



Thüringer Bratwurst (Thuringian sausage)

THURINGIA

Ingredients

For 4 people

4–8 **Thuringian sausages**

Small amount of **beer** to deglaze the grill

Colourful potato salad

250 g **blue-skinned potatoes** (e.g. **Violetta**)

250 g **red-skinned potatoes** (e.g. **Red Emmalie**)

250 g **waxy, yellow-skinned potatoes** (e.g. **Linda**)

1 **onion**

100 ml **vegetable stock**

4 **tablespoons oil**

1 **tablespoon herb vinegar**

Salt

Pepper

Cress

Chives

Parsley

Lettuce leaves

Method

First place the sausages in a pan of warm water to stop them bursting on the grill. An original Thuringian Rostbratwurst sausage measures between 15 and 20 cm in length and is cooked on a charcoal grill until golden brown all over. The filling consists of pork, beef or veal. Ideally, you should buy the sausages fresh from a butcher and ask for the region's typical strong seasoning of salt, pepper, marjoram, garlic and caraway.

Deglazing the sausages with beer on the grill ensures plenty of flavour and makes the skin nice and crispy.

Tip:

A genuine Thuringian sausage is eaten only with mustard or on its own.

As a side dish, we recommend a colourful potato salad. Boil the potatoes in their skins, peel while still warm and cut into slices. Finely chop the onions and add to the potatoes with the stock. Mix the oil, vinegar and spices and add to the potatoes too. Leave the salad to infuse for a short time and serve up on lettuce leaves on plates. Garnish with the herbs.

Bon appétit!

Wine recommendation

A Pinot gris with a strong body and ideally with a pleasant texture and light oxidative aftertaste is the perfect accompaniment.