

Schnitzel To Strudel - Only The Recipes You Need For Your Oktoberfest



Oktoberfest, the world's largest beer festival, is all about celebrating German culture, traditions, and of course, indulging in mouth-watering Bavarian cuisine. From schnitzel to strudel, this article brings you the only recipes you need to host your own Oktoberfest feast.

1. Classic Wiener Schnitzel



6 Happy Oktoberfest Recipes: Schnitzel to Strudel Only the recipes you need for your Oktoberfest

by Neil Wilson(Kindle Edition)

★★★★★ 5 out of 5

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Wiener Schnitzel is a renowned Austrian dish that has become a staple at Oktoberfest celebrations. This crispy and tender veal cutlet is a must-try. Here's the recipe:

1. Ingredients:

- 4 veal cutlets (150 grams each)
- 2 eggs
- 150 grams of breadcrumbs
- Salt and pepper to taste

• Instructions:

1. Tenderize the veal cutlets with a meat mallet until they are thin.
2. Season the cutlets with salt and pepper.
3. In a shallow dish, beat the eggs.
4. Dip each cutlet into the beaten eggs and coat them with breadcrumbs.
5. In a pan, heat oil over medium-high heat.
6. Fry the breaded cutlets until they turn golden brown on both sides.
7. Remove the cutlets from the pan and place them on a paper towel to drain any excess oil.
8. Serve hot with a slice of lemon and a side of potato salad or sauerkraut.

2. Authentic Bavarian Pretzels



No Oktoberfest celebration is complete without pretzels. These golden-brown delights are soft, chewy, and downright addictive. Follow this recipe to make your own authentic Bavarian pretzels:

1. Ingredients:

- 500 grams of all-purpose flour
- 1 teaspoon of salt
- 7 grams of instant yeast
- 300 milliliters of lukewarm water
- 2 tablespoons of baking soda
- Coarse salt for sprinkling

- Instructions:

1. In a large bowl, mix the flour, salt, and instant yeast.
2. Add the lukewarm water gradually and knead until the dough is smooth and elastic.
3. Cover the bowl with a kitchen towel and let the dough rise for about an hour.
4. Preheat the oven to 220 degrees Celsius.
5. Divide the dough into 8 equal pieces and roll each piece into a long, thin rope.
6. Shape each rope into a pretzel, making sure to secure the ends tightly.
7. In a pot, bring water to a boil and add baking soda.
8. Boil each pretzel for 30 seconds on each side.
9. Remove the pretzels from the pot and place them on a baking sheet.
10. Sprinkle coarse salt over the pretzels.
11. Bake the pretzels for 12-15 minutes or until golden brown.
12. Enjoy warm with mustard or cheese dip.

3. Delectable Apple Strudel



A classic dessert during Oktoberfest, the apple strudel is a delicate pastry filled with sweet apples, raisins, cinnamon, and a hint of lemon. Here's how you can make this irresistible treat at home:

1. Ingredients:

- 4 apples, peeled, cored, and diced
- 150 grams of granulated sugar
- 100 grams of breadcrumbs
- 50 grams of butter, melted
- 1 teaspoon of ground cinnamon
- A pinch of salt
- 8 sheets of filo pastry

- 50 grams of melted butter for brushing
- Instructions:
 1. In a bowl, mix the diced apples, sugar, breadcrumbs, melted butter, cinnamon, and salt until well combined.
 2. Preheat the oven to 180 degrees Celsius.
 3. Place one filo pastry sheet on a clean surface and brush it with melted butter.
 4. Repeat this process with the remaining filo sheets, stacking them on top of each other.
 5. Spread the apple mixture evenly over the stacked filo sheets, leaving a border around the edges.
 6. Roll up the filled filo sheets, starting from one edge, to form a log.
 7. Transfer the strudel onto a baking sheet lined with parchment paper.
 8. Brush the top with melted butter.
 9. Bake the strudel for 35-40 minutes, or until golden brown and crispy.
 10. Allow it to cool slightly before slicing.
 11. Serve warm with a dusting of powdered sugar and a dollop of vanilla ice cream.

Now that you have these authentic recipes at your fingertips, you can bring the spirit of Oktoberfest into your own kitchen. Whether you're hosting a festive gathering or simply want to enjoy the flavors of Bavaria, these dishes are sure to delight your taste buds and transport you to Germany.

Remember, Oktoberfest is not just about the beer; it's about the food, traditions, and the joy of coming together to celebrate. So, put on some traditional German music, gather your loved ones, and savor the flavors of Schnitzel to Strudel - the perfect recipes for an unforgettable Oktoberfest experience!



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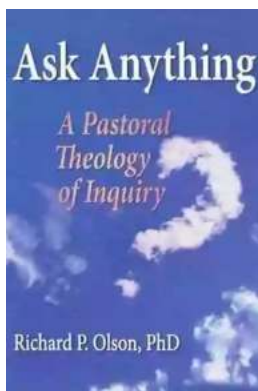
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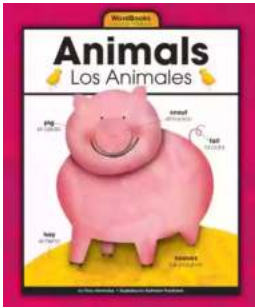


From Schnitzel to Strudel we have the 6 authentic Bavarian recipes you need for a perfect backyard Oktoberfest.



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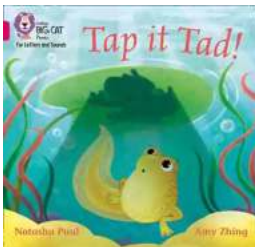
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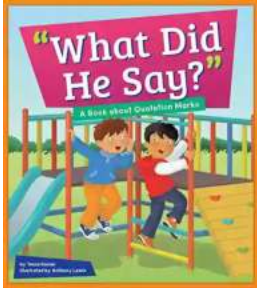
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