



## *Cooking with an Accent*

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### *Menu & Recipes*

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From Chef **Benoît Tisseire**

Embassy of Germany

*Chestnut Velouté with Porcini*

*Rindergulash*

*(German Beef Goulash)*

*Brezelknödel*

*Braised red cabbage*

*Rote grütze with vanilla sauce*



## Chestnut Velouté with Porcini

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### Ingredients (Serves: 8)

- 1 medium carrot, diced
- 1 parsnip, diced
- 1 onion chopped
- 1 lb porcini cleaned & slice
- 1 bay leaf
- 1 thyme sprig
- 2 tbsp. butter
- 2 tbsp. olive oil
- 1 ½ lbs peeled roasted chestnuts
- 4 cups chicken stock or vegetable stock
- Salt & freshly ground pepper
- Crème fraiche for garnish



In a saucepan melt butter and add onion, cook over medium low heat for 2 minutes and add carrots, parsnips half of the porcini, thyme sprig and bay leaf. Sautéed for another 4 minutes and add the chestnuts, salt, pepper and chicken stock.

Bring to boil, reduce heat, cover and simmer for 20 minutes, stirring occasionally. Discard the bay leaf and thyme sprig.

Pan fried the rest of the porcini mushrooms in olive oil until lightly browned, season with salt and pepper.

Working in batches, puree soup in blender until smooth. Return the soup to saucepan. Bring soup to simmer, adding additional broth if needed, correct seasonings. Ladle the soup into bowls and garnish with the sautéed porcini, chopped parsley and drizzle of crème fraiche, and serve.

# Rindergulash (German Beef Goulash)

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## Ingredients

### Serves 6

1 lb onion, diced

3 cloves garlic chopped

¼ lb thick bacon, diced

1 tablespoon caraway seeds, toasted and ground

2 ½ lbs stewing beef (beef shank, beef shoulder) cut into 1 inch cubes.

1 ½ tablespoons sweet Hungarian paprika

1 teaspoon spicy paprika

1 teaspoon fresh thyme leaves

2 tablespoons minced fresh marjoram

1 bay leaf

3 tablespoons tomato past

5 cup beef broth

1 red bell pepper cut into diced

1 green bell pepper cut into diced

salt & pepper

### Golden mashed potato

2 lbs potatoes, (charlottes, Yukon gold) not peeled

Coarse salt

1 1/2 cup milk

1 ½ sticks butter

Grated nutmeg

Salt & pepper

## Directions





### **Golden mashed potato**

2 lbs potatoes, (charlottes, Yukon gold) not peeled

Coarse salt

1 1/2 cup milk

1 1/2 sticks butter

Grated nutmeg

Salt & pepper

### Mashed potato

Put the potatoes in a saucepan with 2 quart of cold water and 2 tablespoons coarse salt. Bring to a simmer, cover and cook until a knife slips in and out of the potatoes easily. Drain and peel them. Put them through a potato ricer. Into a saucepan add the milk (very hot) the butter bit by bit. Stirring energetically for a smooth, creamy finish. Taste for salt, pepper and nutmeg.

## Braised red cabbage

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### **Ingredients:**

1 medium size red cabbage

1 tbsp sugar

1 medium onion

3 tbsp red wine vinegar

2 granny smith apple

5 juniper berries

3 tbsp duck fat

2 cloves

1 cup red wine

Salt & pepper

### **Directions**

Cut the red cabbage into 4 parts, take off the white middle piece and slice into thin slices. Wash in a sieve and let dry. Peel the onion, cut lengthwise, then fry in the duck fat until translucent. Add the red cabbage, the red wine, red wine vinegar. Season with salt and pepper and rest of the spices. Cook slowly for 30 minutes and add the apple cut in small cube. Cook for another 10 minutes

## Brezelknödel

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### Ingredients:

200 gr pretzel

170 ml milk

20 gr butter

100 gr shallots

¼ bunch parsley

2 pc eggs

Salt, pepper, nutmeg

### Directions

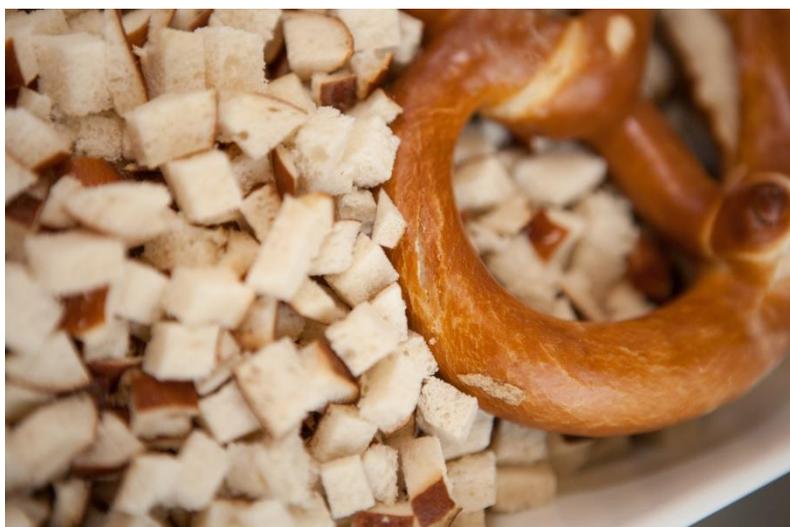
Cut the pretzels into thin slices. Bring the milk to a boil, let it cool a bit, and then mix in the eggs. Put the pretzel pieces into a mixing bowl, add the milk-egg mixture and mix together.

Lightly fry onion pieces and finely chopped parsley in the butter, then add to the pretzel mixture. Season with salt, pepper, and nutmeg.

Let stand for ten minutes. Then, try forming small dumplings. Should the dough be too firm, add some milk or egg; should it be too soft, mix under some breadcrumbs.

Bring water to a boil in a large pot, salt it, and add a test dumpling when it's only lightly boiling.

After about 15 minutes, the dumpling should float on the surface of the water. Take it out and try it.



## Rote grütze with vanilla sauce

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### Ingredients:

#### Rote grütze

1 bottle red wine

1 cup sugar

1 vanilla bean cut in half

10 pc juniper berries

1 lemon zest

1 tsp cinnamon

¼ cup tbsp corn starch

5 lbs mixed berries

#### Vanilla sauce

1 cup milk

1 cup heavy cream

5 egg yolks

½ cup sugar

1 vanilla bean halved lengthwise

### Directions

#### Rote grütze

Bring to boil the wine with the sugar, vanilla, lemon zest, juniper and cinnamon. Combine corn-starch with half cup of red wine in separate bowl to make a thin smooth paste. As soon as mixtures boil, add corn-starch paste whisking vigorously. Reduce heat and stir until mixture boils again, thickens and starch taste is gone. Stir in mix berries and let one more boils. Cool mixture to room temperature.

#### Vanilla sauce

Bring the milk and the cream to a simmer. In a bowl whisk the egg yolks and the sugar together until foamy. Add the milk into the yolk-sugar mixture whisking constantly.

Return the mixture to the saucepan, over low heat, stir constantly with a wooden spoon until the mixture thickens (be careful not to overcook or the egg yolks will scramble). Cool it immediately.



*Bonne appétit*