

Homemade German Meat Patties with Pasta Salad

Description

Juicy homemade German meat patties made with minced meat, egg, mustard and a soaked bread roll, served with a creamy pasta salad containing farfalle, sugar snap peas, radishes, spring onions and boiled eggs.

Ingredients

4 Stück medium eggs
250 Gramm sugar snap peas
300 Gramm farfalle or other pasta
1 Bund bunch of radishes
1 Bund bunch of spring onions
1 Stück day-old bread roll
200 Gramm sour cream
2 Esslöffel salad mayonnaise
4 Esslöffel herb vinegar
1 Prise salt
1 Prise black pepper
3 Esslöffel cooking oil
500 Gramm minced meat
1 Esslöffel medium-hot mustard
3 Zweige chervil sprigs

Method

1. Place a small saucepan and a large pot of water on the stove and bring the water to a boil.
2. Trim and thoroughly wash the radishes, spring onions and sugar snap peas.
3. Cut the radishes into thin slices and the spring onions into fine rings.
4. Hard-boil three of the eggs in the small saucepan for about 10 minutes.
5. Salt the water in the large pot and cook the pasta according to the package instructions.
6. Add the sugar snap peas to the pasta during the final four minutes of cooking.
7. Drain the pasta and sugar snap peas. Rinse the boiled eggs under cold water, peel them and allow them to cool.
8. Soak the bread roll in warm water until softened.
9. For the dressing, stir the sour cream, salad mayonnaise and herb vinegar until smooth.
10. Season the dressing with salt and black pepper.
11. Roughly chop the three boiled eggs and place them in a large bowl with the pasta, sugar snap peas, radishes and spring onions.
12. Fold the dressing into the salad ingredients and allow the pasta salad to rest.
13. Squeeze the soaked bread roll thoroughly to remove excess water.
14. Thoroughly knead together the minced meat, squeezed bread roll, remaining raw egg, mustard, salt and black pepper.
15. Shape the minced-meat mixture into approximately 16 small patties.
16. Heat the oil in a large frying pan.
17. Add the patties to the hot pan and fry for about 10 minutes, turning several times,

until browned and cooked through.

18. Wash the chervil, shake it dry and pick the leaves from the stems.

19. Taste the pasta salad again and adjust the seasoning with salt or black pepper if needed.

20. Arrange the pasta salad and meat patties on plates, garnish with chervil and serve.