



**STARTER: SPICY SAUERKRAUT SALAD**

**MAIN: BAKED SCHNITZEL WITH KARTOFFELKLOESE**

**DESSERT: STOLLEN PUDDING**

### STARTER: SPICY SAUERKRAUT SALAD

#### Ingredients

1/4 small green cabbage, shredded	2 cloves garlic, crushed
1/4 small red cabbage, shredded	1/2 tsp ginger, crushed
1/4 cup brown sugar	1 red chilli, crushed
1/4 cup thinly sliced celery	1/4 tsp jeera powder
1/4 cup finely julienned green pepper	1/4 tsp dhanian powder
1/4 cup shredded carrot	1 tsp caraway seeds
1/2 onion, chopped	1/4 cup vinegar
	1/4 cup olive oil
	salt and pepper

#### Method

- Blend the vinaigrette ingredients and mix with the salad ingredients. Season with salt and pepper. Refrigerate and allow to marinate overnight before serving. Garnish with fresh herbs.

### MAIN: BAKED SCHNITZEL WITH KARTOFFELKLOESE

#### Ingredients:

4 red meat steaks - mutton, ostrich, etc.	2 tbsp flour
1 cup flour	2 tbsp butter
4 eggs	1 1/2 cups chicken stock
4 cloves garlic, crushed	1/2 cup sour cream
1 tbsp ginger, crushed	4 tbsp dill/fennel
1 green chilli, crushed	
1 red chilli, crushed	100g mixed seasonal veg, blanched
1/2 tsp turmeric powder	olive oil to saute
1/2 tsp chilli powder	
1 tsp dhanian powder	salt and pepper
1 cup bread crumbs	
oil for frying	
1 tbsp butter	
1/2 loaf white bread, cubed	
500g potatoes, peeled, boiled and mashed	
1 cup flour	
1 egg	
1 tsp jeera seeds	
extra flour	

#### Method

- Preheat the oven to 180 degrees Celsius.
- Prepare the crumbing station as follows: flour in one container; the eggs beaten with garlic, ginger, chilli, spices and seasoning in a second container; and finally the breadcrumbs in a last container. Cover each steak with flour, shaking excess flour off, then dip and cover with the beaten egg mixture, and finally cover with the breadcrumbs. Fry the schnitzels in hot oil until golden brown and transfer to the oven to bake for 10 to 15 minutes, or until desired doneness is reached (medium, well done, etc.).

- For the dumplings: thoroughly combine all the ingredients, except the bread and extra flour, in a large bowl. Taking golf-sized balls of the mixture, flatten into discs in the palm of your hand, put a few bread cubes in the centre and reshape the ball to conceal the bread cubes inside. Drop the dumplings into boiling water and cook for 8 to 10 minutes.
- For the veloute: cook the flour and butter together, then whisk in the chicken stock and stir while thickening and until the flour has fully cooked. Mix in the sour cream and fennel.
- Just before serving, saute the veg in the olive oil and season.
- Plate as desired and garnish with fresh herbs.

### DESSERT: STOLLEN PUDDING

#### Ingredients

2 1/2 cups flour	1 tsp elachi powder
1/2 cup sugar	1 tsp cinnamon powder
1/2 cup condensed milk	zest of 1 small lemon
1/2 cup fresh cream	1 cup slivered almonds
1/2 cup butter, melted	1/4 cup candied lemon peel
2 eggs, beaten	1/4 cup candied orange peel
1/4 tsp salt	1 cup raisins
2 tsp vanilla extract/essence	

#### Method

- Preheat the oven to 170 degrees Celsius.
- Combine all the ingredients, wet and then dry, in a large bowl.
- Pour into a baking dish and bake for about one hour, until a skewer or knife comes out clean.
- Serve as desired with cream or ice cream and garnish with fresh berries, mint and icing sugar.