

# Saxon recipes

The following recipes are taken from the book, *Saxon Cooking*, published by Buch Verlag für die Frau in 2011. The region of Upper Lusatia is located in Saxony, so these recipes may have been familiar to the Wends from this region.

## Borna Onion Soup

500g peeled potato pieces, 1.5L meat broth, 1tsp caraway, 1 tsp salt, 30g bacon, 400g onions, 50g margarine, 10g flour, 250mL sour cream, 2 apples, 2 tablespoons horseradish.

Cooked diced potatoes in the meat broth including caraway and salt for 15 minutes. Fry diced bacon and slices of onions in fat for 10 minutes. Sprinkle them with flour, add them to the soup and stir it. Simmer it for 5-10 minutes. Pit the apples, grate, add horseradish and salt into the cream and stir it. Add spice to taste.

## Lusatia Pumpkin Schnitzel

8 slices of pumpkin (100g each), salt & pepper, 3 tablespoons flour, 1 cracked egg, 5 tablespoons breadcrumbs, 75g lard.

Cut washed pumpkin into 8 finger-thick slices and season with salt and pepper. Let it rest for a few minutes. Turn each side of pumpkin slices in flour and whisked egg and coat it with breadcrumbs. Fry it golden yellow in heated lard.

## Quarkkeulchen (Potato Curd Cheese Fritters)

1kg boiled potatoes in the skin, 100g raisins, 500g curd cheese (*quark*), 150g flour, 90g sugar, 2 eggs, 1tsp salt, 1 tsp baking powder, ½ tablespoon grated lemon peel.

Mash or grate well the peeled potatoes. Drop raisins into boiling water and let them soak for about 5 minutes. Use a strainer to dust the potato mash with flour. After that, add all the other ingredients and knead the dough until it is smooth. At the end, add the raisins. Form the dough into 2 big rolls. Cut them into finger-thick slices and bake them golden-yellow in hot oil. Dust them with some cinnamon and sugar or serve with apple sauce or jam.

## Meissen Cheesecake without a Flan Case

250g butter, 6 eggs, 300g sugar, 1 tsp grated lemon peel, 3 tablespoons lemon juice, 1kg dry curd cheese (*quark*), 100g semolina, 1 tablespoon flour, 1 package baking powder, 1 generous pinch of salt, 125g icing sugar.

Whisk 200g butter until it is fluffy and separate the eggs. Add egg yolk, sugar, grated lemon peel and lemon juice and mix it with the butter. Stir curd cheese, semolina, flour and baking powder and add it to the butter-egg mixture. Add a pinch of salt to the egg whites, whip it until stiff and fold it into the dough. Place dough in a greased spring form pan. Bake it in a preheated oven at 180°C (356°F) for 50-60 minutes. When it is still hot, brush it with remaining butter and sprinkle it with icing sugar.

## Zittau Sunday Biscuits

300g flour, 2 tsp baking powder, 250g dry curd cheese (*quark*), 50g sugar, 2 eggs, ½ tsp grated lemon peel, 1 pinch salt, 100g currants.

Sift flour and baking powder into a bowl, mix it and make a well in the middle. Add curd cheese, sugar, 1 egg, grated lemon peel and salt. Knead everything well until dough is smooth. At the end, add currants. Form biscuits and place them on a greased baking sheet. Brush biscuits with whisked egg and bake them in a preheated oven at 200°C (392°F) for about 30 minutes.