

## Traditional German Currywurst



**L** 36:35

**This recipe is available for:**

- Convotherm mini

**Accessories:**

1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636

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- Chilled 4°C
- 4 Portions
- From Raw

**Stage 1**  
200 °C

- Steam
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### Ingredients

|         |                           |
|---------|---------------------------|
| 4 pcs   | Fine sausage              |
| 750 g   | Ketchup                   |
| 1 pcs   | Onion very finely chopped |
| 3 tbs   | Balsamic vinegar          |
| 1 tbs   | Honey                     |
| 2 tbs   | Curry powder medium hot   |
| 1 pinch | Worcestersauce            |
| 1 pinch | Chili powder              |
| 1 tbs   | Fine apple puree          |

### 1. Food Preparation

Saute the chopped onions in olive oil until translucent. Add the ketchup and deglaze with water until the desired consistency is reached. Add the balsamic vinegar, honey, curry powder and Worcester sauce and continue to simmer. Then add the applesauce and the chili powder, mix well. If necessary, add a little more water and season to taste. Brush the fine bratwursts (originally they are bratwursts without intestines) with oil and place them on a roasting and baking tray. If it is desired by the optics one can put the sausages also on a grill grate with cross pattern non stick coating tray.

### 2. Cooking Instruction

The sausages can be turned halfway through cooking if a grill pattern is desired on both sides.

### 3. Food Serving Instruction

Cut the finished sausages into even slices and pour the warm sauce over them. Sprinkle with a little curry powder. The dish is traditionally eaten with bread rolls or French fries.