

Weißwurst Frühstück

Brezeln (Pretzels)

Ingredients:

- 500 g flour
- 200 ml milk
- 200 ml water
- 2 tsp yeast
- Some salt and sugar
- 4% solution of sodium hydroxide (4 g in 100 ml water)
- Large salt crystals



Method:

1. Preheat the oven to 180°C / 365 °F.
2. Knead flour, yeast, salt, sugar and liquid into a dough. If the dough is too sticky, add more flour. It should not stick to either your hands or the counter top.
3. Take small pieces off the dough, roll them until they are around 70 cm long and form brezeln.
4. Place the brezeln on a baking tray lined with parchment paper.
5. Let them rise for around 20 minutes, then brush the sodium hydroxide solution over the top and sprinkle some large salt crystals over the top.
6. Use a knife to make a cut along the bottom side of the brezeln.

Weißwürste (White Sausages)

Ingredients:

- One pair of white sausages per person
- Sweet Mustard

Method:

1. Heat the white sausages in warm water. DO NOT let the water boil, otherwise your sausages will pop open.
2. Serve with sweet mustard.



Apfelschorle (or beer)

Ingredients:

- Apple juice
- Club Soda or Seltzer water
- Possibly Lemon juice

Method:

1. Mix apple juice and water according to your liking.
2. If you like it a little bit sour add some lemon juice.



Fun fact:

In southern Germany children would drink Apfelschorle while the adults drink beer.