

## STOLLEN BREAD AND BUTTER PUDDING

### Directions:

Slice the Stollen thinly and spread one side with butter. Stack in slightly angled layers in a large lightly buttered oven proof dish. Scatter cherries in between layers, if desired

Beat the eggs and the yolks with the cream, milk, superfine sugar and the almond extract. Slowly pour over the Stollen slices, pressing them down into the liquid so they are well soaked. Refrigerate for one to two hours or until custard mixture is absorbed.

Preheat oven to 350° F. Place the dish in a roasting pan and when ready to bake, pour boiling water in the roasting pan to come halfway up the baking dish sides.

Carefully place in the oven and bake for about 40 minutes or until the top is light golden brown and crisp. Cool for 10-15 minutes before serving, sprinkled with the powdered sugar. Serves 6-8

### Ingredients:

1 lb 2 oz (500 grams) German Stollen  
2 oz butter, softened for spreading  
3 1/2 oz canned cherries in syrup, drained (optional)  
powdered sugar to decorate

### For the custard:

2 medium eggs plus 2 egg yolks  
8 oz heavy whipping cream  
12 oz milk  
3 to 4 Tbsp. superfine sugar  
1/8 tsp. almond extract



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Questions or comments?

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## POTATO AND BIERWURST SALAD

Category: Side Dish

### Ingredients

24 oz baby new potatoes, scrubbed and cut in half  
1/2 small red onion, sliced thinly  
3 Tbsp. oil and vinegar salad dressing (see recipe)\*  
1 dessert apple e.g. Jonagold  
1 tsp. fresh lemon juice  
4 oz German Bierwurst, sliced thinly  
2 German gherkins, chopped  
3 Tbsp. mayonnaise  
1 Tbsp. German mustard  
2 Tbsp. Quark or sour cream  
1-2 Tbsp. milk  
chopped dill, fresh parsley, salt, freshly ground pepper

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### Directions:

Boil the potatoes in salted water for 10-12 minutes or until just tender. Drain and mix gently in a large bowl with the sliced red onion. Season to taste and cool slightly

Add oil and vinegar dressing to potatoes and refrigerate for one hour or until chilled. Meanwhile, chop the apple and mix with the lemon juice. Mix into the potato along with the sausage and gherkins

Beat the mayonnaise, mustard, Quark and just enough milk to make a dressing the consistency of cream. Stir this carefully into the salad, spoon into a serving dish and sprinkle with the chopped herbs. Serves 6.

### \*Oil and Vinegar Salad Dressing

(This dressing is a good all-purpose recipe for green leaf, potato, pasta and mixed vegetable salads)  
4 oz rapeseed or vegetable oil  
4 oz olive oil  
4 oz German white wine or German apple vinegar or half of each  
1/2 tsp. sea salt  
1 tsp. German mustard  
1 tsp. German honey (optional)  
1/4 tsp freshly ground pepper  
Whisk together all ingredients. Store refrigerated in sealed jar.  
Whisk again just before serving.



## OKTOBERFEST STRUDEL

Category: Entrée or Appetizer

### Ingredients:

3/4 cup melted German butter  
1 cup minced onion  
1 large granny smith apple, peeled, cored and diced  
1 1/2 cups drained German wine sauerkraut  
2 tsp. caraway seeds  
8 phyllo sheets  
1/4 cup German sweet mustard  
1 pound cooked or smoked Bratwurst, thinly sliced

### Mustard Sauce:

1 Tbsp. German butter  
1 Tbsp. flour  
1 cup light cream  
3 Tbsp. German sweet mustard  
1 tsp. paprika

### Directions:

Preheat oven to 375° F. In a large skillet, over medium heat, warm 2 tablespoons butter, sauté onion for 3 minutes. Add diced apple and sauté 3 more minutes. Remove from heat, stir in sauerkraut and caraway, and mix well. On a large non-stick baking sheet lay out one sheet of phyllo and fold in half lengthways and brush with about 1 tablespoon butter. Repeat layering. Spread mustard over last layer of

phyllo. Then spread sauerkraut filling along the long lengthwise side to the center of the dough, leaving a 1 1/2 inch border. Top sauerkraut with bratwurst slices, roll jellyroll-style folding in the short edges. Place seam-side down on pan, brush top with butter and bake 25-30 minutes or until golden brown.

Meanwhile prepare mustard sauce. In a large skillet melt butter over medium-low heat, stir in flour to form a smooth paste. Slowly stir in cream and continue stirring to keep lumps from forming. Whisk in mustard and heat through. Slice warm Strudel and serve in a pool of mustard sauce. Sprinkle mustard sauce with paprika. Serve as an appetizer (8 portions) or slice larger as an entrée (4 portions).

