

*Schwob's Originals*TM

FINEST GERMAN DELICACIES

Maultaschen

Let's cook like a "Schwob"





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.

01



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

02

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.



Schwob's Original™ Maultaschen gratinee with tomatoes and a tomato sauce

(4 PERSONS)

Schwob's Original™ Maultaschen gratinee with tomatoes

8 Schwob's Original™ Maultaschen

3 ½ cup beef stock

4 tomatoes or 16 Roma cherry tomatoes

8 slices Emmentaler or Chester cheese

03

Tomato sauce

1 small onion

2 tbs olive oil

1 tbs tomato puree

1 can peeled tomatoes (1 lbs)

½ cup stock from heating the Maultaschen

salt, pepper to taste

2 tbs butter

1 twig freshly washed rosemary and thyme

2 sage leaves

Warm the Schwob's Original™ Maultaschen in the beef stock without cooking. Dice the onions and sauté in olive oil until transparent. Add tomato puree and sauté. Then add the stock and peeled tomatoes. Cook for approx 10 minutes. In another pan melt the butter, add herbs until the butter browns slightly. Pass the browned butter through a sieve and add to the tomato sauce. Then puree the mixture. Keep warm.

Take Schwob's Original™ Maultaschen from the stock and place on a oven proof plate. Cut tomatoes in slices and place them on top of the Schwob's Original™ Maultaschen. Cover with cheese and melt in the microwave or bake under a grill. Pour the tomato sauce around the Schwob's Original™ Maultaschen gratinee. Alternatively you could try Schwob's Original™ Maultaschen backed with ham and cheese or ham, tomato and cheese topping. We recommend a corn salad with a potato dressing or a green salad with a balsamico vinegar dressing.



Schwob's Original™ Maultaschen fried with egg and potato and cucumber salad

(4 PERSONS)

Schwob's Original™ Maultaschen roasted with egg

8 Schwob's Original™ Maultaschen

¼ lbs butter

8 eggs

2 tsp milk

salt, pepper

04

Potato and cucumber salad

2½ 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 beef stock to the potatoes and mix carefully. Briefly marinate and add finely sliced cucumbers. Leave for 10 minutes and then taste. Flavour as desired. The potato salad should be served slightly warm together with the Schwob's Original™ Maultaschen.

Slice the Schwob's Original™ Maultaschen. Heat butter in a pan. Add the sliced Schwob's Original™ Maultaschen in the pan sauté until lightly crispy. In a bowl whisk the eggs and milk, for a creamy texture. Add salt and pepper to taste. Pour the egg mixture over the browned Schwob's Original™ Maultaschen until the eggs are scrambled. Serve with the salad.



Schwob's Original™ Maultaschen salad

(4 PERSONS)

Schwob's Original™ Maultaschen
8 Schwob's Original™ Maultaschen
8 oz butter

Salad

1 head lettuce
16 small radishes
½ cup salad oil (walnut or grape seed oil)
3 tbs vinegar (raspberry or sherry)
salt, pepper to taste

Slice the Schwob's Original™ Maultaschen. Heat butter in a pan. Add the sliced Schwob's Original™ Maultaschen in the pan sauté until lightly crispy. Keep warm.

Tear the salad leaves into smaller pieces and then carefully wash until clean. Prepare and wash the radishes, keeping some of their green tops. Place the salad leaves in a bowl and season with salt and pepper. Add vinegar and oil and mix carefully. Season to taste. Garnish with the sautéed Schwob's Original™ Maultaschen.

05



Schwob's Original™ Maultaschen in mushroom sauce

(4 PERSONS)

Schwob's Original™ Maultaschen
8 Schwob's Original™ Maultaschen
3 ½ cups beef stock

Mushroom sauce

1 lbs fresh mushrooms
2 oz butter
1 cup heavy cream
salt and pepper to taste
1 oz butter
2 tbs flour

Place the Schwob's Original™ Maultaschen in a hot beef stock but do not cook.

Wash and slice the mushrooms. Heat the butter in a pan and add the sliced mushrooms. Pour the cooked mushrooms through a sieve saving the liquid to be used later. Melt the remaining butter and add the flour, to make a roux. Once the roux is no longer lumpy, add the mushroom stock and heavy cream, mixing continuously. Season with salt and pepper. Add mushrooms to the mixture. Take the Schwob's Original™ Maultaschen from the stock and add mushroom sauce to serve.

You can also try porcini or morel mushrooms and add a little whisky to the morels for a slightly smoky taste.

06



Schwob's Original™ Maultaschen burgers

(4 PERSONS)

4 Schwob's Original™ Maultaschen
4 oz butter
4 hamburger buns
6 tbs mayonnaise
4 leaves lettuce (iceberg salad)
4 tbs fried or braised onions
2 tomatoes in slices
tomato sauce or ketchup

07

In a non oiled hot pan, slightly toast the inside of open hamburger buns. Cut the Schwob's Original™ Maultaschen diagonally and sauté them in heated butter until lightly crispy. Spread mayonnaise on the inside the hamburger buns. Cut the iceberg lettuce in fine stripes (chiffonade) and slice the tomatoes. Place lettuce on the open bun, then add tomato sauce or ketchup. Place the sautéed Schwob's Original™ Maultaschen on top and add some more lettuce, ketchup or tomato sauce, onions, and top with tomato slices. Place the bun on top and serve.

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