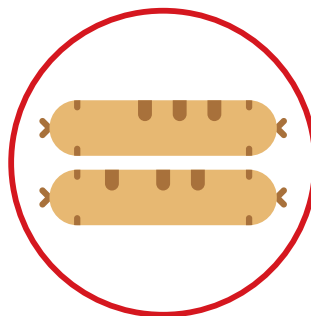
HoWe Wurstwaren KG  
Regenstraße 1  
90451 Nuremberg / Germany



RECIPE SUGGESTION

## SAUSAGES WITH FRIED POTATOES

SERVES 4



### INGREDIENTS

- 800g** WAXY POTATOES
- 1** BUNCH OF SPRING ONIONS
- 1** PINCH OF GROUND CARAWAY
- ½-1** TBSP OF MARJORAM
- 2** TBSP BUTTER  
(OPTIONALLY OIL)
- 1** TBSP FRESHLY CUT PARSLEY
- 14** ORIGINAL NUREMBERG  
ROSTBRATWURST SAUSAGES
- ½** TBSP OIL
- SALT
- FRESHLY GROUND BLACK PEPPER

### DIRECTIONS

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

Sauté the potatoes in a large pan over a low heat until golden brown. Add the spring onions and sauté them for a little bit. Season with salt, pepper, caraway and marjoram, add butter and parsley.

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

Enjoy your meal!

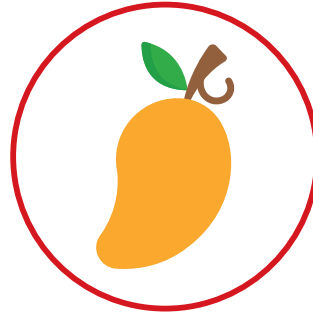
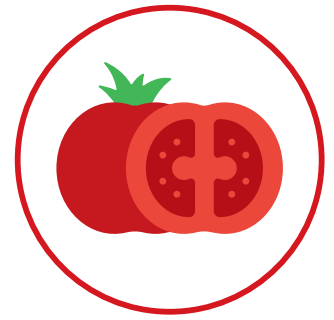
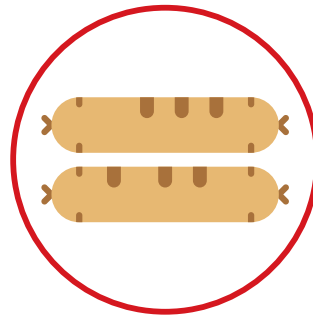
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## RECIPE SUGGESTION

# BIO-NUREMBERG ROSTBRATWURST WITH BABY PLUM TOMATO AND MANGO SALAD

SERVES 4



## INGREDIENTS

250g BABY PLUM TOMATOES

100g ROCKET

1 RIPE MANGO

1 TBSP LIME JUICE

1-2 TBSP MILD OLIVE OIL  
MILD CHILLI SALT

1 TBSP EACH OF LINSEED, SUNFLOWER  
SEEDS AND CHOPPED WALNUTS

20 BIO-NUREMBERG  
ROSTBRATWURST SAUSAGES

1/2 TBSP OIL

## DIRECTIONS

Wash and halve the tomatoes. Sort, wash and dry the rocket. Pluck the leaves from the stalks and slice the leftover stalks finely. Peel the mango, separate the pulp from the stone and dice the pulp into 1.5 cm cubes.

Toss the tomatoes, rocket and mango into a bowl. Mix in the lime juice and olive oil and season with chilli salt. Place a pan on a medium heat and brush with oil. Gently fry the sausages until they turn golden brown.

Dish the salad out onto attractive plates and serve with the Rostbratwurst sausages on top. If you prefer, you can always serve the salad in a piadina (thin Italian flatbread).

Enjoy your meal!

HoWe Wurstwaren KG  
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RECOMMENDATION

## NUREMBERG ROSTBRATWÜRSTE

I LIKE IT!



### THE ART OF BARBECUING

#### Want to barbecue your HoWe original Nürnberger Rostbratwürste sausages?

Here's how: kindle a decent-sized flame and let it burn down to embers before barbecuing anything on the grill. If you start barbecuing the sausages too soon, there's a risk that they might burn or that the dripping fat could cause the heat to distribute unevenly. Ideally, place a fine-mesh wire grill over the normal grill to ensure that the HoWe original Nürnberger Rostbratwürste cannot fall into the embers. Using tongs, turn the sausages several times until they are crispy brown on the outside and cooked through but still tender.

**TIP:** Fry the sausages for longer on a lower heat and turn them several times to experience the full HoWe original Nürnberger Rostbratwürste taste.

### THE ART OF FRYING

#### Want to fry your HoWe original Nürnberger Rostbratwürste sausages?

Here's how: heat 2 tbsp highquality oil in a medium-sized pan on a medium-to-high heat to ensure that the sausages don't stick. To test whether the oil is hot enough, add a drop of water: if it hisses, it's the perfect temperature. Before you put your HoWe original Nürnberger Rostbratwürste into the pan, turn down the heat. The above tip applies here too: it's best to fry the sausages for longer on a medium heat and turn them several times until they are crispy brown on the outside and cooked through but still tender on the inside. This ensures that the precious ingredients retain their full flavour. Now combine your barbecued or fried HoWe original Nürnberger Rostbratwürste with your favourite side dishes; the possibilities depend entirely on your personal taste. Bon appétit!