

German Cooking Class
Monday, November 2nd, 2009
Cyril Guinet

All recipes are for 4-6 persons:

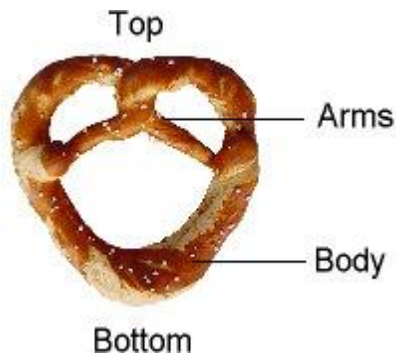
Laugenbrezeln:
(Laugen Pretzels)

Ingredients

For the Dough:

4 3/4 cups Bread Flour
1 package dry yeast

1 teaspoon sugar
1 teaspoon salt
1 cup warm milk



For the Soda Water:

4 cups water
1 tablespoon salt
1 tablespoon baking soda

For the Topping:

2 tablespoons coarse salt

Instructions

Create a "starter" by mixing milk, yeast, sugar, and 3-4 tablespoons of flour. The consistency of the Starter should be like a watery pancake batter. Let sit for 15 minutes. Small bubbles should begin to form. This shows that the yeast is alive.

To the Starter, add the remaining flour and salt. Knead until dough is smooth and soft. If dough is too dry, add a little bit more liquid. Likewise, if dough is too sticky, add a little bit more flour. Let dough rest, covered and in a warm place, until it is double in size.

Knead dough one more time to remove all air bubbles that formed during the rising period. Divide dough into equal pieces. Roll each dough piece into a pencil-thick 11-inch string. Let pretzels rest for 15 minutes, covered and in a warm place.

While the pretzels are resting, prepare the soda water. Do this by combining the baking soda, water, and salt in a wide pot. Bring to a boil, then remove from heat.

Drop each pretzel in the hot soda water. As soon as it rises to the surface, remove it from the soda water and place it on a baking sheet. Repeat this step for each pretzel.

Sprinkle pretzels with coarse salt. Bake for approximately 15-20 minutes in a 425°F (220°C) oven.

Obatzda:



Ingredients

6 oz cream cheese	Salt
4 oz butter	Ground Paprika
1 round camembert cheese	Caraway Seeds
Chopped onion	

Mix all together. *Note: if you can't find camembert, you can substitute brie.

Zwiebelkuchen: (Onion Cake)



Ingredients

For the Dough:

2 1/2 cups All Purpose Flour
1/4 cup unsalted Butter (1/2 stick), melted
1/2 package Active Dry Yeast 1/2 teaspoon
Salt
1/2 cup Milk, warm
Pinch of Sugar

For the Topping:

2 lbs Onions, peeled and sliced
6 slices of Bacon, chopped
2 teaspoons Oil
1 cup Cream
3 Eggs
1/4 teaspoon Salt
Fresh Ground Pepper
1/2 teaspoon Caraway Seeds
1/2 teaspoon Paprika

Instructions

In a small bowl, combine the yeast and half of the milk. Mix in 1 tablespoons of the flour and the pinch of sugar. Allow this mixture to sit in a warm place for 1 hour.

Combine remaining dough ingredients then add in the yeast mixture. Mix until a smooth dough forms, then knead by hand. Allow dough to sit in a warm place until double in volume

Add oil to a large frying pan. Cook bacon in the oil. Remove the bacon from the pan, but keep the bacon fat in the pan.

Add onions to the pan and cook onions in the bacon fat until onions become translucent. Preheat oven to 425°F (220°C).

Grease a large baking sheet or square pizza pan. Roll out dough to fit the size of the baking sheet. Transfer dough to baking sheet.

Distribute onions and bacon evenly over the dough.

Combine cream, eggs, salt, pepper, caraway seeds, and paprika. Pour cream mixture evenly over the onions.

Allow dough to sit and rise for another 30 minutes.

Bake for 35-40 minutes or until a golden crust develops. Remove from oven. Before serving, cut into squares. Serve warm.

Crepes:

Ingredients

3 eggs
2 cup milk
water
just a little bit of salt
sugar (leave out for salty version)
2 cups flour
4 oz butter



Instructions

Melt butter; put flavor, a little bit of salt and sugar into a bowl and add the eggs and the milk; mix it and slowly add the butter; add water (or milk if you prefer) until the dough gets liquid like a soup. Wait as long as you have time (at least an hour). Then add some more milk to make the dough liquid again. Make thin pancakes by putting a small amount of dough into a pan and letting it flow into all parts of it.

If the crepes fall apart add another egg. If the glue the pan add some more butter. Use what you like for topping. Really good with sugar, Nutella or flambé with some high percentage alcohol that you inflame and that melts the sugar you put on it.