

MONIKA SCHUSTER | ANNA CAVELIUS

# TASTE OF BAVARIA

Typical recipes  
and impressions



**G|U**

thin slices or strips. Stir the sausage into the marinade and leave to marinate for at least 1 hour.

**3** Rinse the chives, shake dry, then snip into thin rings. Serve the sausage salad in deep plates with a little of the marinade drizzled over the top, then sprinkle with the chives. Serve the salad with pretzels or rye bread with butter.

**With the first rays of the sun, the Bavarians go outside to a beer garden. Most of them bring their own food - and pickled sausages or sour brawn are always in the basket. You can of course buy both of these as well as**

various other Brotzeit treats at the snack bars, but they taste so much better if they're made at home.



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# SOUR “RED-WHITE” PRESSSACK

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## RUSTIC AND SPICY

### SERVES 4:

4 slices each of red and white Presssack  
(= brawn, weighing 100 g each and c. 1  
cm thick)

200 ml beef broth ([↗](#), or ready-made  
beef stock)

4 tbsp white vinegar

1 tsp sugar

salt | freshly ground black pepper

4 tbsp vegetable oil

1 large red and 1 large white onion

**HOW LONG IT TAKES:** c. 10 min

**MARINATING:** c. 30 min

**PER SERVING:** c. 310 kcal | 16 g p |  
24 g f | 5 g ch

**1** If necessary, remove skins or strings from the Presssack slices. Place 1 red and 1 white slice into each deep plate.

**2** Warm the beef broth until lukewarm, transfer to a bowl and combine with the vinegar, sugar, salt and pepper. Leave the marinade to stand for 5 minutes until all the spices are dissolved, whisk in the oil.

**3** Peel the onions, cut or shave into very thin rings and arrange on the Presssack - white onions on the red Presssack, red