Bavarian tapas

Hearty finger food with a hearty twist – that’s pure Bavarian enjoyment

Zutaten
4 Portionen

Radish and radish salad ingredients
400 g Radish
1 Covenant Radish
1 Covenant Chives
4 EL Byodo rapeseed oil, virgin
5 EL Byodo herbal vinegar
0.5 TL Sugar
Byodo sea salt, fine
Pepper
Ingredients coleslaw
750 g White cabbage
1 Apple
1 Onion, small
8 EL Byodo herbal vinegar
5 EL Byodo rapeseed oil, virgin
1 TL Byodo sea salt, fine
1 TL Sugar
1 TL Caraway seeds
Pepper
Deep-fried onion rings in beer batter
2 Onions, large
125 g Wheat flour
250 ml Beer, cold

1 EL Byodo apple cider vinegar, naturally cloudy
1 Egg yolk
Byodo sea salt, fine
Pepper
Byodo classic frying oil
Beer bread
0.5 Cube Fresh yeast
450 ml Water, lukewarm
1 Pinch Sugar
500 g Spelt flour
500 g Wheat flour
4 TL Byodo sea salt, fine
275 ml Beer
3 EL Byodo apple cider vinegar, naturally cloudy

Zubereitung

Preparation of radish and radish salad

Peel the radish and clean the radishes. Cut both into thin slices. Wash the chives, shake dry and cut into fine rolls.
Whisk the rapeseed oil, herb vinegar and sugar into a vinaigrette. Season to taste with salt and pepper.
Pour the vinaigrette over the radish and radishes, add the chives and mix well. Leave the salad to infuse for 30 minutes.

Preparation of coleslaw

Wash the white cabbage, cut into quarters and remove the stalk. Cut the cabbage into thin strips and place in a large bowl. Wash the apple, remove the core and cut into very thin slices. Add to the bowl. Peel and finely dice the onion. Whisk together with the herb vinegar, rapeseed oil, salt and sugar to make a dressing and pour over the cabbage. Add the caraway seeds and season with pepper to taste. Mix everything well, cover and leave to infuse for at least 2 hours, preferably overnight.

Preparation Deep-fried onion rings in beer batter

Peel the onions and cut into 5 mm thick slices. Remove individual onion rings from the slices. Mix the flour and beer into a smooth batter. Add the apple cider vinegar and egg yolk and season with salt and pepper. Chill the dough for 30 minutes. Heat
Classic frying oil in a pan or deep fryer. Roll the onion rings in a little wheat flour, dip in the beer batter and fry in the fat until golden brown. Then place on kitchen paper to degrease.
The onion rings go perfectly with delicious mini burgers with cabbage, meat loaf and grilled sausages.

Preparation of beer bread

Crumble the yeast into the lukewarm water. Add a pinch of sugar and wait until the yeast has dissolved. Place the spelt flour, wheat flour and salt in a large mixing bowl. Add the yeast and knead together with the other ingredients to form a dough. Cover the bowl and leave the dough to rise in a warm place for an hour.
Divide the dough into quarters and shape into 4 small loaves. Place on a baking tray lined with baking paper or a baking mat, cover and leave to rise for another 30 minutes.
Preheat the oven and bake the beer loaves at 240 °C top/bottom heat on the middle shelf for 25 minutes. After baking for just under 5 minutes, cut into the loaves.