

# BEER, CHEESE & POTATO SOUP

SERVES 4



## INGREDIENTS

2 tbsp. butter  
1 tbsp. flour  
2 cups milk  
¼ lb. / 125 g grated cheese (we used aged Mountainoak Gouda)  
2 tbsp. butter  
1 cooking onion, thinly sliced  
½ shallot, thinly sliced  
1 rib celery, finely diced  
½ tsp. ground cardamom  
½ lb. yellow fleshed potatoes, peeled and thinly sliced  
1-cup beer (a lager works well!)  
3 cups water  
2 bay leaves  
½ lb. Oktoberfest sausage meat  
1 large pretzel  
½ shallot, finely diced  
Salt & pepper, as needed

## INSTRUCTIONS

1. In a small pot melt butter and stir in flour to make a light roux.
2. Slowly stir in milk. Bring to a simmer until thickened, about 5 minutes
3. Turn off heat and stir in cheese. Set aside.
4. In another pot, melt butter and sweat onion, shallot and celery until soft but not browned.
5. Stir in cardamom, potatoes and beer. Let simmer for a couple of minutes to reduce the beer, and then add in the water and bay leaves. Simmer until potatoes are very soft. Blend until smooth in blender or with hand blender.
6. Meanwhile, make einlagen: in a frying pan over medium-high heat, fry sausage until crisp. Stir in shallot, sauté for about a minute and stir in pretzels pieces. Stir to coat in fat, reduce heat to low and allow pretzel to crisp.
7. Fold the cheese sauce into the blended potato soup and taste for seasoning. Rewarm over medium-low heat if necessary.
8. Ladle into bowls and top with a generous amount of sausage-pretzel einlagen!

# SCHNITZEL

SERVES: 4 | PREP TIME: 15 MIN | COOK TIME: 6-8 MIN



## INGREDIENTS

1 ¼ lb. pork loin or pork leg, into 4 slices  
Kosher salt and fresh ground pepper, as needed  
½ cup all-purpose flour  
2 eggs, well beaten  
1-cup bread crumbs  
Canola oil, as needed  
Lemon wedges, for serving  
Freshly chopped parsley, for garnish

## INSTRUCTIONS

1. Place pork pieces between parchment or plastic. Using a meat pounder or similar, tenderize pork until ¼ inch thin. Season with salt.
2. Place flour, eggs and crumbs each in their own shallow bowl; season, flour, eggs and crumbs with salt and pepper
3. Using one hand, dredge pork into flour. Using that same hand, place it into egg mixture; using the other hand, take from egg and place into crumbs. Use your 'flour' hand again in the crumb mixture to adhere crumbs to pork. Repeat until all pork is breaded.
4. Heat a large frying pan over medium-high heat for a minute or two; add a thin layer of canola oil and then carefully add the pork, not crowding the pan
5. Cook for about 2-3 minutes before turning over and cooking a further 2-3 minutes, lowering the heat if pan begins to smoke
6. Remove and place on a paper towel lined plate; serve with lemon wedges and sprinkled with parsley

# Grainy Mustard & Gherkin Cream Sauce

SERVES 4 | PREP TIME: 5-7 MIN | COOK TIME 5 MIN



## INGREDIENTS

1 small shallot, finely diced  
1 large dill pickle, finely diced  
1 clove garlic, finely diced  
1 tbsp. whole grain mustard  
1 tbsp. finely chopped fresh dill  
Splash of beer or wine  
1-cup/250ml 35% cream  
Oil, as needed  
Salt & pepper, as needed

## INSTRUCTIONS

- 1.Heat a small pot or pan over medium heat.
- 2.Add oil and sweat shallot, pickle and garlic for about 1 minute until soft but not brown. Season with salt.
- 3.Add in mustard and a splash of wine or beer
- 4.Add in cream and dill. Bring just to a boil and turn off.



# Julienne Apple, Beet & Cabbage Salad

SERVES 4 | PREP TIME: 10 MIN |



## INGREDIENTS

2-3 red beets (approx. 200g), peeled, thinly sliced and julienne  
1/6 of a red cabbage, julienne  
1 apple, peeled and julienne  
½ lemon, juiced  
2 tbsp. sunflower oil  
5-6 sprigs of dill, finely chopped  
Salt & peppers, as needed

## INSTRUCTIONS

1. Toss all ingredients together. Taste for seasoning, and set aside for about 20 minutes to allow flavours to come together and cabbage to soften.
2. Keeps well for 3-4 days in the refrigerator.