

East German-Style Breaded Jagdwurst with Pasta

Description

A classic East German dish made with thick slices of Jagdwurst sausage, breaded and fried until golden brown. It is served with spiral pasta and a simple, flavorful tomato sauce made with tomato paste and ketchup.

Ingredients

- 4 Scheiben Jagdwurst sausage, cut into thick slices
- 3 Esslöffel plain wheat flour
- 1 Stück medium egg
- 75 Gramm breadcrumbs
- 500 Gramm spiral pasta
- 1 Stück onion
- 3 Esslöffel butter
- 2 Esslöffel tomato paste
- 100 Milliliter vegetable stock
- 200 Gramm tomato ketchup
- 2 Esslöffel clarified butter
- 1 Prise salt
- 1 Prise black pepper
- 1 Prise sugar, optional
- 1 Teelöffel vinegar, optional

Method

1. Prepare all ingredients and set out three shallow plates for breading.
2. Cut the Jagdwurst into slices approximately 1.5 cm thick if it has not already been sliced.
3. Pat the Jagdwurst slices dry with paper towels so the breading adheres better.
4. Place two tablespoons of flour on the first shallow plate.
5. Crack the egg onto the second plate and beat it thoroughly with a fork.
6. Spread the breadcrumbs evenly over the third plate.
7. Coat both sides of each Jagdwurst slice in the flour.
8. Gently shake off any excess flour.
9. Then coat the floured slices completely in the beaten egg.
10. Finally coat the slices in breadcrumbs, pressing the coating on gently.
11. Place the breaded Jagdwurst slices on a clean plate.
12. Place a large pot with plenty of water on the stove for the pasta.
13. Bring the water to a boil and season it generously with salt.
14. Add the spiral pasta to the boiling water and cook until al dente according to the package instructions.
15. While the pasta cooks, peel the onion and cut it into small cubes.
16. Melt the butter in a small saucepan or deep frying pan over medium heat.
17. Add the diced onion to the melted butter and sauté for two to three minutes until translucent.
18. Sprinkle the remaining tablespoon of flour over the onions and stir thoroughly.
19. Add the tomato paste and cook for about one minute while stirring.
20. Gradually pour in the vegetable stock while whisking vigorously to prevent lumps.

21. Stir the tomato ketchup into the sauce.
22. Bring the tomato sauce to a boil, then gently simmer it over low heat for about five to ten minutes.
23. Stir the sauce regularly to prevent it from sticking to the bottom of the pan.
24. Season the tomato sauce with salt and black pepper.
25. For a lightly sweet-and-sour flavor, stir in a pinch of sugar and a little vinegar to taste.
26. Heat the clarified butter in a large frying pan over medium heat.
27. Carefully place the breaded Jagdwurst slices in the hot pan.
28. Fry the first side for approximately two to three minutes until golden brown and crisp.
29. Carefully turn the slices and fry the second side until golden brown.
30. Remove the finished Jägerschnitzel from the pan and briefly drain them on paper towels.
31. Drain the cooked spiral pasta in a colander and allow it to drain well.
32. Divide the spiral pasta between warmed plates and spoon the tomato sauce over or beside it.
33. Place one breaded Jägerschnitzel beside each serving of pasta and serve immediately while hot.