

German Gymnasium

Cooking Instructions

Vienna Schnitzel (2)

Warm the potato salad to the desired temperature in a saucepan.

Heat up oil in a frying pan on a medium high heat.

We have coated your schnitzel with egg yolk, flour and breadcrumbs. Due to the transportation the meat might have absorbed the crumbs that will give the crispiness to your coating. We have provided you with extra breadcrumbs, so feel free to re-coat your schnitzel on both sides. Shallow fry your schnitzels in the oil, make sure to move the pan constantly to avoid the meat to stick to the pan. When golden, remove schnitzel from the pan and place on kitchen paper to remove any excess oil.

Serve the schnitzel with the warm potato salad and the lingonberry compote. We recommend to squeeze the lemon on your schnitzel.

Contains: Eggs, milk, celery, mustard, sulphur dioxide, gluten (wheat)

Warm apple strudel (3)

Pre-heat your oven to 175C. Place the strudel in the oven on a baking tray lined with baking paper for 5-7min. In the meantime, warm up the vanilla sauce in a pot (Do not let it boil otherwise the eggs in the sauce will cook).

When ready, take the strudel out of the oven and place on a plate, dust the strudel with icing sugar and serve with the warm vanilla sauce.

Contains: Peanuts (traces), nuts (almond) (traces), sesame seeds (traces), eggs, soya (traces), milk, sulphur dioxide (traces), gluten (wheat)

Guten Appetit!

Please enjoy within 48h of arrival of delivery

Thank you for your ordering the German Gymnasium Home Kit.

It goes a long way to support the team.

We hope you have as much fun cooking your favourite German Gymnasium dishes at home as we have preparing it for you.

Hope to see you back in person in the not too distant future

The GG Team x

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