



Bavarian picnic

Enjoy a Bavarian picnic with delicious cheese dumplings and grill & fondue mustard, as well as delicious potato obazda spread and our medium-hot mustard.

Zutaten

4 Portionen

Cheese dumplings

50 g Ham

30 g Salami

200 g Cheese

250 g Dumpling bread

1 EL Pizza seasoning

Byodo frying oil rapeseed

0.5 Onion

125 ml Milk

2 Eggs

Byodo sea salt, fine

Pepper

Byodo Grill & Fondue Mustard

Potato and obazda spread

4 Potatoes, floury

1 EL Byodo rapeseed oil, virgin

0.5 Onion

100 ml Vegetable broth

50 ml Byodo herbal vinegar

2 TL Byodo medium hot mustard

150 g Cream cheese

80 g Camembert

1 EL Caraway seeds
Byodo frying oil rapeseed
Byodo sea salt, fine
Pepper

Zubereitung

Cheese dumplings

Dice the ham, salami and cheese. Mix the dumpling bread, pizza seasoning, cheese, ham and salami in a bowl.

Put 1 tablespoon of frying oil in a pan and fry the onion until translucent. Add the milk and heat up. Then pour over the dumpling bread. Add the eggs and knead with your hands. Leave to stand for 30 minutes.

Pour some frying oil into a pan and heat up. Shape the dough into dumplings, press flat and fry on both sides until golden brown. Serve with the grill and fondue mustard.

Potato and obazda spread

Boil the potatoes in their skins in salted water. Then peel, cut into pieces and place in a bowl.

Heat 1 tablespoon of frying oil in a pan and fry the onion until translucent. Deglaze with the stock and vinegar, stir in the mustard. Add to the potatoes and mash everything together. Stir in the cream cheese, diced Camembert and caraway seeds. Season to taste with salt and pepper.

Finally, stir in the rapeseed oil and enjoy the spread with bread, radishes, chives and green salad.