

Original Schlemmertopf recipes

for the bon viveur

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Somewhere in the '80s or '90s my husband and I bought a Schlemmertopf - a German version of the 'Chicken Brick' that was so popular here in the '70s.

I still have the recipe booklet that came with it and browsing through it the other day I thought some of the dishes too good to be forgotten.

You should easily be able to cook these in a modern slow cooker or crockpot but if you still possess one of those excellent earthenware pots by all means use that.

I hope you enjoy cooking your way through the recipes.

Geraldine Murfin-Shaw,
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Stuffed Flank Steak

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|----------------------------|--------------------------------|
| <i>1 flank steak</i> | <i>3/4 cup chopped celery</i> |
| <i>salt, pepper, flour</i> | <i>2 small onions, chopped</i> |
| <i>4 cups bread cubes</i> | <i>1 1/2 teaspoons sage</i> |

Have flank steak scored lightly crosswise. Sprinkle with salt and pepper, dredge with flour and pound well with potato masher. Combine bread cubes, onion, celery and sage. Moisten with water and season with salt and pepper. Spread stuffing over flank steak, roll meat and tie or fasten edge with toothpicks.

Place in watered Schlemmertopf, cover. Put into cold oven and turn temperature to 425° F, bake for 120 minutes.

Gourmet Beef Stew

- 2 pounds lean stewing beef, cut in 1 1/2-inch cubes*
 - 1 onion, sliced*
 - 3 tomatoes, quartered*
 - 3 green peppers, chopped*
 - 1 1/2 bay leaves*
 - pinch of thyme*
 - salt and pepper*
 - cooked vegetables to taste*
-

Mix all ingredients in a bowl, place in watered Schlemmertopf and put into cold oven. Turn temperature to 425° F, bake for 80 minutes.

After 70 minutes of cooking time, add cooked vegetables.



Schlemmertopf Meat Loaf

2 pounds ground beef
1 egg, slightly beaten
1/4 cup minced onion
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 1/4 cups condensed vegetable soup
2 cups cereal flakes, crushed

Mix ingredients thoroughly in the order listed. Shape into loaf and place in watered Schlemmertopf, cover. Put into cold oven and turn temperature to 425° F, bake for 1 1/2 hours.



Beef-Cabbage Rolls

*3/4 pound lean beef,
ground
1/8 pound salt pork,
ground
1 cup cooked rice
1 egg, beaten
1/2 teaspoon salt, pepper
8–10 large cabbage leaves
1/4 cup consommé
2 tablespoons melted butter*

In a bowl mix well all ingredients. Put into watered Schlemmertopf. Cover and place in the cold oven. Turn temperature to 425°F, bake for 80 minutes.



Stuffed Peppers



- 4 large green or red peppers
- 1/2 pound ground beef
salt, pepper and nutmeg
- 6 tablespoons chopped onions
- 4 tablespoons chopped bacon
- 2 tablespoons parsley, minced
- 3 eggs
- 1/4 cup bread crumbs
- 1/4 cup cooked rice

Mix all ingredients and stuff peppers. Set stuffed peppers into the watered Schlemmertopf, add two cups tomato juice. Cover and put into cold oven. Turn to 425° F and let bake for 60 minutes.



Roast Beef

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|-------------------|---------------------------------------|
| 3 pounds beef | 2 stalks celery, cut in 2-inch pieces |
| 4 medium potatoes | 1 bunch parsley, minced |
| 4 carrots | 1 bay leaf |
| 4 medium onions | 1 clove garlic (optional) |
| salt and pepper | |

Season roast with spices and place in watered Schlemmertopf. Place potatoes, carrots, onions and celery around roast. Sprinkle with parsley and top with bay leaf.

Cover and place Schlemmertopf into cold oven. Turn temperature to 425° F and bake for 2 hours.



Sauerbraten

| | |
|--------------------------|------------------------|
| 3 pounds beef shoulder | 2 bay leaves |
| 2 teaspoons salt, pepper | 1 teaspoon peppercorns |
| 2 cups vinegar | 1/4 cup sugar |
| 2 cups water | 4 cloves |
| 1/2 cup sliced onion | 4 oz sliced bacon |
| 2 carrots, sliced | 1 cup sweet cream |

Rub meat with salt and pepper and place in bowl. Heat vinegar, water, onion, bay leaves, peppercorns and sugar together. Pour hot mixture over meat, cover bowl, and let stand in cool place 4 days, turning meat each day. Drain, saving vinegar mixture. Place bacon in bottom of watered Schlemmertopf, add meat, cover and put into cold oven. Turn temperature to 425° F, bake for 1 hour. Add warm vinegar mixture and spices, return to oven, bake for another 60 minutes. Remove meat and keep warm. Pour strained gravy into saucepan and thicken with flour or corn starch, add cream.

Pork Roast with red Cabbage

- 2 pounds pork roast
 - 1 medium head red cabbage, shredded
 - lemon juice or vinegar
 - 1 pinch of sugar
 - 1 onion, sliced
 - 1 apple, sliced
 - 1 bay leaf
 - 1/4 cup red wine
 - salt
-

Salt the cabbage, add lemon juice or vinegar to taste, then the sugar, onion, apple and the wine, put into watered Schlemmertopf. Place seasoned pork roast on the ingredients. Put into cold oven, turn temperature to 425° F, bake for 150 minutes.





Stuffed Pork Chops

- | | |
|------------------------------|-----------------------------|
| 6 double pork chops | 1 tablespoon minced parsley |
| salt and pepper | |
| 1 small onion, chopped | 1 teaspoon sage or majoram |
| 2 tablespoons celery, minced | pinch of thyme |
| 1 1/2 cups bread crumbs | paprika |
-

Wipe chops, season with salt and pepper, and with a very sharp knife slit each chop through the meat side almost to the bone, or have butcher cut pockets in chops. Heat 2 tablespoons bacon fat in heavy skillet, brown onion and celery lightly, blend in bread crumbs, parsley, sage and thyme, and mix well. Stuff chops with this mixture and fasten with toothpicks. Arrange in watered Schlemmertopf. Pack close together, sprinkle tops liberally with paprika, add about two tablespoons of water and cover closely. Put into cold oven and turn temperature to 425° F, bake for 90 minutes. Remove cover after 80 minutes.

Rolled Pork Shoulder

- 2 pounds rolled pork shoulder*
 - 2 carrots, sliced*
 - 1/4 cup celery, sliced*
 - 1/4 cup onion, sliced*
 - 1 green pepper, cut in strips*
 - 2 medium tomatoes, sliced*
 - 4 large potatoes, sliced*
 - salt, pepper*
 - 1/4 teaspoon majoram*
 - 2 cups beef broth*
-

Put all ingredients into the watered Schlemmertopf, add salt and spices. Cover and put into cold oven. Bake at 425 °F for about 2 hours.



Pork Roast Stockholm Style

- 3** *pounds pork roast, boneless, some extra neck bones*
 - 2** *large apples, peeled and sliced*
 - 1** *large onion, sliced*
 - 1/2** *pound dried prunes, (soaked in red wine overnight)*
 - 6** *tablespoons cognac, salt, thyme, mugwort or sweet basil*
-

After watering the Schlemmertopf put in neck bones, onions, sliced apples and 5 soaked prunes. Sprinkle with cognac, place the pork salted and thyme-rubbed, fat side up, into Schlemmertopf and put into cold oven. Turn temperature to 425°F and bake for 2 hours.

The remaining prunes can be boiled with the red wine and served with the roast.



Roast Rock Cornish Game Hens with Pine-Nut Stuffing

| | | | |
|-----------------|-----------------------------------------------|-----|---------------------------------------------|
| 4 | rock cornish game hens, about 1 pound each | 2 | cups chicken stock, fresh or canned |
| 2 | teaspoons salt | 1 | teaspoon salt |
| 4 | tablespoons melted butter | 1 | cup finely chopped onion |
| | watercress | | |
| Stuffing | | 1/2 | cup pine-nuts |
| 5 | tablespoons butter | 6 | tablespoons finely chopped fresh parsley |
| 1 | cup long-grain rice | | |

For the stuffing, melt 3 tablespoons of the butter in a 2-quart heavy saucepan over moderate heat. Add the rice and stir constantly for 2 to 3 minutes. Do not let it brown. Then pour in the chicken stock, add the salt and bring the stock to a boil, stirring occasionally. Cover the pan tightly, reduce the heat to its lowest point and simmer for 18 to 20 minutes.

Meanwhile, in a small skillet melt the remaining 2 tablespoons of butter and when the foam subsides, add the onion. Cook over moderate heat for 8 to 10 minutes, then add the pine-nuts. Cook 2 or 3 minutes longer, stirring, until the nuts are lightly browned. In a small mixing bowl combine the cooked rice, the onion, pine-nuts and the parsley. Mix gently but thoroughly. Taste for seasoning.

Sprinkle the inside of each bird with $\frac{1}{2}$ teaspoon of salt, then pack the cavities loosely with the stuffing. Skewer or sew the openings with thread, truss the birds securely and brush them with the melted butter. Place in a large Schlemmertopf and put into the cold oven. Turn temperature to 425° F, bake for 60 minutes.

Transfer the birds to a warm serving platter, pour the pan juices over them and serve, garnished with watercress.

Chicken and Asparagus Casserole

- 1 pound cooked asparagus spears, fresh or frozen*
 - 1 pound cooked chicken*
 - 1 can condensed cream of chicken soup*
 - 1/4 cup heavy cream*
 - salt and pepper*
 - 1/2 cup grated Parmesan cheese*
 - 1 tablespoon butter, paprika*
-

Place cooked asparagus in a layer on the bottom of watered Schlemmertopf. Lay chicken slices on top, overlapping them if you have plenty of chicken. In a saucepan mix soup, cream, seasoning and half of the cheese. Cook over low heat until smooth and well blended, stirring constantly. Pour sauce over the chicken slices, masking completely. Top with remaining cheese, dot with butter, sprinkle lightly with paprika. Put uncovered into cold oven, turn temperature to 425° F, and bake until golden brown about 20–30 minutes.



Fried Chicken Schlemmertopf Style

3 1/2–4 pounds broiler-fryer, cut in serving pieces

1/2 cup flour

1 teaspoon salt

pepper

4 tablespoons butter

Shake chicken pieces in paper bag containing flour, salt and pepper. Heat butter in large heavy skillet and when it sizzles, brown chicken quickly on all sides and transfer to watered Schlemmertopf. Add 2–3 tablespoons water to skillet, scrape out all the glaze and pour over chicken. Cover Schlemmertopf closely and put into cold oven, turn temperature to 425°F and bake for 60 minutes, or until tender. If you like a crisp crust, remove cover the last 10 minutes.

Roast Duck

- 1 *Long Island duck*
 - 4 *apples, peeled, cored and quartered*
 - 1 *onion, sliced*
 - 1/2 *cup red wine*
 - 1 *whole onion, larded with whole cloves*
-

Salt the duck and stuff with apples and onions. Pour red wine into the watered Schlemmertopf, place duck, breast down, into pot, cover and put into cold oven. Turn temperature to 425° F and bake for 90 minutes.

After 60 minutes of baking time, turn duck breast side up and continue baking for 30 more minutes.



Hungarian Chicken Paprika

- 3 1/2—4 pounds frying chicken, cut in serving pieces*
 - 2 large onions, chopped*
 - 1 green pepper, chopped*
 - 1 1/2 tablespoon Hungarian paprika*
 - 1 1/2 cups chicken broth (lukewarm)*
 - salt and pepper*
 - 4 medium potatoes, cut as for french frying*
 - 1 cup sour cream*
 - 4 pieces of bacon, sliced*
-

Put bacon, onions and green pepper into the watered Schlemmertopf. Add the salted and peppered chicken pieces, sprinkle with paprika. Add lukewarm broth, cover and bake at 425° F for 20 minutes. Add potatoes and bake for another 40 minutes. Remove Schlemmertopf from oven, add sour cream, cover and let stand for 5 minutes. Serve with crusty French bread.

Turkey In Curry Sauce

- 1 oz melted shortening (not hot)*
 - 2 large onions, sliced*
 - 1 apple, sliced, peeled and cored*
 - 2 oz coconut*
 - 2 tablespoons curry powder mixed with salt*
 - 1 boullion cube*
 - 2 cups turkey meat, cut in cubes*
 - 2 cups broth*
 - 1/2 cup sour cream*
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Pour the melted shortening into the watered Schlemmertopf. Add onion slices, apple, coconut and turkey mixed with the spices. Pour in lukewarm broth, add bouillon cube. Close pot and bake at 425° F for 80 minutes.

Alter 60 minutes baking time check if meat is done. If desired, you may add some flour or corn starch mixed with a little white wine or water for thickening.

Bake uncovered for 10 more minutes.

Before serving stir in sour cream.

Chicken Shanghai

3—4 pounds frying chicken
1 tablespoon sesame oil
1 tablespoon sherry (dry)
1/4 teaspoon red pepper
1/4 teaspoon Chinese spices (5 spices)
1 clove garlic, minced
1/4 cup soy sauce
1/4 teaspoon powdered ginger or fresh grated
1 teaspoon salt

Mix all spices and marinate chicken with mixture for at least 30 minutes. Put some marinate under skin of chicken, place in watered Schlemmertopf and put into cold oven. Bake at 425°F for 90 minutes, save liquid for gravy, thicken with cornstarch, serve with rice.



Chicken Oktoberfest

- 1 *frying chicken*
- 5 *tablespoons onions,*
sliced
- 1 *bunch of parsley*
butter
salt and pepper

Salt the chicken inside and outside and fill with sliced onions, parsley and butter. Place into watered Schlemmertopf, turn temperature to 425°F, bake for 90 minutes.

Chicken Legs Napoli

- 4 *chicken legs*
 - 2 *onions, sliced*
 - 2 *green peppers*
 - 1 *clove of garlic*
 - pepper and salt*
 - cayenne pepper*
 - Parmesan cheese, grated*
-

Lay onions and green peppers into watered Schlemmertopf, season lightly and add garlic. Season chicken legs with salt, pepper and cayenne pepper and place them into the Schlemmertopf.

Put into cold oven, turn temperature to 425° F and bake for 60 minutes. Sprinkle with Parmesan cheese and return to oven, bake uncovered for 10 more minutes.

Fish Ragout Helgoland

- 1 1/2 pound white fish fillet, cut in cubes*
 - 1 large onion*
 - 3 green peppers, sliced*
 - juice of 1 lemon*
 - 1 tablespoon butter*
 - safran or red pepper*
 - salt*
 - 1 cup small shrimp*
 - 1 cup white wine*
-

Fry onion slices in skillet for a few minutes. Do not let them brown. Put into watered Schlemmertopf, add sliced peppers, cubes of fish fillet, sprinkle with lemon juice, season with spices, add shrimps and pour over the white wine.

Put into cold oven, turn temperature to 425°F and bake for 75 minutes.

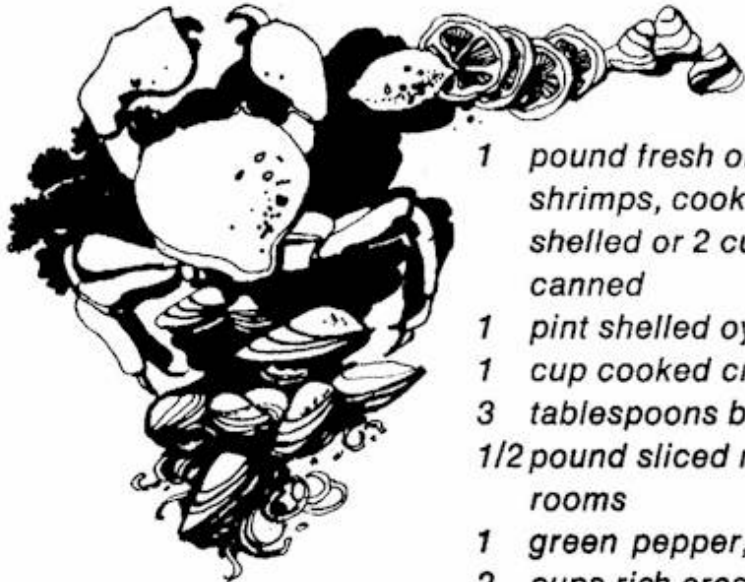


Baked Fresh Salmon Steak

*3 pounds salmon steak
1/4 pound chopped mushrooms
1 medium onion, minced
2 tablespoons minced parsley
1/4 teaspoon tarragon
pepper and salt
2 tablespoons butter
1/2 cup sherry
1/3 cup fine bread crumbs*

Cut salmon in half and lay both pieces in a watered Schlemmertopf. Sprinkle with mushrooms, onion, parsley and tarragon mixed, add salt and freshly ground black pepper to taste, dot with butter and pour sherry around. Put into cold oven and turn temperature to 425° F. After 30 minutes sprinkle crumbs over top and bake 30 more minutes.

Seafood à la Schlemmertopf



*1/2 teaspoon minced
parsley*
*1 small can pimento,
chopped*

*1 pound fresh or frozen
shrimps, cooked and
shelled or 2 cups
canned*
1 pint shelled oysters
1 cup cooked crab meat
3 tablespoons butter
*1/2 pound sliced mush-
rooms*
1 green pepper, chopped
2 cups rich cream sauce
salt and pepper
*2 tablespoons dry white
wine*
*3 tablespoons bread
crumbs*

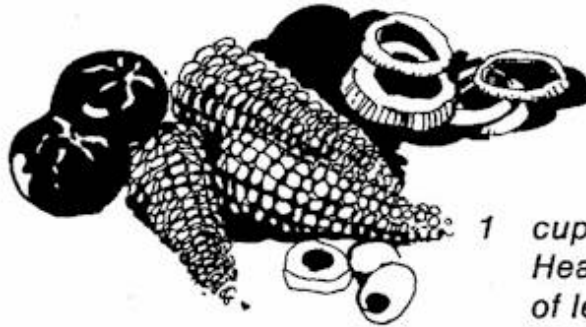
Heat oysters in their own liquor until edges curl, drain. Melt 2 tablespoons butter in skillet and cook mushrooms and green pepper 4–5 minutes over medium heat. Make cream sauce with 3 tablespoons butter, 3 tablespoons flour, and 2 cups light cream or 1 cup light cream and 1 cup dry white wine. Season to taste and simmer a few minutes. Stir in cooked mushrooms and pepper, parsley, pimento, sherry and seafood. Pour in watered Schlemmertopf, top with crumbs, dot with remaining tablespoon of butter. Put into cold oven and turn temperature to 425° F, bake for 30 minutes.

Dover Sole Fillets

- 2 pounds fillet of sole or fillet of flounder*
 - salt*
 - 2 tablespoons lemon juice*
 - 1/2 cup dry white wine*
 - 1/2 cup water*
 - 1/2 bay leaf*
 - 1 sliced onion*
 - 4 whole peppercorns*
 - 1 cup small shrimp, cooked*
 - 1 cup shelled small clams (little necks) or 1 cup shelled mussels, cooked*
 - 3 tablespoons flour*
 - 1/4 cup heavy cream*
 - 3 tablespoons grated Parmesan cheese*
-

Wash and dry fillets and fold tail under. Lay in watered Schlemmertopf, salt lightly and sprinkle with lemon juice. Pour wine and water over them, add bay leaf, onion and peppercorns, then cover. Put into cold oven, turn temperature to 425° F and bake for 30 minutes, or until fillets are tender. Melt 3 tabelspoons of butter in a skillet and blend in flour. Pour off all the liquid from the sole in the oven, you will need 1³/₄ cups. Add white wine and water if not enough liquid. Now blend this liquid gradually into the flour-butter roux, stir until smooth, add cream, season to taste, and simmer for a few minutes. Scatter cooked shrimps and clams over and between fillets, pour sauce over all. sprinkle with cheese, dot with 2 tablespoons butter, return to oven and bake for another 20 minutes until top is delicately browned.

Mixed Vegetables

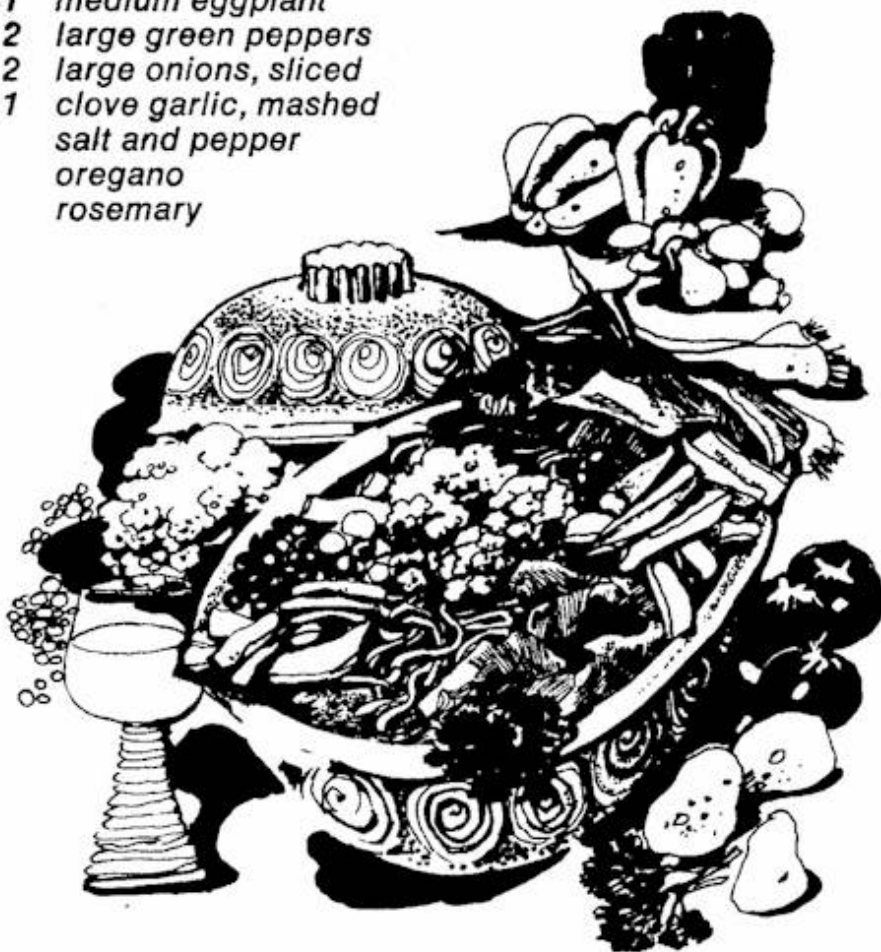


- 1 cup thinly sliced onion
- Heart of 1 large head of lettuce, cut in 1-inch cubes
- 1 heaped cup string beans, cut in 1-inch length
- 1 cup celery, cut in 1-inch pieces
- 1 cup shelled peas or 1 box frozen peas or lima beans
- 2 cups carrots cut into strips and then in 1-inch lengths
- 2 cups diced potatoes
- 1/4 pound butter or margarine, salt and pepper
- 2 tablespoons minced parsley

Put onions in bottom of watered Schlemmertopf. Next make a layer of the lettuce, and then remaining vegetables in order, dot each layer generously with butter. Cover closely and put into cold oven, turn temperature to 425° F. Bake for 40 minutes, open Schlemmertopf and stir vegetables lightly. Close and continue baking for another 30 minutes.

Vegetables Mediterranean Style

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|--------------------------------------------------------------------|-----------------------|
| 2 pounds young zucchini, washed and sliced thin (not peeled) | 2 tablespoons parsley |
| 4 large tomatoes, quartered and peeled | 1 cup white wine |
| 1 tablespoon olive oil or cooking oil | |
| 1 medium eggplant | |
| 2 large green peppers | |
| 2 large onions, sliced | |
| 1 clove garlic, mashed | |
| salt and pepper | |
| oregano | |
| rosemary | |



Mix all vegetables, place in watered Schlemmertopf, pour wine over vegetables, cover. Put into cold oven and bake at 425° F for 60 minutes.

Spanish Stuffed Onions



1 teaspoon Worcester
sauce
1/4 cup chopped walnuts
1/4 cup bread crumbs

6 medium Bermuda or
Spanish onions
1/4 cup milk
4 tablespoons butter
1 cup soft bread crumbs
salt and pepper
1 teaspoon majoram
1/4 cup grated Parmesan
or Romano cheese

Boil onions in salted water to which milk has been added. When almost tender, drain, cut a slice from top of each, and scoop out most of the centers, leaving at least 2 layers of onion intact. Chop this scooped-out pulp quite fine and sauté in half the fat. Stir in soft bread crumbs, majoram, salt and pepper to taste, Worcester sauce and nuts. Mix well and fill onions rather loosely. Set stuffed onions into watered Schlemmertopf, top with bread crumbs, dot with remaining tablespoon of fat. Put into cold oven, turn temperature to 425°F and bake for 40 minutes.

Peppers with Cream

- 6 green, red or yellow peppers, cut in strips*
 - 2 potatoes, sliced*
 - 1/2 pound cooked salami, cubed*
 - 2 tablespoons paprika*
 - salt, caraway seeds and pepper*
 - 1 cup beef broth*
 - 1 cup heavy cream*
 - 1 tablespoon chopped parsley*
 - 2 tablespoons butter*
-

Mix all ingredients, except butter in a bowl, then put into watered Schlemmertopf. Cover and put into cold oven. Turn to 425° F and bake for 60 minutes. When done, add butter and a little white wine. Serve with French bread.

Goulash Soup Bohemia

- 2 large onions, sliced*
 - 1 lb. beef chopped course*
 - 2 tablespoons tomato paste*
 - 4 small potatoes, peeled and cubed*
 - 4 cups warm beef broth*
 - salt, paprika*
 - garlic powder*
 - caraway seeds*
-

Place all ingredients into the watered Schlemmer-topf, first the onion slices, then beef, tomato paste, potatoes and spices. Close pot and place in the cold oven. Bake at 425°F for 1 hour.

Open Schlemmertopf, add warm beef broth, close lid and bake another 40 minutes.

Serve with rye bread or French bread.

Onion Soup Marseille

- 1** *pound onion, diced*
 - 2** *oz butter, melted*
 - 2 1/2** *pint hot beef broth*
 - 8** *oz grated cheese*
 - 1/4** *pint white wine, salt, pepper*
 - 8** *slices French bread, 1 inch thick*
-

Pour melted butter into Schlemmertopf. Add onions and spices. Put Schlemmertopf into cold oven, turn temperature to 425° F and let cook for 30 minutes. Add hot beef broth and wine, place bread slices on top and sprinkle with grated cheese. Return to oven and bake uncovered for 20 minutes.



Italian Sausage Casserole



- 2 oz bacon, cut in strips
- 2 large onions
- 8 Italian sausages
- 6 tomatoes, peeled and quartered
- 1 green pepper, cut in strips
- 1 cup long grain rice
- 2 cups beef broth
- 2 oz grated cheese
- salt, pepper, paprika and garlic powder

Fry bacon strips and onions in a skillet light brown. Now mix all ingredients in a large bowl. Put into the watered Schlemmertopf, cover with aluminium foil and put on cover. Place pot in the cold oven and turn temperature to 425° F, bake for 80 minutes. Check after 70 minutes of baking time. If extra liquid is required, add some warm broth. Sprinkle with grated cheese and bake uncovered for 10 more minutes, until nice and crusty.

Veal Cubes Swiss Style

- 5 tablespoons oil*
 - 1 1/2 pound veal, cubed*
 - 1 cup tomato juice*
 - 1 cup white wine*
 - 1/2 cup sour cream, salt, pepper, paprika, majoram*
-

Brush watered Schlemmertopf with oil. Add tomato juice, white wine, cubed veal, spices and salt.

Close pot und put into cold oven. Turn temperature to 425° F and bake for 60 minutes.

Remove from oven, stir in sour cream and serve.

Turkish Lamb

- 1 1/2 pounds cut-up green beans*
 - 2 large onions, sliced*
 - 1 large Idaho potato, peeled and sliced*
 - 4 large peeled tomatoes*
 - 1 pound lamb, cubed*
 - salt, caraway seeds*
 - 1 clove of garlic*
 - 1 bouillon cube*
-

Mix all ingredients in a bowl, transfer to watered Schlemmertopf. Close cover and put into cold oven. Turn temperature to 425° F and bake for 80 minutes.

Stew à la Schlemmertopf

- 4 oz lamb cubes
- 4 oz beef cubes
- 4 oz veal cubes
- 4 oz pork cubes
- 2 large onions, sliced
- 2 carrots
- 2 celery stalks
- 2 potatoes, cubed
- meat stock



Place the meat cubes in watered Schlemmertopf and make a layer of vegetables, onions and potatoes. Cover the ingredients with meat stock. Put into cold oven, turn temperature to 425° F and let it bake for 150 minutes.

Macaroni, Ham and Cheese Casserole

- 1 tablespoon salt*
 - 2 cups elbow macaroni, cooked*
 - 4 tablespoons butter*
 - 4 tablespoons flour*
 - 2 cups milk*
 - 1 teaspoon salt*
 - 1/8 teaspoon cayenne*
 - 2 cups cooked ham, cut into 1/4 inch cubes*
 - 1 3/4 cups grated sharp Cheddar cheese*
 - 1 tablespoon grated onion*
 - 2 tablespoons dry bread crumbs*
 - 2 tablespoons melted butter*
-

Melt the butter over moderate heat in a small saucepan. Add the flour and cook slightly, stirring until the mixture froths and foams. Add all the milk and stir with a wire whisk until the sauce thickens into a smooth cream. Add the salt and cayenne and simmer over very low heat for about 2 minutes. Pour the sauce into watered Schlemmertopf and stir in the macaroni, diced ham, 1½ cups of the cheese and the grated onion. Taste for seasoning. Spread the bread crumbs, mixed with the remaining cheese and melted butter, evenly over the top.

Place into cold oven, turn temperature to 425° F, bake for 40 minutes. Serve directly from the Schlemmertopf.

Hot Ham Mousse

- 2 cups cooked ham, ground very fine*
 - 2 eggs separated (3 if they are small)*
 - pepper, dash of cayenne*
 - pinch of majoram*
 - pinch of sweet basil*
 - 1 cup heavy cream, or 1 cup medium cream sauce*
 - 2 tablespoons Madeira*
-

Add well-beaten egg yolks, seasonings, cream and wine to the ham and mix well. Fold in stiffly beaten egg whites and turn into watered Schlemmertopf. Put uncovered into cold oven and turn temperature to 425° F, bake for 40 minutes.



Baked Alaska

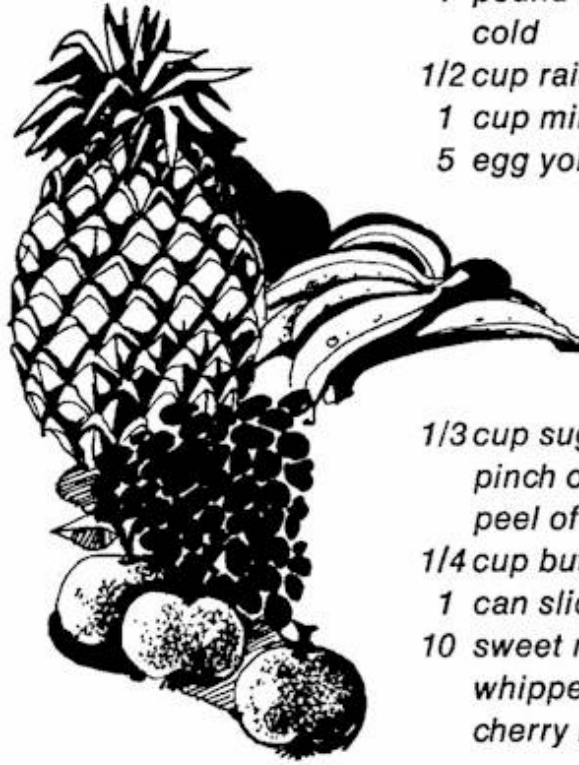
25 *sponge fingers (lady fingers)*
1 *quart ice cream*

Meringue :

3 *egg whites*
3 *egg yolks*
2 *oz flour*
1/4 *teaspoon vanilla extract*
2 *oz powdered sugar*
4 *tablespoons heavy cream*
10 *Maraschino cherries*

Water small Schlemmertopf as directed. Cover bottom with 5 sponge fingers, place the ice cream (frozen hard) on top. Stand remaining sponge fingers around ice cream. Beat egg whites and powdered sugar until very stiff, fold in egg yolks and flour a little at a time, now add vanilla extract and cream. Cover ice cream with this mixture, making sure all ice cream is covered. Sprinkle with powdered sugar and place without cover into cold oven. Turn to 425 ° F and bake for 20 minutes. Garnish with cherries and serve.

Rice Pudding



1 pound rice, cooked and cold
1/2 cup raisins
1 cup milk
5 egg yolks

1/3 cup sugar
pinch of salt
peel of 2 lemons
1/4 cup butter
1 can sliced pineapple
10 sweet red cherries, pitted
whipped cream
cherry brandy

Mix rice, salt, raisins and milk in a bowl. Beat one half of sugar, vanilla and butter until creamy, fold in egg yolks, add lemon peel. Beat egg whites with rest of sugar until stiff. Fold egg-yolk-mixture under rice, then egg-white-mixture. Line Schlemmertopf with aluminium foil, brush with butter, fill in rice and dot with rest of butter. Cover Schemmertopf and set on middle rack in cold oven. Turn temperature to 425°F and let bake for 90–120 minutes. Transfer baked pudding on a serving platter and garnish with pineapple slices. Sprinkle with cherry brandy, put whipped cream on pineapples and decorate with the cherries.

Banana Casserole



- 2 *tablespoons butter*
- 6 *bananas, sliced*
- 6 *tablespoons sugar*

Meringue:

- 4 *egg whites*
- 5 *tablespoons sugar*
- 1 1/2 *tablespoons flour*
- 1/4 *teaspoon vanilla extract*
- 4 *egg yolks*
- 4 *tablespoons kirsch*
- juice of 2 lemons*

Beat egg whites and sugar until very stiff. Fold under flour and egg yolks carefully.

Melt butter and pour into watered Schlemmertopf. Mix bananas with rest of ingredients and place in Schlemmertopf. Put into cold oven and turn temperature to 425° F for 10 minutes. Take out and cover bananas with meringue. Cover Schlemmertopf and set on middle rack in oven, bake for 30–40 minutes. Dust with powdered sugar and serve.

Baked Apples California

- 2 *tablespoons butter*
 - 2 *pounds apples, peeled and sliced thin*
 - 1/3 *cup raisins*
 - 1/3 *cup sugar*
 - 1 *tablespoon cinamon sugar*
 juice of 2 lemons
 - 6 *tablespoons rum or cognac*
-

Brush watered Schlemmertopf with butter, sides and bottom. Mix all ingredients except rum in a bowl, put into Schlemmertopf. Pour rum over mixture, cover and set into the middle of the cold oven. Turn temperature to 425° F and bake for 40–50 minutes.



Apple Strudel

Dough:

- 1/2 cup flour*
- pinch of salt*
- 1** *egg yolk*
- 1** *tablespoon butter*
- 2** *tablespoons water,*
lukewarm
- 2** *tablespoons cream*

Filling:

- Apples, peeled, cored*
and thin sliced
- 2** *oz butter*
- 1** *grated lemon peel*
- 2** *oz cinamon sugar*
- 2** *oz bread crumbs*
- 2** *oz raisins*
- 2** *tablespoons chopped*
almonds

Prepare dough out of first ingredients. Sift flour on board, cut in butter, add egg yolk, salt and cream. Knead to a smooth dough. Let rest for 20 minutes. Roll dough as thin as possible, brush with some melted butter and sprinkle with bread crumbs.

For the filling mix apples, cinamon sugar, lemon peel, raisins and almonds. Spread this mixture evenly over rolled out dough. Roll up, starting from the long side, turn under sides, to fit into the Schlemmertopf. Line watered Schlemmertopf with aluminium foil and brush with butter. Transfer rolled-up dough into lined Schlemmertopf and brush with melted butter. Cover and put into cold oven. Turn temperature to 450° F, bake for 40–60 minutes.

Dust with powdered sugar.

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West Germany



THE ORIGINAL SCHLEMMERTOPF



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