



Harrington's Thüringer Bratwurst, Loaded Mashed Potato Puffs, Sweet & Sour Cabbage

Serves 4 as a hearty snack

Plating & Preparation

- 8 Harrington's Thüringer Bratwurst
- A little grapeseed oil
- 1 recipe sweet and sour red cabbage - slightly warmed
- 1 recipe loaded potato puffs

Method

1. Coat the Bratwurst with the grapeseed oil and gently grill over a hot BBQ for around 8-10 minutes and fully heated
2. Serve with the sweet & sour red cabbage and the fried loaded potato puffs

Sweet and Sour Red Cabbage

- 500g Red cabbage - finely sliced
- 75ml Grapeseed oil
- 1 Orange - fine zest only
- 250ml Orange Juice
- 1/2 Tbsp Juniper berries - finely chopped
- 2 Tbsp Thyme - finely chopped
- 1 Tbsp Rosemary - finely chopped
- 2 Tbsp Garlic - finely chopped
- 200ml Red wine vinegar
- 150g Brown sugar
- Salt
- Black Pepper

Method

1. In a stainless steel pot heat oil and sauté together, cabbage, juniper, thyme, rosemary & garlic. Cook for approximately 5 minutes and the cabbage begins to wilt.
2. Next add zest, orange juice, vinegar & brown sugar and gently simmer for 15 minutes or until liquid has nearly evaporated.
3. Chill and store chilled until needed

Continues



Loaded Potato Puffs

- 750g mashed potatoes - hot
- 1 large egg - beaten
- 2 Tbsp dried milk powder
- 4 Tbsp Parmigiano Reggiano cheese - grated
- 200g Harrington's bacon - finely diced and fried
- 3 Tbsp spring onion - finely sliced
- 1/3 cup flour
- Salt and fresh milled pepper to taste
- 50g fresh Mozzarella - cut to 1cm dice
- Seasoned flour
- 1 egg - beaten with a little milk
- fine bread crumbs
- oil for frying

Method

1. Place the hot mash potato into a large bowl. Add to the mash, the egg, milk powder, parmesan, bacon and spring onion. Mix well then add the flour and season, before mixing well again. Place in the fridge to chill
2. Roll the potato into small balls with a square of fresh mozzarella in the middle of each ball. Repeat until all the mix is rolled.
3. Coat each ball with the seasoned flour, followed with the beaten egg & milk and finally the bread crumbs.
4. Leave to set refrigerated before frying in hot oil for two minutes until crisp and golden.