



Schwob's Original™ Maultaschen soup with potato salad

(4 PERSONS)

Schwob's Original™ Maultaschen cooked in soup

8 Schwob's Original™ Maultaschen

3 ½ cups clear beef stock

2 oz butter

2 medium sized onions, diced or finely sliced

4 tbs chives

Potato salad

2 ¼ lbs potatoes

¾ cup beef stock

4 tsp onions

1 tsp mustard not spicy

½ cup vegetable oil

½ cup wine vinegar

salt, pepper to taste

First make the potato salad.

Cook the unpeeled potatoes for approx. 20 minutes. Check to see if they are done. Drain the water and allow the potatoes to cool slightly. Peel them and cut them into thin slices. Add the mustard, seasoning, vinegar, oil, onions and the beef stock to the potatoes and mix carefully. Leave for 10 minutes and then taste and flavour if necessary. The potato salad should be served slightly warm together with the Schwob's Original™ Maultaschen.

Place the Schwob's Original™ Maultaschen in a hot beef stock but do not cook. Heat the butter in a pan. Add onions and gently brown. Serve the Schwob's Original™ Maultaschen in a soup plate with beef broth. Then add the browned onions on top. Sprinkle with finely chopped chives and serve the potato salad as a side dish.