



# Königsberger Klopse (Königsberg Meatballs)

Serving Size: 4 to 5 people

## INGREDIENTS

### BROTH

½ Gallon of Stock  
4 Bay Leaves  
10 Allspice Berries (pimento)  
10 Peppercorns  
1 or 2 chopped onions  
Flour and water mix for thickening  
Vinegar essence to taste  
17 oz. cream  
Salt, Pepper and Sugar to taste

### MEATBALLS

½ lb. ground meat per person (beef and pork mixed, preferred)  
Breadcrumbs

### OTHER

Boiled potatoes

## DIRECTIONS

You need bones (or stock cubes) for about half a gallon of water. If you use bones: Wash bones and bring to a boil in the water. After two minutes discard the water, rinse pot and bones, put the bones back into the pot and add another half gallon of water. Add 4 bay leaves, 10 allspice berries (pimento), 10 peppercorns, and 1 or 2 chopped onions. Now let the bones slowly cook for at least 30 minutes. The longer you do this the more flavorful the broth will be. My grandmother boils them for about two hours. Make sure you have a lid on your pot so you don't lose water.

For the meatballs you need about half a pound of ground meat per person. Traditionally, beef and pork are mixed, but only beef works well, too. Mix the meat with some breadcrumbs (a soaked roll as used in normal meatballs in Germany does not work here). At the end of the cooking process of your broth let them slowly simmer until they are done. If the broth boils the meatballs will fall apart. Take the meatballs out and set aside.

Remove the bay leaves and bones from the broth and puree the rest. Thicken the broth with a flour and water mix. Add a little vinegar essence to taste (careful!), about 17 ounces of cream, some salt, pepper and sugar to taste. In the end add the meatballs.

This is served with boiled potatoes.

Guten Appetit!



# Westfälische Quarkspeise

## INGREDIENTS

- 16 oz. Curd (“Quark” is hard to get outside Europe; sometimes available at Whole Foods; soft,
- low fat cream cheese, ricotta or mascarpone are different but can serve as a good replacement)
- ¼ pt whipping cream
- 4 tbsp sugar
- 3 tsp vanilla sugar (a good substitute is: 3 tsp sugar and 1 tsp vanilla extract)
- ½ lbs canned cherries
- ¾ cups dark chocolate, roughly chopped
- 2–3 oz Black bread, crumbled (German “Pumpernickel” is considerably different from its US counterpart whose only similarity is the name. The baking mix “Brödmix Flerkorn” from IKEA is the best substitution I’ve found so far)

## DIRECTIONS

1. Mix curd, whipping cream, vanilla sugar, and ¾ of the sugar on high speed until creamy. Fold 2/3 of the cherries into the cream.
2. Blend the remaining cherries with the remaining sugar.
3. Roast the pumpernickel crumbs in a pan without grease on medium-high for 3–4 minutes. Let the roasted crumbs cool down for a few minutes.
4. Plate the cherry cream in desert bowls, garnish with the roasted crumbs and chopped chocolate
5. Enjoy!