

Dinner Menu and Recipes

Starter

Matjessalat Hausfrauen Art (Hamburg)

Ingredients:

300 g matjes fillets; 2 large apples; 2 large onions; 250 ml sour cream; salt; pepper; a pinch of sugar; a little mustard; 2 tbsp fresh chopped dill

Preparation:

Cut the matjes fillets into about 1 cm pieces and place in a bowl. Dice the apples and onions and add to the matjes. Stir in the sour cream and season with salt, pepper, mustard, and sugar. Finally, fold in the chopped dill and serve.

Source:

[https://www.chefkoch.de/rezept_e/629021163404532/Matjessalat- Hausfrauen-Art.html](https://www.chefkoch.de/rezept_e/629021163404532/Matjessalat-Hausfrauen-Art.html)

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 mit-Apfelrotkohl-und-Kartoffelstampf.html?portionen=8](https://www.chefkoch.de/rezept_e/4101151645010801/Rinderroulade-mit-Apfelrotkohl-und-Kartoffelstampf.html?portionen=8)

Dessert

Franzbrötchen (Hamburg)

Ingredients:

Ingredients for dough: 250 g flour; 20 g yeast; 35 g sugar; 125 ml lukewarm milk; 35 g butter; ½ pinch salt; zest of ½ lemon | For filling: 100 g butter; 100 g sugar; 1 tsp cinnamon; flour for rolling; fat for

baking sheet

Preparation:

Mix flour, yeast, $\frac{1}{2}$ sugar, and milk in a bowl, let yeast dissolve. Add butter, remaining sugar, salt, and lemon zest. Knead to a smooth dough, cover, and let rise in a warm place until doubled, 30–40 min. Roll dough to rectangle ~30×25 cm. Layer with butter slices, fold, roll to 30×50 cm, fold into thirds, chill 15 min. Roll to 80×40 cm, brush with water, sprinkle with cinnamon sugar. Roll into log, cut into 4 cm pieces, press with spoon handle. Place on greased baking sheet, let rise 15–20 min. Bake at 200°C for 15–25 min.

Source:

https://www.chefkoch.de/rezept_e/42601014552126/Franzbroetche_n.html