

Alles in Ordnung

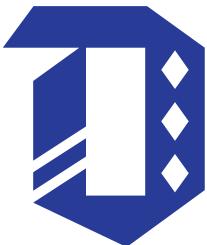
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Table of Contents

Measurements & Conversions	5
Rinderrouladen	7
Semmelknödel	9
Spätzle.....	11
Kaiserschmarren	13
Wiener Schnitzel.....	15
Sauerbraten.....	17
Apfelkuchen	19
Kartoffelsuppe	21
Apfel-Rotkohl.....	23
Kartoffelsalat.....	25





as Auge isst mit



So let alles in Ordnung sein and
create beauty in the küche!

Dedicated to my wonderful family who made it possible for me to create this book and journey down this creative path and to the God who worked through them to accomplish it all.

Measurements & Conversions

Volume Equivalents (Liquid)

US Standard	US Standard (Ounces)	Metric (Approximate)
2 tablespoons (T or Tbsp)	1 fluid ounce (fl oz)	30 milliliter (mL)
¼ cup (c)	2 fl oz	60 mL
½ c	4 fl oz	120 mL
1 c	8 fl oz	240 mL
1-½ c	12 fl oz	355 mL
2 c or 1 pint (pt)	16 fl oz	475 mL
4 c or 1 quart (qt)	32 fl oz	1 liter (L)
1 gallon (gal)	128 fl oz	4 L

Volume Equivalents (Dry)

US Standard	Metric (Approximate)
⅛ teaspoon (t or tsp)	0.5 milliliter (mL)
¼ tsp	1 mL
½ tsp	2 mL
¾ tsp	4 mL
1 tsp	5 mL
1 tablespoon (T or Tbsp)	15 mL
¼ cup (c)	59 mL
⅓ c	79 mL
½ c	118 mL
⅔ c	156 mL
¾ c	177 mL
1 c	235 mL
2 c or 1 pint (pt)	475 mL
3 c	700 mL
4 c or 1 quart (qt)	1 liter (L)

Weight Equivalents

US Standard	Metric (Approximate)
½ ounce (oz)	15 gram (g)
1 oz	30 g
2 oz	60 g
4 oz	115 g
8 oz	225 g
12 oz	340 g
16 oz or 1 pound (lb)	455 g

Oven Temperatures

Fahrenheit (F)	Celsius (C) (Approximate)
250°F	120°C
300°F	150°C
325°F	165°C
350°F	180°C
375°F	190°C
400°F	200°C
425°F	220°C
450°F	230°C

PROST!





Rinderrouladen

Overview

Preparation Time: ~ 20 Minutes

Braising Time: ~ 1½ Hours

Serves: 4

Ingredients

- ❖ 4 slices beef topside (round), 6-7 oz each
- ❖ salt
- ❖ freshly ground pepper
- ❖ medium strong mustard
- ❖ 2 oz streaky bacon
- ❖ 4 onions
- ❖ 2 medium gherkins
- ❖ 1 bunch soup vegetables (celery, carrots, leeks)
- ❖ 3 tablespoons cooking oil, e.g. sunflower oil
- ❖ about 8 fl oz (1 cup) hot water or vegetable stock
- ❖ about 1 heaped teaspoon cornstarch
- ❖ 3 tablespoons water
- ❖ also roulade needles or cooking string

Serve with cauliflower, red cabbage or peas and carrots and boiled potatoes.



Instructions

Pat the slices of beef dry with a kitchen paper towel, then season with salt and pepper. Spread 2-3 teaspoons mustard on the slices of meat. Slice the bacon. Peel 2 onions and cut in half. Now cut the onion halves and gherkins into slices.

Arrange the prepared ingredients on the slices of beef. Roll them up, starting from the short side and secure with roulade needles or cooking string.

Peel the other 2 onions and cut into quarters. Prepare the celery and carrots: peel, wash and leave to drain. Prepare the leeks: cut them in half lengthwise, wash thoroughly and leave to drain. Finely chop all the prepared vegetables.

Put the oil in a saucepan or roasting tin. Add the roulades and brown briskly on all sides. Add the onions and soup vegetables, then fry (sauté) briefly. Then add half the hot water or stock. Cover and cook the roulades over medium heat for about 1½ hours.

Turn the roulades over now and again. Gradually replace the evaporated liquid with more hot water or stock. Take the cooked roulades out of the pan, remove the cooking string or roulade needles, arrange them on a previously warmed dish and keep in a warm place.

Rub the cooking juices through a sieve. Add more water or stock to make 13 fl oz (1½ cups) and bring to the boil. Stir some water into the cornstarch until you obtain a smooth paste. Bring the sauce to the boil, stir in the mixture just prepared and simmer without a lid over low heat for about 5 minutes, stirring constantly. Season the sauce with salt, pepper and mustard.



Semmelknödel

Overview

Preparation Time: ~ 30 Minutes^{*}

Cooking Time: ~ 20 Minutes

Serves: 4

*excluding cooking time

Ingredients

- ❖ 2 oz streaky bacon
- ❖ 2 onions
- ❖ 1 tablespoon cooking oil, e.g. sunflower oil
- ❖ 10 oz (about 8) bread rolls (2 or 3 days old)
- ❖ 10 fl oz (1 ¼ cups) milk
- ❖ 1 oz (2 tablespoons) butter
- ❖ 4 eggs (medium)
- ❖ 2 tablespoons chopped parsley
- ❖ salt
- ❖ salted water (4 ½ cups water with 1 teaspoon salt)

Instructions

Cut the bacon into cubes. Peel and finely chop the onions. Heat the oil in a pan. Add the diced bacon and fry (sauté) until crisp. Add the chopped onions and sweat over low heat while stirring until transparent.

Cut the bread rolls into small cubes and put in a bowl. Heat the butter with the milk, pour over the rolls cut into cubes and stir well. Pour the bacon-onion mixture together with the frying fat into the milk and diced roll mixture. Mix well and leave to cool.

Whisk the eggs with parsley, stir into the cooled mixture, mix well and season with salt. With floury hands, make 12 dumplings. Put sufficient water in a large pan for the dumplings to "swim" in and season with salt. Bring to the boil, add the dumplings to the boiling salted water, bring to the boil again and cook for about 20 minutes (the water must only simmer very lightly). Remove the dumplings from the water with a skimming ladle and leave to drain thoroughly.

Bread dumplings are delicious served with roasts or with mushrooms in a cream sauce. Leave the rolls for 2 to 3 days before using them to make bread dumplings so that they are stale.





Spätzle

Overview

Preparation Time: ~ 30 Minutes

Cooking Time: 3-5 Minutes

Serves: 4

Ingredients

- 9 oz (2 ½ cups) all purpose flour
- 3 eggs (medium)
- ½ level teaspoon salt
- 1 pinch ground nutmeg
- about 3 ½ fl oz (½ cup) water or milk
- 5 ¼ pints (12 cups) water
- 3 teaspoons salt
- 1 ½ oz (3 tablespoons) butter

Instructions

Put the flour in a mixing bowl. Add the eggs, salt, nutmeg and water or milk. Stir all the ingredients with a wooden spoon, making sure that there are no lumps. Continue stirring until the dough has acquired a thick, semi-liquid consistency and makes bubbles.

Put water in a large pan with a lid and bring to the boil. Add salt. Push the dough in small portions through a spätzle cutter, or spätzle press above the pan so that the spätzle fall into the boiling salted water. Cook for 3-5 minutes (they are cooked when they float to the surface).

Remove the spätzle from the water with a skimming ladle, transfer them into a sieve or colander, rinse under cold water and leave to drain. Brown the butter in a pan and toss the spätzle in it.

To make spätzle in melted butter, melt 1 oz (2 tablespoons) butter, stir in 2 tablespoons breadcrumbs and pour over the spätzle.





Kaiserschmarren

Overview

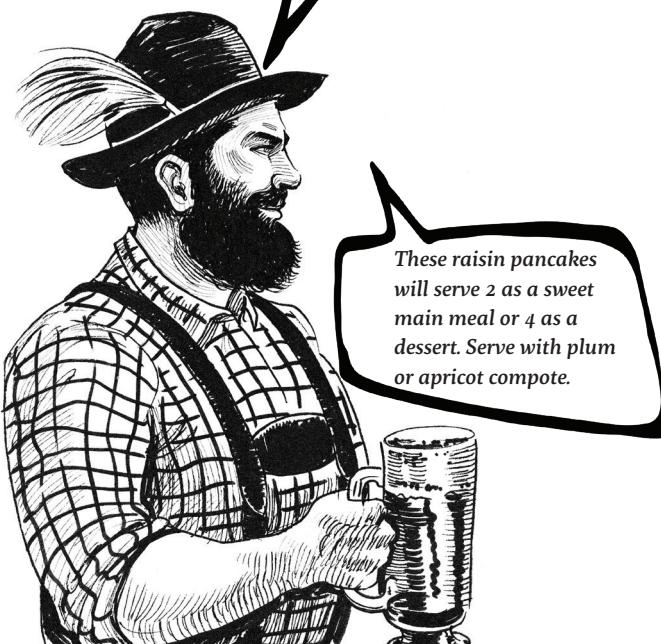
Preparation Time: ~ 30 Minutes

Serves: 2

Ingredients

- ❖ 4 eggs (medium)
- ❖ 3 ½ oz (1 cup) all purpose flour
- ❖ 1 pinch salt
- ❖ 1 packet vanilla sugar
- ❖ 7 oz (¾ cup) whipping cream or 7 fl oz (¾ cup) milk
- ❖ 2 oz (½ cup) raisins
- ❖ 2 oz (4 tablespoons) clarified butter or 4 tablespoons cooking oil, e.g. sunflower oil
- ❖ confectioner's sugar

When beating the egg whites, the bowl and whisk must be absolutely fat-free and the egg white must not contain any trace of egg yolk. Egg whites should only be beaten just before they are used.



These raisin pancakes will serve 2 as a sweet main meal or 4 as a dessert. Serve with plum or apricot compote.

Instructions

Separate the eggs. Beat the egg whites until they form stiff peaks. Put the egg yolks, flour, salt, vanilla sugar, cream or milk in a mixing bowl. Mix the ingredients with a hand mixer with the whisk attachment until you obtain a smooth batter. Fold in the stiffly beaten egg whites and raisins.

Heat a little clarified butter or oil in an 11-in frying pan (skillet). Add half the batter and cook over medium heat until the underside has turned a pale yellow. Now cut through the still rather "liquid" top of the pancake to make 4 sections, using 2 spatulas, turn them over and cook until golden yellow, adding a little more fat if necessary.

Then tear the pancake sections into small pieces, using 2 spatulas, put on a plate and keep in a warm place. Cook the rest of the batter in the same way. Sprinkle with confectioner's sugar before serving.

Variation 1

Soak the raisins in 1-2 tablespoons warmed brown rum for 30 minutes before using them. Then add the raisins with the rum to the batter as described in the recipe.

Variation 2

To make Kaiserschmarren with apples and morello cherries, only use 5 oz cream or 5 fl oz (¾ cup) milk and replace the raisins with 1 grated apple and 3 oz dried morello cherries: fold these into the batter. Continue making the pancakes as described in the recipe.



Wiener Schnitzel

Overview

Serves: 4

Ingredients

- ❖ 4 thinly-cut boneless top round veal cutlets $\frac{1}{4}$ lb each
- ❖ a bit of vegetable oil
- ❖ salt to taste
- ❖ pepper
- ❖ freshly ground nutmeg
- ❖ 4 tbsp all-purpose flour
- ❖ 3 $\frac{1}{2}$ oz fresh bread crumbs
- ❖ 2 large eggs
- ❖ 2 tbsp milk
- ❖ 7 $\frac{1}{2}$ oz clarified unsalted butter
- ❖ 4 lemon wedges
- ❖ cranberry sauce to taste

Instructions

To make the schnitzels, spread a layer of plastic wrap on a work surface and grease it lightly with the vegetable oil. Place the veal cutlets on the plastic wrap and cover them with another layer of wrap. Carefully flatten the cutlets with a meat pounder until they are about $\frac{1}{8}$ in thick. Strip off the wrap and season the schnitzels on both sides with salt, pepper, and a bit of nutmeg. Place the flour and bread crumbs on two separate plates. In a deeper plate, mix together the milk and the egg.

Heat the clarified butter in a large, heavy, frying pan. Dip each side of the schnitzels into the flour, egg mixture, and bread crumbs. Shake off any excess breading. To get the coveted, slightly wavy, bread-crumbbed crust, do not press down on the schnitzels! Immediately place the schnitzels in the hot butter and fry them until they are golden brown. They should float in the butter as they fry. Shake the frying pan gently back and forth so that the butter flows over the schnitzel. After about 2-3 minutes, carefully turn each schnitzel and fry it on the other side for 2-3 minutes. Remove the schnitzels from the frying pan and put them on paper towels to drain.



Serve with lemon wedges, potato and cucumber salad and, if desired, with a bit of cranberry sauce.



Sauerbraten

Overview

Serves: 4

Ingredients

- 1 carrot
- 1 large onion
- 2 cups water
- 1 cup red wine vinegar
- 4 cloves
- 10 dried juniper berries
- 10 allspice berries
- 1 tsp white peppercorns
- 1 bay leaf
- 2.2 lb boneless beef bottom round
- 1 tsp salt
- 1 tsp pepper
- 3 tbsp vegetable oil
- 3oz raisins
- 1 tsp cornstarch if desired
- honey or sugar to taste



Instructions

Wash the carrot, peel the onion, and dice them finely. Place the vinegar, water, and carrots in a pot, and bring to the boil. Add the cloves, dried juniper berries, allspice berries, pepper, and bay leaf and stir. Remove the marinade from the heat and cool it down. Put the venison in a large bowl, pour the marinade over it, cover, and marinate the meat in the refrigerator for 3 days, turning it now and then – sauerbraten is not a dish for impromptu dinner invitations!

Remove the meat from the marinade, pat it dry, and season it with salt. Pour the marinade through a sieve, retaining the marinade and vegetables. In a heavy casserole dish, heat the vegetable oil and sear the meat on all sides. Add the marinade vegetables and spices. Pour 1 cup of the marinade into the casserole, stirring to loosen the brown bits on the bottom. Boil the sauce briefly and reduce the heat. Cover the casserole dish and gently simmer the roast over low heat for about 2 hours, turning it now and then. If needed, add a bit of water.

Preheat the oven to 165° F or 140° F on the convection setting. Remove the sauerbraten from the casserole and put it in the oven to keep warm. Strain the roasting liquid through a sieve and pour it back into the casserole. Add the raisins and reduce the sauce to about 1 cup. If desired, mix the cornstarch with a bit of water in a cup and use it to bind the sauce. Season to taste with honey or sugar and salt and pepper. Serve the sauerbraten with the potato dumplings and applesauce.

Instead of a bowl, use a leak-proof freezer bag to marinate the meat. Since the meat is submerged in the marinade it doesn't need turning.



Apfelkuchen

Overview

Makes 1 9 ½-in cake

Ingredients

For the pastry:

- ❖ 7 ½ oz all-purpose flour
- ❖ ½ tsp baking powder
- ❖ 5 tbsp sugar
- ❖ 1 tsp pure vanilla extract
- ❖ 1 pinch of salt
- ❖ 1 large egg
- ❖ 1 tbsp softened unsalted butter

For the custard filling:

- ❖ 8 small, tart apples
- ❖ juice of 1 lemon
- ❖ vanilla pudding mix (not instant)
- ❖ 3 tbsp sugar
- ❖ 2 ½ cups heavy cream
- ❖ 3 tbsp sliced almonds

Instructions

Preheat the oven to 350° F or 325° F if you are using convection heat. Grease a 9 ½-in spring-form pan. To make the pastry, sift the flour and baking powder into a bowl. Using the dough hook attachment, knead the sugar, vanilla extract, salt, egg, and butter in an electric mixer to form a dough. Gather the dough into a smooth ball and divide it in two. Roll out one ball to line the base of the spring-form pan. Wrap the remaining dough in plastic wrap and chill. Lay the pastry in the base and prick it with the tines of a fork. Place the pan on the middle rack of the oven and prebake the base for about 15 minutes. Remove from the oven and let cool for 15 minutes. Leave the oven on.

Form the second ball of dough into a long roll and shape it into an edge for the cake. Peel the whole apples and remove the cores with an apple corer. Sprinkle them with lemon juice and set them upright on the pastry base. Measure out enough pudding mix for 2 cups of milk in a bowl. Stir in the sugar and 1 cup of the cream. In a pot, bring the remaining cream to the boil, stirring constantly. Remove the cream from the stove and, stirring constantly with a wire whisk, pour in the pudding mixture. Return the pot to the stove and let the custard cook for 2 minutes more. Pour the hot custard over the apples and sprinkle the sliced almonds over the top. Place the cake on the middle rack of the oven and bake it for 65 minutes.



If you would like to bake the cake with raisins, soak 5 tablespoons of raisins in 2-3 tablespoons rum for 30 minutes, sprinkle them over the apples, and then pour the custard over the apples.



Hartoffelsuppe

Overview

Serves: 4-6

Ingredients

- ❖ 1 $\frac{3}{4}$ lb white potatoes, such as russet potatoes
- ❖ 1 large carrot
- ❖ 1 leek
- ❖ 3 $\frac{1}{2}$ oz celery root
- ❖ 1 medium onion
- ❖ 1 tbsp unsalted butter
- ❖ 5 $\frac{1}{4}$ cups vegetable broth
- ❖ salt to taste
- ❖ white pepper
- ❖ 2 tsp chopped marjoram (fresh or dried)
- ❖ $\frac{1}{3}$ cup heavy cream
- ❖ 1 tsp mustard
- ❖ 4 hot dogs
- ❖ 1 bunch of flat-leaf parsley

Instructions

Wash the potatoes, carrot, leek, and celery root and dice them finely. Peel the onion and dice it finely. Melt the butter in a pot and sauté the onion until it is translucent. Add the diced vegetables and cook them for 1-2 minutes. Then, stir in the vegetable broth. Bring the broth to the boil and let it simmer over moderate heat for about 30 minutes.

Using a potato masher, mash the cooked vegetables in a pot and season them to taste with the salt, white pepper, and marjoram. Mix in the heavy cream and the mustard. Then purée the soup with a hand-held blender and taste for seasoning once again. Cut the hot dogs into pieces and warm them up in the soup. Pluck the parsley leaves from the stems and chop them finely. Ladle the soup into soup bowls and garnish with the chopped parsley.

For an even heartier taste, add parsnips or turnips to the vegetable mix and substitute cooked sausage, such as kielbasa, for the hot dogs. The soup is also delicious when you use a mixture of half sweet potatoes and half white potatoes.





Apfel-Rotkohl

Overview

Preparation Time: 15 Minutes

Cooking Time: 55 Minutes

Serves: 6

Ingredients

- 2 tbsp lard or butter
- 1 onion, halved and sliced
- 1 large red cabbage, quartered, cored and thinly sliced
- 1 Granny Smith apple, peeled and grated
- $\frac{1}{2}$ cup golden raisins, optional
- $\frac{1}{4}$ tsp ground nutmeg
- $\frac{1}{4}$ tsp ground allspice
- $\frac{1}{2}$ tsp ground cloves
- 1 tsp ground cinnamon
- 1 tbsp brown sugar, or to taste
- $\frac{1}{2}$ cup red wine
- $\frac{1}{4}$ cup red wine vinegar
- 2 cups clear apple juice or water
- 2 bay leaves
- salt and black pepper, to taste

Instructions

Heat the lard in large Dutch oven or heavy-bottomed pot on medium heat. Sauté the onions until softened, about 5 minutes. Add the cabbage, apple and (optional) raisins, stir to combine and sauté for 5 minutes. Stir in the spices, bay leaves and sugar, and sauté for 3 minutes. Season with salt and pepper, to taste. Pour in the red wine, vinegar, apple juice and bay leaves, and bring to the boil.

Reduce the heat to low and simmer with the lid on for 40 minutes, or until the cabbage is tender.

Check the pot about 15 minutes before completing the cooking and if the cabbage is too moist, continue cooking with the lid off.

Taste and adjust the seasoning with salt and pepper, if desired. Serve hot immediately or chill for re-heating later.

Apfel-Rotkohl is a good side dish to accompany many of the other meals in this book.





Kartoffelsalat

Overview

Preparation time: 15 min

Cooking time: 20 min

4-6 Servings

Ingredients

- ❖ 1 ½ lbs. Yukon gold or red skinned potatoes, cut into approx. ¾" cubes
- ❖ 1 cup beef or chicken stock, hot
- ❖ 5 oz smoked slab bacon, cut into ¼" cubes
- ❖ 6 tbsp canola oil
- ❖ 2 tbsp cider vinegar
- ❖ 1 tsp Dijon mustard
- ❖ ½ tsp white, or to taste
- ❖ ½ tsp fine sea salt, or to taste
- ❖ ½ tsp freshly ground black pepper, or to taste
- ❖ 1 large dill pickle, cut into ¼" cubes
- ❖ 2 green onions, ¼" slices
- ❖ 1 small onion, finely diced
- ❖ 2 tbsp fresh chives, chopped
- ❖ 2 tbsp fresh flat leaf (Italian) parsley, roughly chopped
- ❖ 10 cherry tomatoes, halved
- ❖ Sea salt and freshly ground black pepper, to taste

Instructions

Cook the potatoes in salted boiling water until just tender. Drain the potatoes, return them to the pot and pour over the hot beef stock. Set aside to cool and for the stock to be absorbed by the potatoes. If the potatoes are not completely covered by the stock, use a wooden spoon to carefully turn them so that they all get to absorb the stock.

Fry the bacon in a little oil until crispy. Drain and set aside to cool.

Add the canola oil, vinegar, mustard, sugar, salt and pepper to a large bowl and whisk until thoroughly combined. Add the bacon, pickle, green onions, onion, chives and parsley to the dressing and stir to combine.

Drain off any stock that has not been absorbed by the potatoes and add them to the dressing. Add the tomatoes and gently toss all the ingredients together.

Check the seasoning and add salt and pepper if desired. Refrigerate for 1-2 hours before serving.

Kartoffelsalat is yet another good side dish to accompany many of the dishes in this book.



