

# FOOD & DINING

## Traditional German fare comes to your kitchen

Trying various types of food is not just for foodies who dine out several nights per week. Home cooks also can try their hands at cuisines from all over the world. Those who want to whip up some traditional and authentic German food can try the following recipe for “Swabian Stuffed Pasta” from Birgit Hamm and Linn Schmidt’s “Grandma’s German Cookbook” (DK Publishing).

### Swabian Stuffed Pasta Serves 4 to 6

- 1 to 2 leeks
- 7 1/2 ounces dry cured salami
- 1 bunch flat-leaf parsley
- 1 pound, 2 ounces uncooked sausage meat
- 1 pound, 2 ounces mixed ground meat (such as veal and beef)
- 2 large eggs
- Salt to taste
- Pinch of black pepper
- 2.2 pounds fresh or frozen large pasta sheets, such as extra-large lasagna sheets

To make the filling, wash and trim the leek and slice it finely. Finly dice the salami. Wash the parsley and chop it finely. Put the uncooked sausage meat and mixed ground meat in a large bowl. Add the leek, parsley, smoked salami, and eggs and knead the mixture thoroughly. Cook a bit of the mixture in a small frying pan to taste for seasoning. Season to taste with salt and pepper.

Separate the sheets of pasta and lay them out on parchment paper. If needed, the cut the sheets so the sheets are square and about 20 x 28 inches in size, or as large as possible. Using a spatula, evenly spread a generous 1/3-inch of filling on each sheet. Next, just as though you were folding a piece of paper, starting at the narrowest edge of the pasta sheet, fold it over carefully to create a strip 23/4 inches wide. Fold this strip over about two more times until all the pasta dough and its filling is folded together flat. This flat method of folding pasta sheets is characteristic of traditional maultaschen — Swabian stuffed pasta is not ravioli.

Using a cup, press down very firmly on the filled dough approximately every 4 inches. Then, using a knife, cut squares about 3 x 4 inches in size around the rings you have made. Firmly pinch the cut edges together with your fingers. Repeat until you have used up all the pasta sheets and filling. Bring a large pot of salted water to a rolling boil. Gently place the meat-filled pouches in the water and cook them for 10 to 15 minutes. When they are done, remove them with a slotted spoon and keep them warm.

Tip: Serve Swabian stuffed pasta in a beef broth. You can also serve them as a main course, warmed in melted butter and topped with pan-fried onions along with potato salad and a green salad.



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