



Les Marmitons
NEW JERSEY

Oktober 2026 Event

The Heritage Series

Steve LoGiudice

'Krug Family Saurbraten'

First Course: Maronensuppe (Cream of Chestnut Soup)

Second Course: Obatzda (German Beer Cheese Dip) and Pretzels

*Third Course: Sauerbraten, Rotkohl (Braised Red Cabbage), Kartoffelklosse
(Potato Dumplings)*

Fourth Course: Black Forest Cake



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1st Maronensuppe (Cream of Chestnut Soup)

Prep Time: 8 min | Cook Time: 7 min | Servings: 32, 1st course servings (Scaled 4x)

Instructions:

Roast Chestnuts

- Use a small serrated knife to cut two perpendicular slits through the shell of each chestnut on the rounded side. Try to just cut into the shell, but not too deeply into the nut. This is best done holding the nut in one hand and cutting the '+' with the knife in the other hand. Hold the nut firmly as you cut, so it doesn't slip.



- lay the chestnuts, cut side up, in a single layer on a baking sheet.
- Roast them in a preheated 425°F (220°C) oven for 15 to 20 minutes, until the shells split open and curl back.
- Pop the roasted chestnuts into a plastic bag and seal the bag so they steam for about 2 minutes, just until they are cool enough to handle. Working quickly, use a paring knife to pull off the shells, and also the thin brown skin covering the nuts inside the shells. If your nuts are nice and fresh, the brown skin will come off easily. If the nuts are older, it will be harder to get the skin off, and you may have to shave it off with a knife in spots. Try to get the skin pulled out of the crevices in the nuts, too.

Note:

Work quickly before the nuts cool down too much - they are harder to peel when cool.

Once peeled, the chestnuts are ready to eat out of hand while still warm (a real holiday treat), used whole in recipes, or coarsely chopped for the chestnut soup recipe below.

Soup Preparation

- Melt the butter over medium-high heat in a heavy bottomed saucepan or Dutch oven. Cook the garlic for 30 seconds, stirring constantly. Add the chopped chestnuts, marjoram, white pepper, and mustard powder, and cook for 2 minutes, stirring constantly.
- Add the vegetable broth, bring the soup to a simmer, then cover and cook at a simmer for 15 minutes.
- Purée the soup in a blender in batches or use an immersion blender to blend it in the pot. (A canister blender will make a smoother soup.) Return the blended soup to the pot.
- Add the cream and heat the soup just until you see the first small bubbles appearing and it is fully heated through - do not let it boil, or it may curdle. Stir in the nutmeg. Taste and add salt or more white pepper if it needs it.

Topping

- melt 4 tablespoons butter in a small heavy skillet until foamy.
- Add 16 tablespoons panko breadcrumbs and cook and stir over medium heat until the bread crumbs are nicely browned. Stir in the nutmeg.

Serve the soup with a sprinkling of nutmeg crumbs and some finely sliced green onion (sliced on a steep diagonal).





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2nd Course: Obatzda (German Beer Cheese Dip) and Pretzels

Serves 24

Instructions:

Obatzada:

- Bring all ingredients to room temperature. Using a fork, mash together the cheese, cream cheese and butter until you have a chunky paste-like consistency.
- Add the onions, chives and paprika and continue mixing until combined.
- Add enough beer to bring to a spreadable consistence
- Garnish with paprika and chopped chives

<https://dirndlkitchen.com/oktoberfest-recipes-part-2-obatzda/>

Pretzels

- Stir together the Lukewarm (barely warm) water, brown sugar and yeast and allow to bubble up, this should take 5 minutes. If it's not getting bubbly, your water may have been too hot or your yeast is bad. You'll have to repeat this step.
- Sift together the flour and salt and add in the butter and the bubbly yeast mixture. Knead the dough on the low setting for 8 to 10 minutes using the dough hook.
- Cover the dough with a piece of wax paper (or a clean linen towel) and let it rest for 5 minutes. This is to help prevent a skin from forming. Start weighing out 80 gram (2.8 ounces) pieces of dough. Alternatively, if you don't have a kitchen scale, you could shape the dough into a long, even thickness log and divide into 10 equal pieces. Roll each piece of dough into little hot dog bun shapes. Let them cuddle against each other and cover them with wax paper (or a clean linen towel) to again prevent a skin from developing on the surface of the dough. No need to let them rest.

- Shape your pretzels. No flouring on the surface is needed. In fact, if your hands ever get dry, keep some olive oil close to oil your hands with. You will have both hands on hot dog bun shaped pretzel dough with the long side horizontal towards your body. You will start pulling dough with your thumbs towards the ends of the dough piece, making the ends tapered, while keeping a bigger “belly” in the middle of the dough piece, about 2.5 feet in length (75 cm). You will then cross over the ends at the middle and attach them to the belly. Make sure you stretch them out a little bit before you let them rest
- Transfer the pretzels on sheets of wax paper or silicone baking mats, cover with a clean linen towel, and let them rest and develop for about 30 minutes. Then stretch each pretzel out a little more after the dough has relaxed. Refrigerate or freeze them for 30 minutes. This makes them a lot easier to handle and won't make them stick to the wax paper when removing them to dip them into the lye solution.
- Prepare your lye solution in a well-ventilated area (like standing under a vent hood set to high or ideally being outside) because of potential fumes. Wear a cloth or medical grade face mask and rubber gloves to be extra safe. Add the premeasured lye (it comes in dry granules) into COLD water, not the other way around. Carefully combine with a whisk until the solution is clear.
- Dip the par-frozen pretzels using a steel skimmer (you could also use two forks) for 5 to 10 seconds each before transferring them using your skimmer onto a baking sheet covered with parchment paper or a silicone baking mat
- You can cut the 'belly' or the fat part of the pretzels to let them intentionally expand there. In Bavaria however, you will allow your pretzels to crack open wherever they wish and NOT make a cut. To make your cut, take a small, sharp knife and cut along the belly to enable it to rise during the baking. Then sprinkle with the pretzel salt
- Bake at 355° Fahrenheit for about 12 minutes or until golden brown (rotate them after 6 minutes. Allow to cool for a few minutes

<https://dirndlkitchen.com/german-pretzel-recipe/>



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**3rd Course: Saurbraten, Rotkohl (Braised Red Cabbage),
Kartoffelklosse (Potato Dumplings)**

Serves 24

Sauerbraten

Instructions:

Marinade Meat

- Rub Salt, Pepper and Garlic Powder on meat
- Heat but do not boil
 - o equal parts apple cider vinegar or dry wine and water
 - o sliced onion
 - o bay leaves
 - o peppercorns
 - o sugar
- Pour hot liquid over meat, cover and refrigerate 24 hours to a week.
 - o I usually do 3-4 days. The longer the sourer!

Cook Meat

- Remove meat from Marinade (**DO NOT DISCARD MARINATE**)
- Pat meat dry and flour roasts
- Add Olive oil to cast iron pots and sear the meat. (Basically cooking like a pot roast).
- Add Marinade to pot (about 1/3 up meat)
- Cover and cook on stovetop over medium/low heat until tender. About 2-3 hours.

Make Gravy

This is made by sight and taste so do with “Chef”

- Remove meat and cover with foil.
- Combine cooking liquids from all the roasts
- Add any additional saved marinade and ½ cup of red wine.
- Reduce by a third
- Thicken sauce with crushed ginger snaps
- Season with salt and pepper

Rotkohl (Braised Red Cabbage)

Instructions:

- Peel and dice the onion
- Over medium heat, melt the goose fat in a large pot.
- Add the onions and sauté them until translucent.
- In the meantime, remove the outer leaves of the cabbage and discard. Cut the cabbage into quarters and cut out the core at an angle. Cut the cabbage into fine strips.
- Gradually add the cabbage to the onions.
- Peel and cut the apple into small pieces.
- Add the apple, bay leaf, cloves, vinegar, sugar, salt, and water to the cabbage.
- Stir well. Cover the pot with a lid and turn the heat to low. Simmer the cabbage until soft, 1- 2 hours. Check occasionally so that the bottom doesn't burn.
- Season to taste with more salt, sugar, and/or vinegar.

Kartoffelklosse (Potato Dumplings)

Instructions:

- Peel and 1/4 potato and boil until just tender. Do not over cook
- Cool potatoes a couple minutes
- Rice potatoes into large mixing bowl
- Cool some more
- Wisk eggs and egg yokes together
- Add eggs and remaining ingredients into bowl with riced potatoes
- Mix with floured hands by folding. Do not press together.
- Form into dumplings about the size of a meatball and place on hotel pan
 - o You will be able to feel the reduction.
- In batches drop dumplings in boiled salted water

- When they rise to the top they are done, pull them and place back on hotel pan for serving



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4th Course: Black Forest Cake

Recipe simplified black forest cake, for 30 servings.

Here's a low-stress **Black Forest sheet cake for about 30 servings**: chocolate cake, cherry filling, whipped cream, and chocolate curls—without building a traditional layer cake. A half-sheet pan makes it easy to portion and transport

Two-Layer Black Forest Sheet Cake

One 16 × 24 × 2-inch pan; makes a finished 16 × 12-inch cake; serves about 30

Bake one chocolate slab in your 16 × 24 × 2-inch pan, chill it, cut it into two 16 × 12-inch pieces, then stack with cherry filling and stabilized whipped cream.

Equipment

•16 × 24 × 2-inch cake pan •Parchment paper •Large cooling rack or clean board •Long serrated knife and ruler	•Electric mixer •large pastry bag with large star tip •large pastry bag inserts Paul will bring above two items
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Chocolate cake

<u>Ingredients</u>	2 1/4 teaspoons baking powder
4 cups all-purpose flour (500 g)	1 1/4 teaspoons fine salt
3 cups granulated sugar (600 g)	1 1/4 cups neutral oil, such as canola or vegetable
1 1/2 cups Dutch-process cocoa powder (135 g)	2 cups buttermilk, room temperature
1 tablespoon plus 1 1/2 teaspoons baking soda	2 cups hot strong coffee
	5 large eggs, room temperature
	1 tablespoon plus 1 teaspoon vanilla extract

Method

- 1.Heat the oven to **350°F**. Grease the 16 × 24-inch pan and cake riser. Line it with parchment, allowing enough overhang to help lift or turn out the cake, then grease the parchment.
- 2.In a very large bowl, whisk together flour, sugar, cocoa, baking soda, baking powder, and salt.
- 3.In a second bowl, whisk oil, buttermilk, eggs, and vanilla until smooth.
- 4.Add the wet mixture to the dry ingredients and whisk just until combined.
- 5.Slowly whisk in the hot coffee. The batter will be thin; that is normal.
- 6.Pour batter into the prepared pan and level it evenly.
- 7.Bake for **24–32 minutes**. Start checking at 24 minutes. It is done when the center springs back lightly and a tester comes out with a few moist crumbs, not wet batter.
- 8.Cool in the pan for **15–20 minutes**. Turn out onto parchment or a large rack and let cool completely, about **1 1/2 to 2 hours**.
- 9.Cover or wrap the completely cooled cake well and refrigerate for **1–2 hours**, preferably 2 hours, before cutting. It should be cold and firm all the way through.

Cherry filling and syrup

<u>Ingredients</u>	1/4 cup cold water
4 cans or jars sour cherries in juice or light syrup, about 24 oz each	1/4 cup lemon juice
1/2 cup granulated sugar, reduced or omitted if cherries are very sweet	Pinch of salt
1/4 cup cornstarch	<u>1/3 cup kirsch, cherry brandy, or cherry juice, optional</u>

Method

- 1.Drain the cherries, reserving **2 cups of the liquid**.
- 2.Put the reserved liquid, sugar, lemon juice, and salt in a large saucepan. Bring to a simmer.
- 3.Whisk cornstarch and cold water together until completely smooth.
- 4.Whisk the cornstarch mixture into the simmering cherry liquid. Cook for 1–2 minutes, stirring constantly, until thickened, glossy, and clear.
- 5.Remove from heat and stir in kirsch, cherry brandy, or cherry juice, if using.
- 6.Reserve **1 cup** of the syrup for brushing onto the cake.
- 7.Fold the cherries into the remaining thickened syrup. Cool completely, then refrigerate until needed.

Stabilized whipped cream

<u>Ingredients</u>	20 oz cold mascarpone
10 cups cold heavy whipping cream	1-1/2 cup confectioners' sugar
	4 teaspoons vanilla extract
	large pinch of fine salt

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Method (This is best done in two batches)

1. Chill the mixer bowl and beaters for 10–15 minutes if possible.
2. Beat mascarpone, confectioners' sugar, vanilla, and salt briefly, just until smooth.
3. With the mixer on low, slowly add the cold cream.
4. Increase speed and whip to **medium-stiff peaks**. The cream should hold its shape but still look smooth. This should result in 20 cups of whipped cream. Do not overwhip.
5. Reserve 4 cups for the top of the first layer.
6. Place 3 cups in each of three pastry bag liners.
7. Refrigerate until assembly.

Garnish

- 30 stemmed maraschino cherries – blotted dry.

Assemble

1. Remove the chilled cake slab from the refrigerator. Using a ruler, measure the **24-inch length** and mark the center at **12 inches**.
2. With a long serrated knife, cut straight across at the 12-inch mark. You now have two **16 × 12-inch** cake layers.
3. Put one layer on a 16 × 12-inch board or tray. If it is delicate, use two large spatulas or slide it into place on its parchment, then carefully pull out the parchment.
4. Brush or spoon about **half of the reserved cherry syrup** evenly over the first layer. Use enough to moisten it, but do not saturate it.
5. Spread the cooled cherry filling evenly over the cake, leaving a 1/2-inch border around the edge.
6. Spread about **4 cups of whipped cream** over the cherries.
7. Carefully place the second cake layer on top. Brush with the remaining cherry syrup.

Chill and serve

Refrigerate the finished cake for **at least 2 hours**, preferably overnight, before slicing. This firms the cream and filling so the pieces cut cleanly.

For 30 servings, cut the 16 × 12-inch cake into **5 rows by 6 columns**. Each serving will be about **3.2 × 2 inches**.

Plate each piece, place a single maraschino cherry in the center of each piece, then pipe a large star of whipped cream in the center to completely cover the cherry and one on each side. See model that Paul will make. The pastry bag liners eliminate the mess of refilling the pastry bag each time it empties. Simply remove the used liner, cut the tip off the next liner and insert into the pastry bag.

Keep refrigerated until serving. Because it contains whipped cream, return leftovers to the refrigerator promptly.

Notes on Cooling the cake:

1. For the **baked cake slab**, the absolute minimum is:

- **Cool out of the pan:** 1 hour, until no warmth remains.
- **Chill after fully cool:** 45–60 minutes before cutting.

So, from oven to cutting, allow **about 2 hours minimum**. For the cleanest 16-by-12-inch cuts and easiest handling, make it **2 1/2 to 3 hours total**.

Do not refrigerate it while still warm; it can trap steam and make the surface sticky.