

Ede's Secrets of the hessian Kitchen

The notorius Handkäs' Ede shows us the culinary world of the hessian "Handkäs'" Kitchen with special videos. He agreed to let the cat out of the bag and tell us exclusive some of his secret recipes. Ede is supported by Smutje Smitty, who still don't like to tell his Handkäs' Schnitzel recipe and also there is no chance to get the secret of his very famous Applewine Sauce out of this bastard...

Part 1 - Handkäse with Music

In Part 1 we show you the classic recipe per se - **Handkäs' with Mussigg**

If you like to start live cooking with us, you have to put the Handkäs' out of the fridge now. Put it in warm ambient and start the video after 4 days. In the meantime you have to procure the following ingredients:

- Handkäs' (which is still in a warm ambient)
- 2 - 3 Onions
- 200 ml Sunflower Oil
- 200 ml Water
- 400 ml Herb-Flavoured Vinegar
- Ginger Powder
- Salt
- Pepper
- Bread
- Pretzels
- Butter

If you have everything and the Handkäsion has started, you can directly cook with us!

[Nach oben](#)