

## SPECIALTY SAUSAGE SELECTION

**Cevapcici** – A small skinless Beef and Lamb sausage, mixed with garlic, paprika, parsley and salt. Great for the BBQ or as an appetizer.



**Plain Bratwurst** – A plain mild Pork sausage with Nutmeg, Coriander and Ginger.

**Italian Bratwurst** – A spicy Pork sausage with chilli and paprika.



**Nuernberger Bratwurst** –

A tasty Pork and Veal sausage, with nutmeg, coriander, ginger; coated in marjoram.



**Weisswurst** – A mild Pork and Veal white sausage, combined with lemon, parsley and onion.

**Thuringer Bratwurst** – A coarser style Pork and Beef sausage, blended with onion, coriander, nutmeg, salt, pepper, marjoram and clove. Great for the BBQ.

**Swiss Bratwurst** – A mild Pork and Veal white sausage with a subtle blend of herbs.



ALSO BE SURE TO TRY OUR RANGE OF SPECIALTY HAND-MADE SMOKED SAUSAGES WHICH INCLUDE:

CONTINENTAL FRANKFURTS • BOCKWURST  
• KRANSKY • CHEESE KRANSKY • CSABAI •  
STUTTGARTER • FLEISCHWURST • HOT  
PEPPERONI • WESTFAELISCHE METTWURST

## ROASTING TECHNIQUES

HAVE YOU BOUGHT ONE OF OUR FAMOUS GYPSY ROASTS, PORK ROASTS, OR SEASONED LAMB LEGS? WELL HERE ARE A FEW COOKING TIPS AND TECHNIQUES.

**Beef** - For a medium roast, cook in a preheated fan forced oven for 1 hour per kilo at approx 180°C.



Seasoning suggestions: Red Wine, Black Pepper, Garlic, Pakrika



**Pork** - Preheat oven to 220°C and cook pork for approx 20min, then reduce oven heat to 180°C and cook roast for 1 hour per kilo.

Seasoning suggestions: Lemon, White Pepper, Sea Salt, Caraway Seeds, Garlic, Olive Oil

**Lamb** - With a lamb roast, cook for 1 hour per kilo at approx 180°C. For butterfly lamb, cook at medium-high heat on a rack or BBQ for approx 45min.



Seasoning suggestions: Marjoram, Rosemary, Mint, Lemon

# RUDI'S

CONTINENTAL BUTCHERY AND SMALLGOODS



## PRODUCTS AND SERVICE RECIPE GUIDE

At Rudi's Continental Butchery, we bring you the best in German Smallgoods and Gourmet Meats.

Using time tested recipes and blending them with the highest quality ingredients, we aim to please even the most discerning pallet.

We carry only the best Beef, Pork and Lamb on the market\*. Our Beef is grass-fed yearling grown hormone free and has been aged for maximum tenderness. Our Pork is free-range and will surprise you with its exquisite sweetness and flavour. And our specially selected Lamb is trimmed to just simple perfection.



### **RUDI'S CONTINENTAL BUTCHERY**

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Phone: (02) 9521 1414

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\*Product availability may be subject to change. Please contact us with enquires.

*German Gourmet Food at its Best*

## ROULADEN RECIPE

A FILLED BEEF ROLL.

### Ingredients: (of ready-made rouladen)

Onion, Mustard, Speck, Gherkin, Salt, Pepper, Beef Topside Steak.

### Cooking Instructions:

Dice one whole onion and together with the ready-made rouladen, place into a heated pan with a dash of olive oil.

Brown the rouladen well, evenly on all sides. When done add enough water to half cover the rouladen, and then leave to simmer for approx 30min.

Remove rouladen and then thicken remaining liquid with cornflour to create a gravy. Serve with mashed potatoes and your favourite vegetables.

Try different sauce/gravy variations such as added cream, a mushroom gravy, red wine sauce, or even a tomato base.

If creating your own filling for the rouladen, why not also try adding diced frankfurts, boiled egg, carrots etc. for added flavour.



## KASSLER RIB RECIPE

SUCCULENT CURED AND SMOKED PORK RIBS

### Cooking Instructions:

Simply brown the Kassler on both sides (Try frypan, grill or even BBQ). The Kassler are already cooked, so they just need heating though.

Serve with red cabbage, sauerkraut or potato.



## LEBERKÄSE RECIPE

TRADITIONAL GERMAN 'MEATLOAF'

### Cooking Instructions:

Cut into approximately finger-thick slices and lightly pan fry. The Leberkäse is already cooked, so only needs warming through. It is usually served with sweet mustard, eggs, and potato salad.

Cold Leberkäse can also be cut into very thin slices and used on a variety of sandwiches.



All images are for illustration purposes only.

## SAUERKRAUT RECIPE

THE STAPLE GERMAN FOOD

### Ingredients: (serves 4)

1kg Sauerkraut  
200g diced Speck  
1 onion finely diced



### Cooking Instructions:

In a medium pot, brown onion and speck in olive oil. When golden, add sauerkraut with 1 cup water and stir through. Cook at a low temperature, stirring occasionally until brown. For variations, add Kassler Rib on top of cooking sauerkraut and heat through, or try adding smoked sausage pieces like Stuttgarter or Csabai. As a substitute for sauerkraut use Kale (Grünkohl)

## RED CABBAGE RECIPE

### Ingredients: (serves 4)

500g Red Cabbage with Apple  
200g diced Speck  
1 onion finely diced  
1 cup medium dry red wine

### Cooking Instructions:

Fry onion and speck in oil until golden brown. Add red cabbage and wine then mix through. Season to taste. Cover and simmer approx 20min.

