

Mehrsprachigkeit \neq L1+L2+...+Ln

Mehrsprachigkeit
ist keine Formel,
sondern
ein gelebtes Modell



Recipes

Hessian TAPAS

2nd March 2022

What we call a beer mat or coaster is called a *tapa* in Spain!

That's because „tapa“ means *lid* in Spanish and was – so the story goes – originally served to bar patrons in the form of a slice of „chorizo“ (bell pepper), so that they could stop flies from falling into their drinks. With time these edible lids gave way to the small plates of food which we know today as *tapas*.

While the small plates have remained, the range of food you can find on them has in the meantime become huge. There are now even regional variants to be found in the state of Hesse!

Red sausage („Ahle Worscht“) is for Hessians like Chorizo for Spaniards

„Datterich“ Spundekäs

4 Persons

- 125g Butter
- 300g Cream cheese
- 350g Curd cheese
- 1 Garlic clove
- 2 tsp. Paprika powder
- Salt, Pepper
- 1 Onion for the garnish

Using an egg whisk, mix soft, room-temperature butter with the cream cheese and curd cheese.

Peel and very finely chop the garlic and add it to the mixture.

Season with salt, pepper and the paprika powder. The Spundekäs should be a light red.

Cut the onion into rings and garnish the cheese with it.

Serve with pretzels.

Mathilde's „hand“-cheese salad with blood sausage –“Music”

4 Persons

- 400g Harz cheese (alternatively young Camembert)
- 2 Unpeeled apples
- 2 Onions
- 100g Smoked, solid blood sausage (alternatively solid salami)
- 4 tbsp. Canola oil
- 6 tbsp. Apple cider vinegar
- Salt and pepper from the grinder
- Chive rolls for garnish

Cut the hand-cheese into small pieces and put in bowl.

Cutting them into fine cubes, add the apples, blood sausage and onions to the bowl.

Using an egg whisk, beat the canola oil and apple cider vinegar together with some salt and pepper until creamy, pouring it over the Hand-cheese and lightly mixing through. If desired add more seasoning.

Garnish with the chive rolls and serve with farm-baked rye bread.

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Alice's Apple Dream

8 Portions

200g Sponge cake (Ladyfingers)
8 tbsp. Apple Schnapps
500g Apple compote
150g Fresh cream (crème fraîche)
350g Curd cheese
75g Powdered sugar
1 pack Vanilla sugar
100g sweet cream, whipped until stiff

Lay out 8 small bowls with the ladyfingers and trickle the apple schnapps over the top.

Distribute the apple compote between the bowls.

Mix the fresh cream, curd cheese, and powder and vanilla sugars together until the sugar is no longer crunchy, putting the whipped cream on top.

Distribute this mixture over the apple compote in the bowls and then chill the dessert.

Before serving, dust with cocoa or cinnamon as desired.