

# ***Recipes from Lusatia***

These recipes have been translated from the book, *Lausitzer Küche*.

## ***Lausitzer Kartoffelpuffer* (Lusatian Potato Pancakes)**

2 kg potatoes, 2 small onions, 2 level tsp. salt, 2-4 eggs, 40-60 g wheat flour or potato flour

Peel, wash and grate potatoes and onions and mix well with salt, eggs and flour. Linseed oil is used for frying. Heat oil, add spoonfuls or ladlefuls of mixture and flatten. Turn down heat and cook until brown and crisp on both sides. Lightly butter, sprinkle with sugar and roll up. Keep hot. Apple puree can be served with these.

## ***Buttermilchpinze* (Buttermilk Pancakes)**

½ Litre buttermilk, 2-3 eggs, 80-100 g flour, 50 g sugar, pinch salt, ½ sachet baking powder.

Mix all ingredients well, adding baking powder last. Cook in an iron pan. Grease pan with either linseed oil or bacon fat between each frying. Lightly butter and sprinkle with cinnamon sugar before rolling up.

## ***Stampfkartoffeln mit Speck, Zwiebeln und Gurkensalat* (Mashed Potatoes with bacon, onions and cucumber salad)**

Mash cooked potatoes. Stir in some hot milk, salt, pepper, pinch nutmeg, sauteed bacon, chopped onions that have been fried until brown, and stir until smooth. Make cucumber salad, flavoured with sour cream, salt sugar, vinegar, dill and chives. Serve with Bratwurst or fried eggs. Sometimes the cucumber salad is served in a nest of mashed potatoes.

## ***Beliebte Suppeneinlagen* (Favourite soup garnishes)**

### 1) Egg

2 eggs, 4 dessertspoons milk or broth, pinch salt and nutmeg. Beat egg whites, milk or broth and seasoning with a whisk and pour into a container that has been greased with 5 g butter. Tightly close the container and place in a water bath. Cook until the mixture sets. Can be cut into cubes or strips and used to garnish any soup.

### 2) Little Dumplings

½ bread roll, 2 dessertspoons breadcrumbs, 1 egg, 20 g butter, salt, nutmeg.

Melt butter in a saucepan, add breadcrumbs, bread roll that has been softened in water, salt, nutmeg and lightly beaten egg. Make 20 little dumplings out of this mix and put on a damp board. Place on top of simmering soup and allow to cook for a short time.

### 3) Markklößchen (Beef Marrow Dumplings)

50 g beef marrow, 3 dessertspoons milk, 30 g butter, 190 g breadcrumbs, 3 eggs, pinch nutmeg, ½ tsp salt.

Finely chop the beef marrow that has been soaked for about 2 hours in cold water. Cook butter, milk and marrow in saucepan. Add breadcrumbs, salt and nutmeg. Beat eggs lightly and add. Allow to cool. Form little dumplings and simmer for 3-4 mins in salted water or broth.