

# Herbstlicher Obstsalat (Seasonal Fruit Salad)

## Ingredients:

8 tbsp. orange juice

1 big pear

2 small apples

100 g grapes

5 plums

1-2 tbsp. raisins

1 tbsp. nuts, ground

## How to make it:

Wash, cut and mix all the ingredients.

**Tip:** Serve the fruit salad with yoghurt



# Kürbiscremesuppe (Pumpkin Cream Soup)

## Ingredients:

1 small onion

30 g margarine

300 g pumpkin

250 g potatoes

½ l milk

½ l vegetable bouillon

Salt, white pepper, whipped cream

## How to make it:

Chop the onions finely, peel the pumpkin and the potatoes, cut them into small pieces, heat the margarine, add the pieces of pumpkin and potatoes, pour in water and milk, add salt and pepper, garnish with whipped cream, pumpkin seed oil and roasted bread cubes.



# Putenschnitzel mit Schwammerlsauce (Turkey Cutlets in Mushroom Sauce)

## Ingredients:

4 turkey cutlets  
salt and pepper  
20 g flour  
2 tbsp. oil  
1 small onion (chopped)  
200 g mushrooms (sliced)  
1/8 l soup or water  
1/8 cream  
parsley



## How to make it:

Cover the cutlets with transparent film and pound the cutlets gently, salt and pepper them and coat them with flour on both sides. Heat the oil and fry the cutlets quickly on both sides. Remove the cutlets from the frying pan. Add the chopped onions and the sliced mushrooms to the drippings and sauté. Pour in soup or water, bring it to boil and season it. Add the cutlets. Cover the pan with a lid and simmer the cutlets for ten minutes. Season to taste and add the cream. Sprinkle finely chopped parsley over the cutlets.

# Serviettenschnitten (bread crumb slices)

## Ingredients:

50 g margarine  
50 g onions  
200 g stale rolls (cubed)  
salt, parsley  
2 eggs  
approx.  $\frac{1}{4}$  l milk  
flour (if needed)



## How to make it:

Melt margarine and sauté onions until light brown. Mix bread crumbs, salt, onions and finely chopped parsley in a bowl. Mix eggs and milk and pour the mixture over the bread cubes, mix all the ingredients thoroughly, set the mass aside to rest, then fold in flour if necessary. Shape the mass into a roll with moist hands and put it on a greased kitchen towel or aluminum foil, roll it up, tie up the ends with a string and cook it in boiling salt water for about 45 minutes. Take out the roll of the water, loosen the strings, roll the mass out of the kitchen towel. Cut the roll into 1 to 1.5 cm thick slices.

# Bunter Chinakohlsalat

## Ingredients:

1 „Chinakohl“

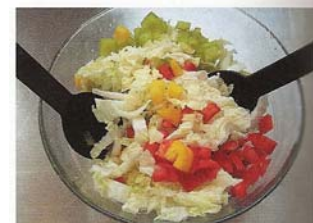
1 small onion

½ green, yellow and red bell pepper

marinade, herbs

## How to make it:

Wash the salad leaves thoroughly, slice them finely, cube the onions and the bell peppers, put all the ingredients into a bowl, add the marinade and mix well.



# Kartoffel-Endivien-Salat (potato-endive-salad)

## Ingredients:

2 big or 4 small potatoes

½ endive

Marinade:

5 tbsp. vinegar

4 tbsp. oil

5 tbsp. water

1 tsp. sugar (optional)

1 tsp. salt

2 cloves of garlic

## How to make it:

Boil, peel and slice the potatoes

Wash the endive and slice it finely, leave it in the water for 10 minutes

Prepare the marinade and mix it with the endive and the potatoes.



# Zwetschkuchen (Plum Cake)

## Ingredients:

200 g butter

200 g sugar

4 egg yolks

250 g flour

1 kg plums



## How to make it:

Prepare the baking tray (grease it), the oven (preheat it to 180°) and the plums (wash them and cut them into halves).

Beat the butter frothy. Add the sugar and the egg yolks and beat the mixture well.

Beat the egg whites stiff.

Fold egg whites and flour carefully into the batter. Spread the batter onto the baking tray.

Arrange the prepared plums on the batter.

Bake the cake in the preheated oven for about 35 to 40 minutes.

Let it cool and sprinkle it with powder sugar when it is cold.

# Apfelschlankerl (Apple Cake)

## How to make it:

Preheat oven to 200° C. Mix flour, butter, curd cheese and salt and quickly, knead it to a pastry. Shape it into a ball, wrap it into transparent film and rest it in the refrigerator for about 30 minutes. Meanwhile prepare the filling: Peel, core and halve the apples and cut them into approximately ½ cm thick slices. Sprinkle the slices with lemon juice and cover them. Wash and drain the raisins. Dust the pastry board with flour, divide the dough into two halves and put one half on the pastry board. Roll it out to a rectangle (three hands wide). Cut pastry strips off the edges (1cm wide) and save them for decoration. Put half of the filling (apple slices, sugar, cinnamon powder and raisins) in the middle of the pastry rectangle and cover the filling with the sides of the pastry. Seal (press) the edges firmly.

Decorate the „Apfelschlankerl“ with the pastry strips and spread egg white on the Apfelschlankerl“. Place it on a baking tray lined with waxed paper. Make a second „Apfelschlankerl“ with the second half of the pastry.

Bake the „Apfelschlankerl“ in the preheated oven for about 35 minutes.



## Ingredients:

### Shortcrust:

250 g flour

250 g butter

250 g curd cheese

A pinch of salt

### Filling:

1 kg apples

80 – 100 g sugar

100g raisins

Cinnamon powder