



*Our
Favourite
Recipes*

VOLKSSCHULE
JULIUS-MEINL-GASSE

Starters

VOLKSSCHULE

JULIUS-MEINL-GASSE

Hast scho was gess'n?



Ingredients

5 big potatoes
1 carrot
½ celery
1 small onion
60 grams of oil or 100 grams of bacon
50 grams of flour
parsley, caraway, marjoran, garlic,
salt, pepper
1 litre of beef soup

Viennese Potatoe soup

VOLKSSCHULE
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Preparation

Cut the raw potatoes into small dices and boil them together with the leafy cut carrot and the diced celery till they are soft. Cut the onion into small pieces and roast them together with the bacon in fat to yellow-brown colour. Add marjoran, caraway, parsley and garlic. Roast together with flour and pour it with soup. Let it simmer for 15 minutes and season with salt and pepper.



Ingredients

1 egg
250 ml milk
150 flour
Salt
1 litre of beef soup
parsley or chives

Soup with strips of
pancake

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Preparation

Whisk the egg with the milk, add salt and flour to make a thin dough. Make thin pancakes and let them cool. Cut them into noodles and put them into a bowl. Pour over the boiling beef soup. Sprinkle with parsley or chives.

Main dishes

VOLKSSCHULE

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S'wird g'essn, was auf'n Tisch kummt!



Ingredients

500 grams of short macaronis
400 grams of meat or sausage left-overs
2 teaspoons of butter
1 onion
2 cloves of garlic
salt, pepper
parsley

Grandma's short
macaronis

VOLKSSCHULE
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Preparation

Cook the macaronis, strain and set aside. Cut the meat left-overs into small pieces or mince them in the cutter. Peel garlic and onion, chop very finely. Chop the parsley. Melt butter in a large pan, sauté the meat. Add onion and garlic and cook for about 10 minutes.

Season with salt and pepper. Finally add the short macaronis and fry briefly. Garnish with parsley and serve immediately.



Ingredients

300 g flour
3 eggs for the dough
4 eggs
150 ml of milk
2 tablespoons of butter
salt, pepper, nutmeg
1 green salad

Egg dumplings with green
salad

VOLKSSCHULE
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Preparation

Egg dumplings:

Put the flour, soft butter, eggs and salt into a mixing bowl and mix well with the milk. Bring enough salted water to cook and drip the dough with a wet small spoon into the boiling water. As soon as the dumplings start to rise up to the water surface, strain and pour with cold water

Desserts

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„Satt“ hoast ned, doss nix Siases mehr nei bassd.



Ingredients

500 g quark cheese
2-3 eggs
200 g dough
lemon peel
salt
¼ l water
½ litre of milk
50 g butter
90 g sugar



Preparation

Mix the quark cheese, eggs, flour, grated lemon peel and salt well and let them rest in the fridge for half an hour.

Brown the sugar until it foams, deglaze with water and cook until the sugar dissolves. Add milk.

When it's boiling, add dumplings with a tablespoon. Cooking time in a closed pot is about half an hour.

Serve with apple sauce!



Ingredients

- 500 g of natural yoghurt
- 80 g wholemeal butter biscuits
- 2 tablespoons of lemon juice
- 2 tablespoons of honey
- 1 teaspoon cinnamon
- 1 teaspoon cardamom
- 1 vanilla pod
- 3 apples

Apfelstrudel to go

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Preparation

Cut the vanilla pod lengthwise with a sharp knife and scrape vanilla pods out of the pod halves. Mix the natural yoghurt, honey, cardamom and cinnamon with the vanilla seeds.

Then divide the yoghurt mixture into small glasses and put it into the fridge.

Cut the apples into small cubes and mix with cinnamon and lemon juice. Then caramelize the apple pieces in a pan over low heat with honey. Crumble wholemeal butter biscuits into small pieces. Depending on how much bite it should have, sprinkle smaller or larger pieces on the cooled yoghurt. Finally, add apple topping to the yoghurt and enjoy with each spoon!

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wünscht

