



GERMAN GYMNASIUM AT HOME

METHOD GUIDE

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STARTER

METHOD

Giant Brezel & Butter: *Allergens; Gluten, Dairy*

Preheat the oven at 190C degrees. Cut the Brezels in two half and put them in the oven for approx 3 mins. Spread as much butter as you like and enjoy!

Bayrischer Wurstsalat: *Allergens; Dairy, Mustard, Sulphur Dioxide*

Assemble the sliced sausage with the cheddar and onion mix, secondly add the mustard dressing and stir altogether. Serve in a plate of your choice.

Black Forest Ham & Obatzda: *Allergens; Dairy, Gluten, Mustard, Sulphur Dioxide*

Plate the sliced ham with the Obatzda cheese on the side while put the red radish salad onto the other side of the plate and enjoy mixing the flavour together.



MAIN COUSE

METHOD

Butchers Feast: *Allergens; Sesame seeds, Milk, Gluten, Sulphur dioxide, Mustard, Celery*

- For the Knuckle heat the oven to 240 C.
- Put the pork knuckle on a none stick oven tray and place it in the centre of your oven for approx. 20-25 min or until the crackling is crisp. This may vary depending on your oven.
 - For the potato dumplings bring water to boil, add some salt to taste, add dumplings and let them simmer for 5-7 min.
- For the Weisswurst, bring salted water to boil, add the Weisswurst, remove from heat and leave them on side for 5 min.
 - To cook the chicken schnitzel, heat up oil in a frying pan to approx. 175C to 180C max.
 - Dip both sides of the schnitzel into bread crumb, to avoid any sogginess due to transport.
 - Shallow fry the schnitzel by keeping to move the pan.
- When golden, remove Schnitzel from oil and place into the oven for around 5 minutes until the core temperature has reached over 75c, then place on kitchen paper to remove any excessive oil.
- To finish the leberkase, pan fry on a medium heat with a small amount of oil until you have a nice caramelisation, turn every minute or so until hot.
 - Put the Sauerkraut in a Saucepan on medium heat until hot.
- Re-heat beer jus in a saucepan until hot. Arrange everything nice on a large warm plate and finished with crispy onions on top and enjoy with German mustards and beer jus.



DESSERT

METHOD

Warm apple strudel and vanilla sauce:

Allergens; Peanuts (traces), Nuts (almonds/traces), Sesame seeds (traces), Eggs, Soya (traces), Milk, Gluten, Sulphur Dioxide (traces)

- Place the Strudel in a pre-heated oven at 175C for 5-7min
- Warm up the vanilla sauce, but do not let it boil (the egg in the sauce will split)
 - Dust the strudel with icing sugar and serve with the warm vanilla sauce

Enjoy!