

Dinner Menu and Recipes

Starter

Shrimp Salad with Sour Cream and Dill (Flensburg)

Ingredients:

1200 g small shrimp; 2 red onions; 2 cups sour cream; 1 bunch dill; 4 tbsp oil; lemon juice; salt; pepper

Preparation:

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Source:

https://www.chefkoch.de/rezept_e/2469911389044177/Schneller-K_rabbensalat.html?portionen=8

Main Course

Beef Roulade with Apple Red Cabbage and Mashed Potatoes (Hamburg)

Ingredients:

8 beef roulades; 16 pickles; 320 g Dijon mustard; 24 slices bacon; 3.2 onions; 3.2 tbsp clarified butter; salt; pepper; 800 g soup vegetables; 3.2 onions; 3.2 tbsp clarified butter; 1.6 tbsp sugar; 800 ml red wine; 3.2 tsp tomato paste; 640 ml beef stock; 80 g butter; salt; pepper; 1.6 kg red cabbage; 3.2 apples; 3.2 tbsp sugar; 3.2 tbsp balsamic vinegar; 400 ml water; 160 ml red wine; 1.6 onions; 0.8 tsp ground cloves; 3.2 bay leaves; 4.8 tbsp clarified butter; 1.6 kg starchy potatoes; 160 g butter; nutmeg; 240 ml cream; salt; pepper

Preparation:

This recipe takes a lot of time. Slice pickles and onions. Season roulades with salt and pepper, spread mustard on one side, top with bacon, onion rings, and pickles, fold and roll tightly, secure with skewers. Brown roulades in clarified butter, remove from pan. Dice soup vegetables and onions, sauté 10 minutes in 2 tbsp butter, add tomato paste and sugar, gradually add red wine, reduce, then add beef stock, bring to boil, return roulades, simmer covered for 2 hours, turning occasionally and basting with sauce. Remove roulades, strain sauce, return to pan, stir in butter, reheat, return roulades for 15 minutes. Prepare red cabbage by removing outer leaves, quartering, removing core, finely slicing. Grate apples, dice onions, sauté in butter with sugar, add cabbage, vinegar, cook 10 minutes, add water, wine, bay leaves, cloves, salt, simmer 40 minutes. For mashed potatoes, peel and cube potatoes, boil 30 minutes, drain, mash with butter and cream, season with nutmeg, salt, and pepper. Serve roulades with apple red cabbage and mashed potatoes.

Source:

https://www.chefkoch.de/rezept_e/4101151645010801/Rinderroulade_de-mit-Apfelrotkohl-und-Kartoffelstampf.html?portionen=8

Dessert

Red Berry Pudding with Vanilla Sauce (Flensburg)

Ingredients:

800 g berries (fresh or frozen); water as needed; 6 packets cake glaze (Tortenguss), more if needed; 4 tbsp sugar; 2 packets vanilla sauce powder; 500 ml milk

Preparation:

Place berries in a pot, cover lightly with water, bring to a boil. Mix cake glaze with a little water, add to boiling berries, briefly boil, remove from heat, and sweeten with sugar; add extra glaze if needed for

thicker consistency. For vanilla sauce, mix powder with cold milk, bring remaining milk to a boil, stir in powder mixture, boil briefly, then cool. Serve both well chilled in dessert bowls. Suitable with all red fruits such as strawberries, raspberries, red currants, or cherries.

Source:

https://www.chefkoch.de/rezept_e/1949311317122984/Rote-Gruetzel-mit-Vanillesosse.html?portionen=8