

OKTOBERFEST

Oktoberfest is a 16–18 day festival held annually in Munich, Germany, running from late September to the first weekend in October. It is one of the most famous events in Germany; it was begun to honour the marriage of Prince Ludwig and Therese of Saxe-Hildburghausen in 1810.

Vorespeisen/Appetizers

Zwiebelkuchen mit Speck/Onion, Cheese & Bacon Tart

Obatzda/Camembert Cheese Spread

Salat/Salad

These should all be served on the same small plate over leaves of butter lettuce for a salad course.

Gurkensalat/Cucumber Salad

Karottesalat/Carrot Salad

Rettichsalat/White Radish Salad

Entrees

Rinderrouladen/Beef Rolls

Hase/Rabbit

Schwinefilet mit Champignons/Pork Filet with Mushroom Sauce

Bratwurst with Apples, Onions & Sauerkraut

Sides

Rot Kohl/Quick-Braised Red Cabbage and Apple

Spaetzle/noodles

Brötchen/Dinner Rolls

Desserts

Kouglof

Plum Kuchen

Bavarian Cream with Raspberry Coulis

Beer & Wine & Apfelsaft Schorle

Present this menu to Apollo Liquor for a 10% discount

Ziebelkuchen mit Speck/Onion, Cheese, and Bacon Tart

Yield: Makes 6 servings

Ingredients:

Crust

- 1 cup unbleached all purpose flour
- 1/4 teaspoon salt
- 1/4 cup (1/2 stick) chilled unsalted butter, cut into 1/2-inch cubes
- 2 tablespoons chilled solid vegetable shortening, cut into 1/2-inch cubes
- 2 tablespoons (or more) ice water

Filling

- 3 thick-cut bacon slices, chopped
- 1 large onion, thinly sliced
- Pinch of sugar
- 1 cup whipping cream
- 1 large egg
- 1 large egg yolk
- 1/4 teaspoon ground black pepper
- Generous pinch of salt
- Generous pinch of ground nutmeg
- 1/2 cup (packed) coarsely grated Gruyère cheese

Preparation:

For crust: Blend flour and salt in processor. Add butter and shortening; using on/off turns, cut in until mixture resembles coarse meal. Add 2 tablespoons ice water and process until moist clumps form, adding more ice water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 1 hour. Preheat oven to 400°F. Roll out dough on lightly floured work surface to 11-inch round. Transfer to 9-inch tart pan with removable bottom. Press dough onto bottom and up sides of pan. Pierce crust all over with fork. Freeze 10 minutes. Line crust with foil; fill with dried beans or pie weights. Bake crust 10 minutes. Remove foil and beans. Bake until crust is set and partially cooked through, about 15 minutes longer. Cool crust while making filling. Maintain oven temperature.

For filling: Sauté bacon in medium skillet over medium heat until crisp, about 4 minutes. Transfer bacon to paper towels to drain. Add onion and pinch of sugar to drippings in skillet and sauté until onion is deep golden brown, about 20 minutes. Whisk cream, egg, egg yolk, pepper, salt, and nutmeg in small bowl to blend. Spread onion over bottom of baked crust; sprinkle bacon over, then cheese. Pour cream mixture over. Bake until tart is puffed and filling is set, about 25 minutes. Cool tart on rack 10 minutes. Remove pan sides. Serve warm or at room temperature.

<http://www.epicurious.com/recipes/food/views/Onion-Cheese-and-Bacon-Tart-107130#ixzz1W4dN3mj9>

Obatzda/Camembert Cheese Spread

Ingredients:

1 lb. very mature Camembert
½ lb. Philadelphia Cream Cheese
6 Tbsp butter
salt, pepper, caraway seeds, paprika
2 medium onions, chopped
5 tbsp beer

Preparation:

In bowl squash and Mix Camembert and Philadelphia Cream Cheese with fork until mixed thoroughly. Blend in butter and other ingredients. Add beer toward end and mix again. Serve with radishes, rolls, pretzels—and don't forget a large glass of beer!

Recipe courtesy of: **Culinary Excursions through Germany by Wolfgang W. Reichert, Sigloch Edition**

Rettichsalat/White Radish Salad

Yield: Makes 4 servings

Ingredients:

1 large white radish
1 tablespoon plus 1 teaspoon white wine vinegar
2 tablespoons plus 1 teaspoon vegetable oil
Salt and freshly ground black pepper
1 tablespoon snipped chives

Preparation:

Peel the radish and slice it into thin disks, using a mandoline or the proper slicing disk of a food processor.

Whisk the vinegar with the vegetable oil, salt, and pepper. Toss the radish with the vinaigrette and sprinkle with chives.

Read More <http://www.epicurious.com/recipes/food/views/White-Radish-Salad-235955#ixzz1W557EVUr>

Gurkensalat/Cucumber Salad

Yield: Makes 6 servings

Ingredients:

- 2 large cucumbers
- 2 tablespoons cider vinegar
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3/4 cup sour cream
- 2 tablespoon minced fresh parsley

Preparation:

Peel cucumbers and cut into very thin slices. Mix together vinegar, sugar, salt, and pepper and pour over cucumbers. Marinate about 20 minutes. Drain off liquid and toss cucumbers with sour cream. Top with fresh parsley and serve.

Read more: <http://www.globalgourmet.com/destinations/germany/cucumber-salad.html#axzz1W4TRzOQn>

Karottesalat/Carrot Salad

Yield: Makes 6 servings

Ingredients:

- 2 lbs fresh carrots
- 1 cup fresh squeezed orange juice
- 2 oz vegetable oil
- 3 oz white vinegar
- 1 bunch of fresh dill
- 3 Tbsp honey
- Salt and white pepper to taste

Preparation:

Peel, then shred the carrots with a grater. Chop the fresh dill into tiny pieces. Mix all ingredients together and let marinate for 1/2 hour at room temperature to let the flavors blend.

Read more: <http://www.globalgourmet.com/destinations/germany/carrot-salad.html#ixzz1W56nvFxE>

ROULADEN

Recipe courtesy of Rose in Wuertzburg, West Germany

Yield: Makes 6 servings

Ingredients:

8-10 beef rouladen strips (minute steaks here)	2 Tbsp. tomato paste
12 oz. bacon	Maggi Wurze
1/2-1/3 C. mittelscharfen (yellow mustard)	3 bay leaves
2-3 large onions chopped and 1 onion quartered	2-3 stalks celery
2 beef bullion cubes	1-2 carrots, peeled and split
	oil to fry
	3-4 Tbsp. flour
	1 C. milk

Preparation:

Lay meat flat and spread with lots of mustard. (Sprinkle with salt if you are German but we leave it out.) Sprinkle with pepper. Top with onions and lay bacon on beef (whole or sliced). Can also add 1/2 hard boiled egg or kosher dills chopped into center of roll. Roll up rouladen meat and use skewers to close ends or tie with twine. Brown in hot oil—use tongs.

Place all browned meat rolls in pressure cooker with water half way up—add carrots, celery, bay leaves, quartered onions and tomato paste. Cook 25 minutes in pressure cooker. **Or** simmer in Dutch oven for 90 minutes until tender. After removing meat and vegetables, thicken the broth for gravy. This can be prepared the day before and re-warmed before thickening gravy.

Hase/Rabbit

Recipe courtesy of Rose in Weurtzburg, West Germany

Yield: Makes 4 servings

Ingredients:

- 3 lb. rabbit cut in pieces
- 2 Tbsp. Crisco
- 3 onions quartered
- 3 cloves garlic
- 1/2 tsp. pepper
- salt
- 1 Tbsp. tomato paste
- sage
- Optional sour cream

Preparation:

Wash rabbit and dry. Braise meat on highest heat in melted Crisco. Near end add onion and whole garlic cloves, cooking until they are soft. Reduce heat to low and add pepper, salt, sage and tomato paste. Cook 1 hour on lowest setting (no water used in

“waterless pot”). Thicken drippings with flour and water. Mix in just before serving sour cream, or heavy cream if desired to sauce.

Rinderrouladen/ Stuffed Beef Rolls

Yield: Makes 6 servings

Ingredients:

- 2 onions
- 4 garlic dill pickles
- 40g smoked bacon
- 2 dessert spoons of grainy mustard
- salt and pepper
- 4 slices beef top round (Rinderrouladen) your butcher can slice and pound the meat for you)
- 300g baby onions
- 2 dessert spoons olive oil
- 2 dessert spoons tomato puree
- 1 tsp pepper corns
- 2 dessert spoons flour
- 500ml meat broth

Preparation:

Chop the onion, pickles and bacon finely. Fry the bacon in the pan with olive oil. Then add the onion and fry until glassy. Add the pickles and mustard and stir through. Season with salt and pepper and leave to cool.

Wash the beef and dry with kitchen paper towel. Season with salt and pepper and then spread over the bacon and pickle mixture onto each slice.

Roll up the meat and then tie with kitchen string or wooden cocktail sticks. Peel the baby onions.

Add oil to a skillet or pan and brown the meat all over. Add the onions and fry until golden brown.

Add the tomato puree and pepper corns and heat through quickly. Sprinkle over the flour and then fry for about 3 minutes stirring all the time. Add the meat broth and bring to the boil. Turn down to a simmer, put a lid on the pan and simmer for about 1 1/2 hours. Turn the beef rouladen every 15 minutes or so.

Take the beef rouladen out of the pan. Remove the string. Taste the sauce and season if necessary. Serve the rouladen with the sauce, Spaetzle and salad

<http://www.tasty-german-recipe.com/beef-rouladen-recipe.html>

Schweinefilet mit Champignons/Pork Fillet with Mushroom Sauce

Yield: Makes 2 servings

Ingredients:

- 250 g pork fillet
- 1/4 tsp salt
- pinch of nutmeg
- 200 g champignons
- 1 heaped tsp butter
- 4 drops of Worcester sauce
- 1 200 g tub of cream
- 1 bunch of dill

Preparation:

Wash the pork fillet and dry with kitchen paper towel. Rub the pork with salt and nutmeg. Wash the mushrooms and cut in half. Heat the butter in a pan and brown the meat on both sides. Remove the pork from the pan and place to one side. Fry the mushrooms lightly, add the worcestersauce and cream. Place the meat back in the pan, cover with a lid and simmer gently for 15 minutes. Cut the pork fillet into slices and sprinkle with the finely chopped dill. Serve with Spaetzle.

<http://www.tasty-german-recipe.com/pork-filet-recipe.html>

Bratwurst with Apples, Onion, and Sauerkraut

Yield: Makes 6 servings

Ingredients

- 1 teaspoon caraway seeds
- 1 teaspoon fennel seeds
- 1 tablespoon Wondra flour
- 1/2 teaspoon ground black pepper
- 4 cups sauerkraut (preferably fresh), rinsed, drained, squeezed dry (from one 32-ounce jar)
- 1 large onion (about 1 pound), halved lengthwise, thinly sliced crosswise
- 3 large Golden Delicious apples (about 1 1/2 pounds total), peeled, cored, thinly sliced
- 6 whole smoked bratwurst (about 1 pound), pierced all over with skewer
- 4 bay leaves
- 1 cup beef broth
- 2 tablespoons dry vermouth
- 2 tablespoons ketchup

- 1 1/2 tablespoons butter, melted
- Pumpernickel bread or whole grain

Preparation

Position rack in center of oven; preheat to 400°F. Place caraway seeds and fennel seeds in small resealable plastic bag. Crush seeds with mallet. Add flour and pepper to bag; shake to blend. Spread sauerkraut over bottom of 13x9x2-inch glass or ceramic baking dish. Sprinkle 1/3 of flour mixture over. Arrange onion slices over; sprinkle with half of remaining flour mixture, then lightly with salt. Spread half of apple slices over, then sprinkle with remaining flour mixture. Place bratwurst over apples, then arrange remaining apple slices around bratwurst. Tuck in bay leaves. Mix broth, vermouth, and ketchup in measuring cup. Pour broth mixture evenly over. Cover tightly with foil. Roast bratwurst 45 minutes. Uncover; brush with melted butter. Roast uncovered until edges of apples and sausages begin to brown, about 25 minutes longer. Serve with bread.

Read More <http://www.epicurious.com/recipes/food/views/Bratwurst-with-Apples-Onion-and-Sauerkraut-240094#ixzz1W4kecmQU>

Quick-Braised Red Cabbage and Apple

Yield: Makes 4--6 servings

Ingredients

- 1 garlic clove, smashed
- 3 tablespoons unsalted butter
- 2 lb red cabbage, cored and cut into 1 1/2-inch pieces
- 1 Gala or Fuji apple, cored and cut into 1/2-inch cubes
- 1/2 cup unfiltered apple cider
- 1/2 teaspoon caraway seeds
- 2 whole allspice (optional), crushed
- 1 1/2 tablespoons apple-cider vinegar

Preparation

Cook garlic in butter in a 12-inch heavy skillet over medium heat, stirring, 1 minute. Add cabbage, apple, cider, caraway, allspice (if using), 1 teaspoon salt, and 1/2 teaspoon pepper and cook, covered, stirring occasionally, until cabbage is tender, 15 to 18 minutes.

Add vinegar and cook, uncovered, stirring occasionally, until liquid has evaporated, 2 to 3 minutes. Season with salt and pepper.

Read More <http://www.epicurious.com/recipes/food/views/Quick-Braised-Red-Cabbage-and-Apple-240268#ixzz1W4mfZBaU>

Spaetzle/Noodles

Courtesy of Rose in Wuertzburg, West Germany

Yield: Makes 4 servings

Ingredients

6 eggs
1 Cup cold water or milk (Use water if with meat and milk if main course)
Flour

Preparation:

Add flour slowly using dough hook on mixer until the consistency of peanut butter or pound cake. Let sit one hour. Grate or press into salted boiling water with 1 Tbsp of oil. Take out when it floats. Keep warm.

N.B. Left-overs can be fried in butter with beaten eggs or cheese etc.

Brötchen/Dinner Rolls

Yield: Makes 12 rolls

Ingredients

2-1/2 to 3 cups flour
1 package active dry yeast
1 tsp. sugar
1 tsp. salt
1 tsp. oil
1 cup warm water
1 egg white

Preparation:

Pour 2-1/2 cups flour into a large bowl and form a well in the center. In a separate container, mix yeast, sugar, and two tablespoons of water (the water comes from the 1 cup listed above). Pour the yeast mixture into the well but do not mix with the flour at this time.

Cover the bowl with a cloth and set it in a warm place for 15 minutes. Add the remaining water and oil and beat until mixed.

Turn dough out on counter top and knead until smooth. Add the remaining 1/2 cup flour as needed. Put dough in a bowl, cover, and let it rise until double in size. Punch down and divide the dough into 12 parts. Shape into oval rolls and place 3" apart on a greased and floured cookie sheet. Cover and let rise until double in size. Beat egg white and 1 teaspoon water with a fork until frothy and brush on the rolls.

Bake in a preheated oven at 450° F for 15 to 20 minutes until golden brown.

Read more: Recipe: Brötchen (Dinner Rolls)

<http://www.globalgourmet.com/destinations/germany/dinner-rolls.html#ixzz1W4q3OYZ4>

Kouglof

Yield: Makes 8 servings

This lightly sweet brioche is the coffee cake of Alsace (where it is also known by its German name, kugelhopf). It can be baked in an eight- or nine-cup crown-shaped kouglof (or kugelhopf) mold, a fluted ring mold, or a tube or Bundt pan. While the cake is best on the same day it is baked, leftovers are delicious toasted

Ingredients

1/3 cup golden raisins
1/3 cup warm whole milk (105°F to 115°F)
1 1/2 teaspoons active dry yeast
1 2/3 cups all purpose flour
1/4 teaspoon salt
2 large eggs
1 large egg yolk
3 tablespoons sugar
1/2 cup (1 stick) unsalted butter, cut into 1/2-inch cubes, room temperature

Powdered sugar

Preparation:

Place raisins in small microwave-safe bowl. Cover with water. Microwave on high 1 minute. Let stand until cool.

Stir milk and yeast in large bowl of heavy-duty mixer to blend. Let stand until yeast dissolves, about 8 minutes. Attach dough hook. Add flour and salt to bowl; beat on low speed until blended, scraping sides of bowl often. Whisk eggs and yolk in small bowl to blend. Gradually add eggs to dough, beating on low speed until just blended. Add 3 tablespoons sugar, increase speed to medium, and beat until dough is smooth, scraping sides and bottom of bowl often, about 5 minutes. Reduce speed to medium-low. Add butter, 1 cube at a time, beating to incorporate each (dough will be very soft). Scrape dough off sides of bowl and dough hook. Beat dough until well-blended and pulling away from sides of bowl, about 8 minutes.

Remove bowl from mixer. Drain raisins. Stir raisins into dough. Scrape dough into medium bowl. Cover with plastic wrap and let rise in warm area until doubled in volume, about 1 hour 30 minutes. Using rubber spatula, turn dough over several times in bowl to deflate. Cover again and chill 2 hours, turning to deflate if dough rises. Cover tightly and keep refrigerated overnight.

Generously butter 8- to 9-cup kouglof mold. Roll chilled dough between palms and work surface to 12- to 15-inch rope and place around center post in prepared mold. Cover mold with plastic wrap and let dough rise until almost level with top edge, about 3 hours. Position rack in center of oven and preheat to 375°F. Bake kouglof uncovered until golden brown on top and tester inserted near center comes out clean, about 20 minutes. Cool in pan 2 minutes. Turn out onto rack and cool. Sift powdered sugar over kouglof. Cut into wedges and serve.

Read More <http://www.epicurious.com/recipes/food/views/Kouglof-231585#ixzz1W4nlchOg>

Plum Kuchen

Yield: Serves 12

The German plum harvest is celebrated every year with a festival in Bühl in the southwestern part of the country. In this simple German dessert, cake batter is covered with wedges of fall plums; a sprinkling of cinnamon sugar bakes into a crunchy topping. Best eaten the first day.

Ingredients

1 1/2 cups all purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
8 tablespoons (1 stick) unsalted butter, room temperature
2/3 cup plus 1/4 cup sugar
2 large eggs
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1/2 cup sour cream

5 large plums, halved, pitted, each cut into 8 wedges

Preparation

Preheat oven to 350°F. Butter 13 x 9 x 2-inch baking pan. Sift flour, baking powder, 1 teaspoon cinnamon and salt into small bowl. Using electric mixer, beat 6 tablespoons butter with 2/3 cup sugar in large bowl until well blended. Beat in eggs 1 at a time, then extracts. Beat in dry ingredients in 3 additions alternately with sour cream in 2 additions. Spread batter in pan.

Arrange plum wedges on their sides in 4 long rows atop batter. Mix 1/2 teaspoon cinnamon and 1/4 cup sugar in small bowl. Sprinkle over plums. Melt 2 tablespoons butter. Drizzle over kuchen.

Bake kuchen until tester inserted into center of cake comes out clean, about 40 minutes. Transfer pan to rack. Cool until just warm, about 30 minutes, or to room temperature. Cut into 4 lengthwise strips. Cut each strip crosswise into thirds.

Read More <http://www.epicurious.com/recipes/food/views/Plum-Kuchen-4666#ixzz1W4oY62xs>

Bavarian Cream with Raspberry Coulis

Yield: Makes 8 to 10 servings

Bavarian cream is as famous as its origin is mysterious. It might have been invented by French cooks at the court of the Wittelsbacher, the powerful dynasty that ruled Bavaria for more than seven centuries until the last Bavarian king abdicated in 1918. Or possibly, it was first made by Isabeau de Bavière, daughter of a Bavarian duke who married King Charles VI of France in 1385. Whichever version you prefer, one thing is clear: Bavarian cream is deeply entrenched in history and a royal treat in the true sense of the word

Ingredients

For the Bavarian Cream

- 1 1/2 cups heavy cream
- 3 (1/4 ounce) envelopes unflavored gelatin
- 6 egg yolks
- 1 cup plus 2 tablespoons confectioners' sugar
- 2 cups milk
- Seeds from 2 vanilla beans, or 2 tablespoons pure vanilla paste

For the coulis

- 1 1/2 pints fresh raspberries, or 2 (12-ounce) packages frozen raspberries
- 1/2 cup confectioners' sugar

Preparation

For the Bavarian cream

Chill a metal bowl and the whisk attachment of an electric mixer in the freezer for a few minutes. Then whip the cream until it stands in soft peaks. Chill until needed.

Soak the gelatin in 2/3 cup cold water for 10 minutes.

Beat the egg yolks with the confectioners' sugar in a large metal bowl until they are pale yellow and have a thick, creamy consistency.

Bring the milk and the vanilla seeds to a boil in a saucepan, stirring occasionally to make sure the milk does not scorch at the bottom of the pan. Remove from the heat and slowly pour the milk into the egg yolks, stirring constantly.

Transfer the mixture to a double boiler, or place the metal bowl over a pot of gently boiling water. Continue stirring until the mixture coats a wooden spoon.

Gradually stir in the dissolved gelatin and place the bowl over a large bowl of ice water. Make sure that the mixture is lump-free. If you discover any lumps, quickly strain the cream through a fine sieve. Continue stirring vigorously until the cream starts to cool and stiffen. This is the time to fold in the whipped cream.

Immediately pour the Bavarian cream into a large glass serving bowl or individual serving dishes and chill for several hours until set.

For the coulis

Cook the raspberries and confections' sugar over low heat for 10 to 15 minutes, stirring occasionally. Strain through a fine sieve to remove any seeds and chill.

Take the Bavarian cream and the coulis out of the refrigerator 30 minutes before serving so they can develop their full flavor. Top each serving of Bavarian cream with a few spoonfuls of coulis.

Read More <http://www.epicurious.com/recipes/food/views/Bavarian-Cream-with-Raspberry-Coulis-235956#ixzz1W5Ce5wzo>

Apfel Schorle/non-alcoholic beverage

1/2 apple juice with 1/2 mineral water

I normally make my Schorle with fizzy (carbonated water)

