



The Taste of... Germany



**Students from the
Japan Club**

at

**Robert-Schuman-Europaschule
Willich**

cook German dishes



**A project by the Japan Club at
Robert-Schuman-
Europaschule
Willich**



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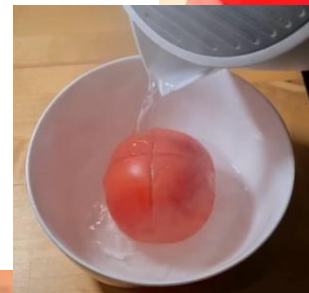
Tomato soup

For four servings

- 1kg tomatoes
- 2 onions
- 3 cloves of garlic
- Oliveoil
- 0.75 litres vegetable stock
- Salt and white pepper
- Thyme
- 3 ts tomato puree



- Cut a cross into the bottom of the tomatoes, put them in a bowl and pour boiling water over them.
- After 10 minutes, carefully remove the skin and the green stem at the top of the tomato and chop the peeled tomatoes into small pieces.
- Now dice the onions and press the garlic.
- Fry both in olive oil and add the tomato pieces.
- After a few minutes, add the vegetable stock and spices and cook the soup on a low heat for 20 minutes.
- Stir in the tomato paste and purée the soup with a hand blender.

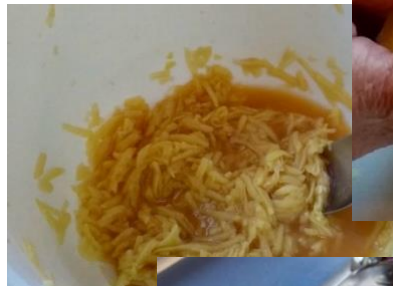
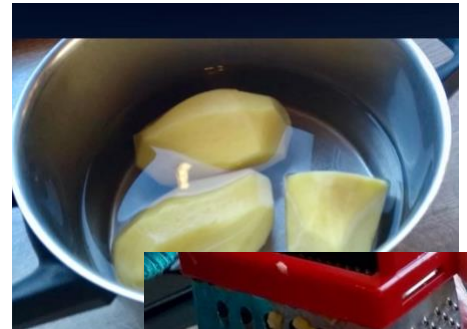


Potato pancakes

For four servings

- 12 big potatoes
- 3 onions
- 8 tablespoons flour
- 2 eggs
- Salt and pepper
- Oil

- First, peel the potatoes and cook them.
- Grate the cooked and peeled potatoes using a large grater.
- Then season them with plenty of salt and a little pepper.
- Next, add the flour, eggs, and diced onions. Mix everything together well.
- Now fry the potato pancakes in batches in hot oil, turning them over.
- Finally, drain them.
- The potato pancakes are ready - crispy and



golden brown

Red cabbage



For four servings

- 1kg red cabbage
- 50g butter
- 1 onion
- 2 apples
- 1 tablespoon sugar
- 2 tablespoons vinegar
- 250ml water
- Salt
- 1 bay leaf
- 2 cloves



- First, wash the red cabbage, remove the stalk and finely chop the head.
- Then dice the apples and onions into small cubes.
- Heat some butter in a pan and sauté the onions, apples and sugar.
- Then add the red cabbage and immediately pour vinegar over it to give it a nice color.
- Cover and sauté the red cabbage for about 10 minutes, then pour in 1/4 liter of water and add salt and spices.
- Cover and simmer for about 30 to 45 minutes until soft.



Potato dumplings

For four servings

- 600g potatoes (floury)
- 2 egg yolks
- 50g potatoe starch
- 30g melted butter
- Salt
- Nutmeg



- First, boil the potatoes in their skins and peel them. Then mash them.
- Next, mix the egg yolks into the dry mashed potatoes and add 50g potato starch.
- To help the butter bind better, knead it in while it is still liquid and lukewarm.
- Season the dough with salt and nutmeg.
- When the dough is soft and smooth, we shape it into small Balls.
- We boil salted water in a pot. We add the dumplings as soon as the water is simmering and cook them for about 15 minutes.
- Finally, we remove the dumplings from the pot and drain them well.



Goulash

For four servings

- 500g pork meat
- 3 onions
- 1 tablespoon oil
- 2 teaspoons paprika spice
- 1 teaspoon meat seasoning
- Salt and pepper
- 3 tablespoons tomato puree
- 400ml vegetable stock

- First cut the pork into bite-sized pieces and fry the meat in hot oil.
- Then dice the onions.
- Once everything is well browned, add the onions and spices and fry briefly to give the goulash more flavor.
- Then stir in the tomato paste, sauté briefly, and deglaze with stock.
- Now we let the goulash simmer slowly with the lid on, stirring occasionally so that nothing burns.
- We need a little patience, because the longer the goulash simmers, the more tender the meat becomes.
- It is ready when you can easily pierce it with a fork



Black Forest cake

For one cake

For the biscuit base

- 6 eggs (separated)
- 250g sugar
- 6 tablespoons water
- 200g flour
- 75g starch
- 50g cocoa powder (unsweetend)
- 2 teaspoons baking powder

For the filling and the set

- 1 glas of sour cherries
- 25 g starch
- 800g whipped cream
- 1 packing cream stabiliser
- 1 tablespoon sugar
- Chocolate sprinkles

- We stir egg yolks with water and sugar until a creamy mixture forms.
- Then we mix flour, starch, baking powder, and cocoa.
- We sift everything onto the egg yolk cream, and carefully fold in the stiffly beaten egg whites.





- We immediately pour the batter into a greased, floured springform pan and bake it at 200 °C for about 30 minutes. During baking, we slowly lower the temperature to about 150 °C.
- Now we drain the sour cherries and collect the juice.
- We mix a little cold cherry juice with the starch, boil the rest and stir in the starch mixture.
- Bring to the boil briefly and remove from the heat immediately so that nothing burns. Set aside some nice cherries and mix the rest into the cherry pudding.
- Allow the cake base to cool completely after baking. Then cut it in half.



- Spread the cherry mixture on the bottom layer. Allow everything to cool completely.

- Next, whip the cream with cream stiffener and sugar until stiff, spread a thin layer on the cooled cherry mixture.
- Then place the other layer on top, spread cream all around the cake.
- Then sprinkle the surface and edges with grated chocolate.
- We fill a piping bag with the remaining cream and pipe small swirls onto the cake.
- Finally, we decorate the cake with a few cherries.

