

Knackwurst pogo, with honey mustard and sauerkraut

Recipe for 4 persons

Description

Delicious Knackwurst lollypop pub recipe. Perfect for a hockey or football game!

Note

The batter is everything. It needs to be the main star of the show. Make some tests prior to when you will be deepfrying to make sure you are 100% correct with its texture and taste.

Ingredients

Pogo batter

- 1 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 200 Gr Flour
- 210 Gr Polenta
- 110 Gr Sugar
- 1.50 Tsp Baking powder
- 500 Ml Milk
- 1 Pinch(es) Salt
- 15 Ml Vegetable oil

Pogo

- 6 Unit(s) Knackwurst

Sauces

- 150 Ml Tartar sauce maille
- 180 Ml Honey mustard maille

Sauerkraut

- 600 Gr Sauerkraut
- 30 Ml Juniper berries
- 6 Clove(s) Garlic
- 6 Leaf(ves) Bay leaf
- 200 Ml White wine

Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **375 F°**

Pogo dough

Mix the dry ingredients and pass it through a tamis.

Put all the dry ingredients in a ball, make a hole in the middle, put the liquid ingredients in the middle and mix gently until everything is smooth.

Let it rest in the fridge for one hour.

Sausages

Put the sausages for 5 minutes in hot but not boiling water. Strain then cut them in half in the

middle, stick the skewers in the sausages and lastly, dip the sausage in the dough.

Deepfry them gently until you get a nice coloration then off on a plate or a tray covered with a towel to absorb the exceeding fat.

Sauerkraut

In a pot, sweat the garlic slowly, add half of the sauerkraut, half of the juniper, of the bay leaves, salt and pepper, add the rest of the sauerkraut and repeat the operation. Add the white wine, cover and cook it on medium heat for at least 2 hours at very low heat.

Plating

In a small plate, put a little bit of sauerkraut the pogo on the top and serve with the sauces.

Bon appétit!