

German – Cuisine

31st January 2018



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Cheese-Leek-Soup
with Minced Meat



Apple - Chick
"Apfelkuchlein"

Cheese-Leek-Soup with Minced Meat



Ingredients for 4 persons



- 1-2 tbsp Oil
- 200 g Minced meat
- 500 g Leek
- Salt , Black pepper
- 1 liter Vegetable broth (instant)
- 240 g Soft cheese
- 125 g Creme cheese (Philadelphia)

You can flavour with Nutmeg.



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Cheese-Leek-Soup with Minced Meat



Cooking Instructions



Wash the leek properly and slice it in ring shape.

Heat the oil in a big pot and add the minced meat and some salt and pepper. Fry it until it is slightly brown, then add the leek. Let it cook for approx. 10 minutes.

Then add the water and the instant vegetable broth. When it is desolved add the soft cheese and the Philadelphia.

Please do not stop stirring the soup as it burns easily. At the end add spices: pepper, salt and nutmeg.

Serve it with bred.



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Apple - Chick (Apple snack) "Apfelküchlein" for 4 persons (12-16 pcs)



- 1 Egg
- 1 Pinch of Salt
- 25 g Sugar (5 tbsp)
- A little Vanilla Extract
- 75-100 ml Milk
- 90 g Flour
- 2 Sourish Apples
- 4 tbsp Vegetable Oil



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Apple - Chick (Apple snack) "Apfelküchlein"



Baking Instructions



Mix the egg with the salt, sugar, then milk and add the flour at the end.

Peel the apples and cut them into thin slices. Take out the seeds so that the apple slices are shaped like a ring.

Heat the oil (low/medium heat) in a frying pan.

To let the batter easily stick to the apples turn the apples in flour first, then dip them into the batter and put them directly into the oil.

Let them bake until they are golden brown and serve them warm.



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