

An offer for rainy days: **SAXON COOKING**



- ➔ What do you eat in Dresden?
- ➔ What do they cook in Saxony?
- ➔ What does the traditional Saxon cuisine taste like?

Just try it yourself!

Experience the *culinary preferences of the Saxons* by cooking a *tasty dish* together with your teacher.

At first you have the chance to test your *vocabulary concerning kitchen* and groceries, then you *get the recipe* and you will have to split tasks: some students will do the peeling, some the cutting and some others will be stirring the dessert. After everything is done and the meal waits steaming on the table for you:

ENJOY YOUR MEAL + GUTEN APPETIT!



As a little foretaste of the very popular workshop -
here the recipe of the **SAXON POTATO SOUP** (for 4-5 persons):

1 kg potatoes	→ peel and boil potatoes till they are soft
1 carrot	→ cut into pieces, boil with the potatoes
1 onion	→ cut into small dices
1 stake of leek	→ cut into small pieces and then rinse it well
150 g speck	→ cut into small dices
½ corm of celery (Sellerieknolle)	→ grate it
parsley	→ chop it
1 litre bouillon	

- ✓ Puree the cooked potatoes and carrot with the “Puerierstab” (immersion blender).
- ✓ Add the onion, celery, leek and a little bit of caraway and fill it up with the boiling bouillon.
- ✓ Taste it with salt and pepper and boil it up once again.
- ✓ Roast gently the diced speck, add on the soup and coat with grated celery and parsley.

P.S. You also can heat up little Frankfurter sausages within the soup, but of course there is also a vegetarian version.

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