



Schwob's Original™ Maultaschen with potato and cucumber salad

(4 PERSONS)

Schwob's Original™ Maultaschen

8 Schwob's Original™ Maultaschen

3 ½ cups clear beef broth

2 oz butter

2 medium sized onions, diced or finely sliced

4 tbs chives

Potato and cucumber salad

2 ½ lbs potatoes

¾ cup beef stock

½ cucumber (alternatively endives)

4 tsp onions

1 tsp mustard not spicy

½ cup vegetable oil

½ cup wine vinegar

salt, pepper to taste

First make the potato and cucumber 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 stock to the potatoes and mix carefully. Briefly marinate and add the finely sliced cucumber. Leave for 10 minutes and then taste and flavour as desired. 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 on a plate with the potato and cucumber salad and pour gravy over the Schwob's Original™ Maultaschen and garnish with the sautéed onions. Sprinkle with finely chopped chives and serve.