



BLACK PUDDING WITH APPLE SAUCE (BLÜETWURSCHT)

The authentic Alsatian recipe

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Number of people: 6

Preparation time: 30 min

Cooking time: 1h30

INGREDIENTS

- 4 black pudding 180 to 200 g
- 2 Jonagoldred apples (not too tart, not too floury)
- 900 g Monalisa potatoes
- 50 g butter
- 1 onion
- ½ l beef stock
- salt and pepper.
- For decoration: chopped tomatoes, parsley.

THE STEPS

- Peel and slice the potatoes and fry in butter.
- Scald the blood sausages for 1 minute.
- Peel the fruit apples, cut into 6 and stew in the butter.
- Fry the sausages in the butter over a low heat, then set aside. Deglaze the pan with the beef stock and reduce.
- Whisk in the butter to thicken the sauce.
- Brown the chopped onions.
- Arrange the hot sausages and applesauce on top, drizzle with the sauce, sprinkle with the onions and serve with fried potatoes (and a green salad if desired).

OUR SUGGESTION

A Pinot Gris will go well with black pudding.