

# Bavaria at home Cooking Instructions

Danke! Thank you so much for your support. We hope you will have a great time cooking like a Bavarian and even more joy feasting like one! We hope to soon see you again at Hofbräuhaus in the heart of Chinatown! You can also find all cooking instructions on [www.hofbrauhaus.com.au](http://www.hofbrauhaus.com.au) in our **Bavarian at Home** section!



Take a picture of your amazing work and tag us on **@hofbrauhaus\_melb** on Instagram or send us a family pic. Thanks again for your support and enjoy your Bavarian Feast! We hope to see you soon at **Hofbräuhaus in the heart of Chinatown.**

## Hofbrauhaus famous Pork knuckle

1. Organise a Bier.
2. Open the Bier and PROST (Cheers) to your family and the knuckle.
3. Pre heat your oven to 140 C (fan forced).
4. Remove your knuckle for the bag and reserve the gel.
5. Place the knuckle in a roasting tray with most of the skin facing up, pop it in the oven for 1 hr (we are slow roasting to render the fat and get the skin ready for crispiness).
6. Remove for the oven.
7. Turn oven up to 240C (fan forced)..
8. Quickly have a quick skull of your Bier (Important) Don't Skip this its essential to the outcome of the meal.
9. Put the knuckle back in the oven should take about 10-15 mins (Depends on your oven). The knuckle is done once the skin is crispy. Don't let it burn!
10. Keep checking every 3-5 mins to see if it is crisping up. (remember every oven is different) The Knuckle is ready when crackling has formed around the entirety of the Knuckle.
11. So, this sounds a bit exhausting so better have another skull of bier.
12. While the knuckle is doing it's magic, it's time to get the sides ready.
13. You can heat in the microwave or pots.
14. Mash should be done in a pot for sure. (slow heat and keep string it).
15. Quick check your bier it might be getting warm.
16. Sauerkraut can be heated in the microwave oven (about 3min).
17. Now for the pork jus. (Remember the gel from the knuckle?) Quickly find it and put it with the jus. Warm it up ready to serve.
18. Quick check the knuckle (And quick skull of bier).
19. Ok, the knuckle should be looking glorious (If not then you haven't had enough bier). You can serve the knuckle now (Best served with a knife stabbed in the middle of it).

### **Hofbrauhaus Bretzels**

1. Organise a Bier.
2. Pre-heat oven to 180 (fan forced)
3. Put Bretzel on a tray with baking paper and bake in oven for about 3 minutes. If you like a bit more crispy leave it for an additional 2 minutes in the oven.
4. Carefully remove the Bretzel (hot!) on a plate and serve while warm.

### **Hofbrauhaus Appetiser Platter**

1. Organise a Bier.
2. Remove the Obatzda from the bag into a small bowl, place pickled veggies on the side.
3. Remove all cold cuts, Liverwurst (German Liver Pate), Alpine Cheese from The Cheese Rebels and condiments from the bag and box and move it nicely on a plate.
4. Wait for the Bretzels to bake in the oven and enjoy everything together. If you feel like, you can skip half of the appetizer and enjoy it tomorrow for breakfast.

### **Hofbrauhaus Sausages**

1. Organise a Bier.
2. Open the Bier and PROST (Cheers) to your family and the sausages.
3. First you will need a medium pot water on the stove (simmer).
4. Get a pan on with a small amount of oil to cover the bottom. (Medium Heat).
5. Place your sausages in the water for about 4 min (Just to heat through).
6. Quick sip of Bier.
7. Drain off your sausages and pat them dry before you put them in the pan. (Hot oil and water should not be together) EVER!!!!
8. Place the sausages in the pan and slowly brown each side (really need to make sure it has a great colour; this is flavour).
9. Heat up your sauerkraut in the microwave (2 minutes on high heat). If you don't have microwave, a few minutes in a saucepan continuously stirring.
10. To plate, put the sauerkraut on the bottom and the sausages on top. Serve with pickles, mustard and Bier.

## **Hofbrauhaus Corn**

1. Organise a Bier.
2. Open the Bier and PROST (Cheers) to your family and the Corn.
3. Easy one. Pre heat oven to 240 degrees Celsius
4. Let the corn come to room temperature before you start.
5. Place the corn into a hot oven and roast for 5 to 10 min: We are looking for a good char on the corn.
6. Melt the butter and pour over the corn to serve.
7. Sprinkle with sea salt and you are done.

## **Eye Fillet "Jägerfleisch"**

1. Have a big sip of Bier
2. Season the eye fillet with salt and (freshly ground) black pepper and a little bit of olive oil.
3. In a super hot pan place your fillet and sear hard for one minute (do not move the beef at all during that time). Turn the steak over and cook for another one minute.
4. Reduce to a moderate heat and add the mushroom sauce. Mix the burnt bits on the bottom of the pan, the juice from the beef with the mushroom sauce, this will bring the absolute flavour. Cover the fillet with your mushroom sauce. We will now combine the juice from the beef with the mushroom sauce which creates the ultimate flavour.
5. For the sides (Bretzel Dumplings). In a pan with a little bit of butter, heat up the Bretzel Dumplings from both sides on medium heat for about 3-5 minutes on each side. Don't burn it!
6. Once the sauce is hot, the beef reached a medium. If you like to enjoy it medium rare remove the steak, from the pan/sauce earlier. Either way, let it rest before you serve.

## **Hofbrauhaus Pork Belly**

1. Organise a Bier. Open it and PROST (Cheers) to the hopefully great outcome of the crackling skin.
2. Pan Version: (do this if you have a pork knuckle in the oven on the same time)
  - a. Get a pan with a small amount of oil to cover the bottom (medium heat)
  - b. Remove the pork belly from the bag and add a good pinch of salt to the skin and slightly rub it in.
  - c. Place the pork belly in the pan with the skin facing down. We will cook it slowly from the bottom while crisping up the skin
  - d. Once the Skin is crispy (should take about 5 to 10 min for the skin to Crisp up.
  - e. Now you need to heat up all the sides of the Belly. Carefully turn the belly around on all sides and make the colour even on all sides.
3. Oven version
  - a. Heat up your oven to 160 (fan forced)
  - b. Remove the pork belly from the bag and place it on a tray (use baking paper underneath). Apply a good pinch of salt on the skin and carefully rub it in.
  - c. With the skin facing down, place the pork belly into the oven and cook for 12 mins
  - d. Turn the temperature up to 240 (fan forced). We now want the skin to get crispy
  - e. Leave the pork belly in the oven for another 10mins. Check the progress of the skin every 5mins. Don't let it burn. Once its crispy its done.
4. Sides
  - a. Get a pot for each of the sides, red cabbage, mash potato and one for the pork jus. Heat up all sides under medium heat while stirring.
  - b. Casually take a sip of your Bier with one hand on your hip (slightly gazing into the distance.) Hard workers need to stay hydrated.
5. Put the mash potato on the plate first. Form a small whole in the middle and place the red cabbage in it. Place the Pork belly on the red cabbage. The pork jus can be served on the side or pour it around the mash potato.

## **Hofbrauhaus Kasespatzle**

1. Organise a Bier.
2. Open the Bier and PROST (Cheers) to your family and the Kasespatzle.
3. Turn your fry pan on to a medium high heat and add a little olive oil.
4. Add the Spätzle to the pan and lightly colour.
5. Add tomato and onion to the pan and sauté for 2 minutes.
6. Add your spinach and the two cheeses and stir until spinach has wilted and cheese has melted.

7. Add salt and pepper to taste and keep stirring the mix until the cheese is melted entirely and everything comes together.
8. Take a sip of your Bier and serve your Kasespatzle.

## **Flammkuchen**

Don't call it pizza! Its a Flammkuchen!

1. First things first, Organise a Bier.
2. Open the Bier and PROST (Cheers) to that cactus in the corner you call friend since 3 weeks and the Flammkuchen.
3. Pre heat your oven to 220 C.
4. Take out the Flammkuchen base.
5. Take a sip of your Bier and spread the creme fraiche evenly on the top of the Flammkuchen base.
6. Sprinkle onions and bacon on top of the creme fraiche base evenly.
7. Crack some fresh pepper and salt on top.
8. Now put a little bit of cheese on top and finish with the chives.
9. Take another sip of your Bier and put that Flammkuchen on a baking tray in your oven for about 4mins.

## **Currywurst**

1. Organise a Bier.
2. First you will need a medium pot water on the stove (simmer).
3. Get a pan on with a small amount of oil to cover the bottom. (Medium Heat).
4. Place the sausage in the water for about 4 min (Just to heat through).
5. Quick sip of Bier.
6. Drain off the sausage and pat them dry before you put them in the pan. (Hot oil and water should not be together) EVER!!!!
7. Place the sausage in the pan and slowly brown each side (really need to make sure it has a great colour; this is flavour).
8. Heat up the currysauce in a pot while stirring until it slightly simmers.
9. Pur the currysauce over the sausage and enjoy this classic dish.

## **Leberkas Semmel**

1. Organise a Bier.
2. Ok you are about to assemble your very first Leberkas semmel (most likely, otherwise you wouldn't read this)
3. Put the bread roll in the oven for about 3 minutes at 160 degrees. And put aside to let it rest.

4. Leave the Leberkas in the bag and put the whole bag into a pot of simmering water. You want to heat up the Leberkas entirely for about 10 mins.
5. Carefully remove the bag from the water and remove the Leberkas. Cut the bread roll in half, spread one half with the sweet mustard, and place the two slices of Leberkas on top. Close with the bread roll and enjoy your traditional Leberkas Sandwich.

### **Sweet Bretzel and Bavarian Cream**

1. Remove the sweet Bretzel from the bag, preheat your oven to 120 and heat up the Sweet Bretzel for 2minutes.
2. Sprinkle the sugar-cinnamon mix over the sweet Bretzel and enjoy with the Bavarian cream and berry compot!

### **Hofbrauhaus Apfelstrudel**

1. Open the Bier and PROST (Cheers) to your family and the Apfelstrudel.
2. Pre heat your oven to 150C.
3. Place the Apfelstrudel on baking paper.
4. Put it in the oven for 15min. (keep an eye on it so it doesn't burn).
5. While its baking, get another Bier.
6. Put the vanilla sauce in a bowl ready for serving.
7. Take the Apfelstrudel from the oven and dust with icing sugar.
8. Put the Apfelstrudel on the vanilla sauce and top with the berries.