

Radish appetizers

Description

Radish salad on a slice of pretzel dumpling



Yield

22 pieces of 41 g



Scheduling

Preparation: 40 minutes

Rest period: 25 minutes in water (90°C)



Nutritional values (100 g or 100 ml)

energy: 479 kJ/115 kcal;

fat: 5,5 g, of which saturated 1,3 g;

carbohydrates: 11 g, of which sugars 1,6 g;

protein: 3,9 g; salt 1 g

Ingredients

Radish appetizers (910 g)

450 g napkin dumplings

440 g radish salad

20 g chives, finely cut

Radish, dehydrated (383 g)

380 g radish

3 g table salt

Napkin dumplings (448 g)

195 g lye pretzel, cubed, dry

100 g bread beer

50 g whole milk

100 g eggs

1 g table salt

1 g black ground pepper

1 g nutmeg, ground

Radish salad (450 g)

245 g radish, dehydrated

100 g sour half cream 20%

100 g apples, cut into 1 cm cubes

2 g chives, finely cut

2 g table salt

1 g black ground pepper

Production

1

Radish, dehydrated

Peel the radish, grate it with a grater, and mix it with the salt. Let this mixture stand for about 30 minutes, then squeeze out the radish.
Note: Dehydrating concentrates the flavor and reduces the sharpness slightly. The radish loses about 35% of its water content.

2

Radish salad

Cut the apple into small cubes. Mix the radish and chives with the sour cream. Season the mixture with salt and pepper to taste and then process further.

3

Preparing the bread

Cut the pretzel into small cubes and leave to dry overnight. Alternatively, you can use white or Ruch bread – however, the pretzel adds a special flavor thanks to its typical lye taste.

Soak the bread cubes in a mixture of beer and milk, then add the eggs and mix everything well.

4

Soaking the bread

Leave the bread mixture to soak for approx. 1 hour until the bread pieces have absorbed the liquid well. Season with salt, pepper, and other spices to taste.

Place the mixture on a piece of plastic wrap, shape it into a roll about 24 cm long and wrap it tightly.

5

Wrapping the roll in foil

Wrap the roll tightly in aluminum foil so that it is well sealed – this will prevent water from entering during cooking.

Then leave the roll to simmer in hot (not boiling) water for about 25 minutes.

6

Finishing

After cooking, unwrap the roll, allow to cool completely, and cut into even slices approx. 1 cm thick. Top the slices as desired.

Place the radish salad on top with an ice cream scoop and garnish the appetizers with fresh chives or radish greens. Serve at room temperature.

Tip: The dumpling also makes an excellent savory side dish. Sautéed in butter or oil, the slices develop a particularly fine aroma.