

# German Gymnasium

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## Cooking Instructions

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### **Giant Brezel & Butter (1)**

Preheat the oven to 190C. Cut the Brezels in two halves and place them in the oven for approx. 3 mins. Spread them with as much butter as you like and enjoy warm!

*Contains: Gluten (wheat & barley), Milk*

### **Bayrischer Wurstsalat (1)**

In a mixing bowl, 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.

*Contains: Milk, Mustard, Sulphur Dioxide*

### **Black Forest Ham & Obatzda (1)**

Plate the sliced ham with the Obatzda cheese on the side, along with the red radish salad.

*Contains: Milk, Mustard, Sulphur Dioxide*

### **Butchers Feast (2)**

For the knuckle heat the oven to 240 C. Put the pork knuckle on a non-stick oven tray (or a tray lined with baking paper) 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 salted water to boil, 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 in the hot water for 5 min.

To cook the chicken schnitzel, heat up oil in a frying pan to a medium high heat.

Dip both sides of the schnitzel into bread crumbs. Shallow fry the schnitzel by moving the pan continuously, to avoid it sticking. 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 excess oil.

To finish the Leberkäse, pan fry on a medium heat with a small amount of oil until it turns crispy and brown, flip 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 on a large warm plate and finish with crispy onions on top. Enjoy with German mustards and beer jus. The sweet mustard (dark brown) goes traditionally with the Weisswurst.

*Contains: Sesame seeds, Milk, Gluten (wheat), Sulphur dioxide, Mustard, Celery.*

### **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 (almonds), 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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