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Weisswurst Sausages

with Mash and Pretzels



20-30min



4 Portions

Take your family on a journey to Munich with this traditional recipe. The classic weisswurst sausages are served with a soft pretzel and warm potato mash topped with a sweet German mustard for a truly authentic meal.

What we send

- potato
- Bavarian-style sweet mustard
- parsley
- pretzel ¹
- weisswurst sausage

What you'll require

- butter ⁷
- milk ⁷
- salt
- salt and pepper

Utensils

- baking paper
- large saucepan
- oven tray
- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

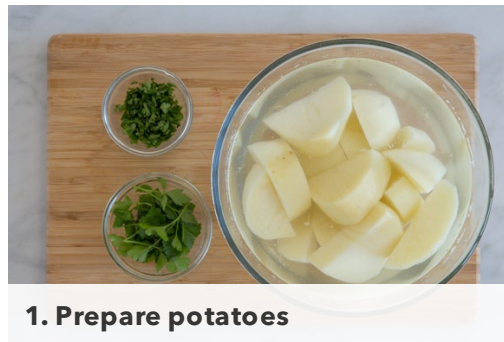
Optional traditional Bavarian step: skin sausages by cutting a small slit at one end and hold skin flap between the knife and your thumb. In one solid stroke, peel the skin off the meat.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 865.0kcal, Fat 35.9g, Proteins 33.0g, Carbs 97.0g



1. Prepare potatoes

Peel and coarsely chop the **potatoes**. Pick **parsley** leaves and finely chop half, reserving remaining leaves whole for garnish.



2. Boil potatoes

Place the **potatoes** in a large saucepan. Cover with cold water and season with **salt**. Bring to the boil over high heat. Boil for 15 mins or until tender.



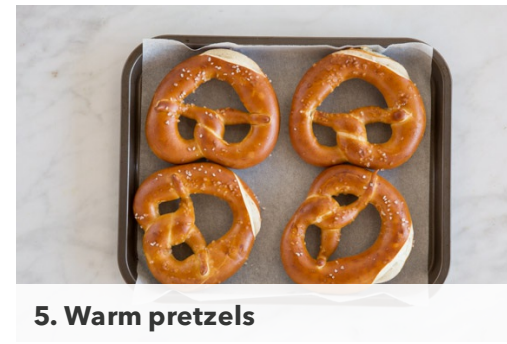
3. Cook sausages

Meanwhile, bring a medium saucepan of water to the boil over high heat. Remove from the heat and place **sausages** carefully in the water. Cover with a lid and stand for 15 mins.



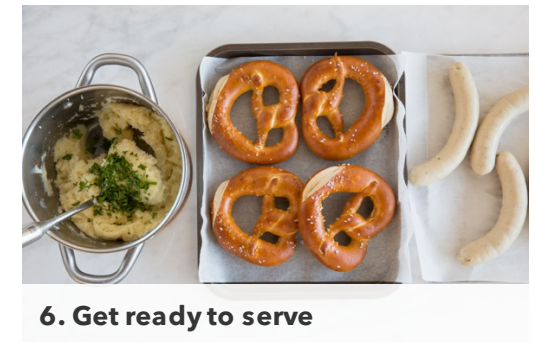
4. Make mash

Preheat oven to 120C. Drain the **potatoes**. Return to the pan and mash until smooth, adding 50g **chopped butter**, 60ml (¼ cup) **milk** and the chopped **parsley**. Season with **salt and pepper**. Cover to keep warm.



5. Warm pretzels

Place **pretzels** on a lined oven tray and lightly brush with water. Sprinkle with **coarse sea salt**. Place in the oven for 5 mins or until warmed.



6. Get ready to serve

Use tongs to remove **sausages** from the pan. See cooking tip. Serve with **mash** drizzled with **mustard** and warm **pretzel** and **butter** if you like. Garnish with remaining **parsley**.