

Supported by:



Federal Ministry
for Economic Affairs
and Energy

on the basis of a decision
by the German Bundestag

Germany
Simply inspiring



www.germany.travel

FRANZ BRÖTCHEN FROM HAMBURG

Franzbrötchen are cinnamon-filled pastries that are sold all over Hamburg. The locals just love this sweet treat. Franzbrötchen now also come in several varieties, for example with a crumble topping, with pumpkin seeds, or with chocolate. Here is the recipe for the original Hamburg Franzbrötchen.

INGREDIENTS FOR AROUND TEN PASTRIES

- 17 ½ oz (500 g) flour
- 1 cube yeast
- 10 oz (280 g) sugar
- 2 egg yolks
- 9 fl oz (260 ml) warm milk
- Pinch of Salt
- 2 ½ oz (70 g) softened butter
- 7 oz (200 g) cold butter
- 2 tsp cinnamon
- A little flour for dusting

METHOD:

1. Add the flour to a bowl and make a small well in the middle. Crumble the yeast into the well. Add 3 oz (80g) of sugar, the egg yolks, and the warm milk to the well. Use a handheld mixer to bring it all together.
 2. Add a pinch of salt and the softened butter and continue mixing. Cover the dough with a dish towel and leave to rise in a warm spot for around 40 minutes. Mix the remaining sugar with the cinnamon.
 3. Thoroughly knead the dough with your hands and roll it out on a floured surface (approx. 12 x 10 inches). Cut the cold butter into thin slices and lay them on one half of the rolled-out dough. Make sure to leave an edge of around three quarters of an inch.
 4. Fold the empty side of the dough over the buttered side and use your fingers to press the edges
 5. together. Then fold across the middle so that the upper and lower edges are on top of each other. Roll out the dough to approx. 12 x 20 inches. Working from the short edge, fold a third of the dough toward the middle. Then fold over the other side so that you have three layers. Place the dough in the refrigerator for around 20 minutes.
 6. Preheat the oven to 400 °F (200 °C). Roll out the cold dough to 16 x 27 inches and sprinkle over the cinnamon and sugar mix. Working from the short edge, carefully roll into a rope and cut into slices approx. 1 ½ to 2 inches thick.
- Use the handle of a cooking spoon to press down on the slices parallel to the cut edge. This is how the typical shape of a franzbrötchen is created. Leave them to rise for a further 15 minutes, before baking in a hot oven for 20 to 25 minutes. Franzbrötchen are best enjoyed warm.

SPEICHERSTADT WORLD HERITAGE SITE

1. TIP:

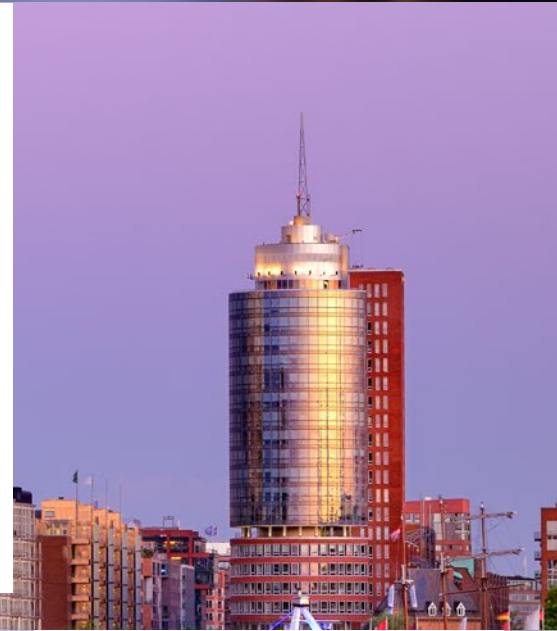
Hamburg's Speicherstadt is a gem of red-brick buildings adorned with green roofs and golden lettering on the walls. The quarter, which is a UNESCO World Heritage site, was built between 1883 and 1927 and is the world's largest historical warehouse complex. Located right by the harbor and featuring a maze of canals and bridges, the area is home to traditional carpet and coffee merchants as well as trendy restaurants, cafés, and even museums.



ELBE PHILHARMONIC HALL

2. TIP:

When the Elbe Philharmonic Hall opened in 2017, it immediately became a signature attraction. The impressive concert hall sits in splendor at the center of the harbor and offers remarkable acoustics thanks to the reef-like panels that line the auditorium's walls. Even if you don't have a concert ticket, you can still enter the Elbe Philharmonic Hall and enjoy the views of the harbor from the plaza.



HAMBURG'S ELBE BEACH

3. TIP:

OK, so Hamburg isn't strictly speaking by the sea, but the residents still need their own beach to complement their maritime identity. Hamburg's Elbe beach is great place to relax, ideally with your feet in the sand and a cold drink in your hand.



Image credits from top to bottom:

© Lookphotos / Günther Bayerl;

© DZT / Francesco Carovillano;

© DZT / Hans Peter Merten

Published by:

German National Tourist Board (GNTB)
Beethovenstraße 69
60325 Frankfurt/Main

www.germany.travel

Supported by:



on the basis of a decision
by the German Bundestag

Germany
The travel destination

