



Grilled St. Gallen Sausage with Beer Sauce and Corn

Ingredients for 4 people - Recipe by Bernadette Lisibach - Restaurant Neue Blumenau

- 10 g St. Gallen rapeseed oil
- 4 St. Gallen sausages
- 20 g butter
- 50 g chopped onions
- 80 g beer
- 200 g brown veal stock

Preparation

- Heat the peanut oil in a pan.
- Score the sausages and fry them until crispy.
- Melt the butter in a saucepan and add the onions.
- Deglaze with beer.
- Add the brown veal stock and, if desired, cloves and a bay leaf.
- Let simmer over low heat.
- Strain the sauce.
- If necessary, thicken slightly with a bit of potato starch.

Creamed Corn

- 2 cooked corn on the cob
- 10 g butter
- 30 g chopped onions
- 50 g vegetable broth
- 40 g heavy cream
- Salt

Preparation

- Heat 10 g of butter in a saucepan and sauté the onions until translucent.
- Add the corn kernels.
- Pour in the vegetable broth, let it simmer slightly, and season with salt.
- After about 30 minutes, blend the corn with the broth and strain.
- Refine the texture with heavy cream.



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Crispy Beer Bread and corn

- 50 g butter
- 80 g crumbled beer bread
- 1 cooked corn on the cob

Preparation

- Heat the butter in a pan.
- Add the beer bread and corn, then toast until golden brown.

Plating

- Arrange the creamed corn on the plate as desired.
- Add the crispy bread and corn.
- Place the hot sausage on the plate.
- Drizzle with the sauce.
- Garnish with grilled corn silk, corn mousse, beer bread chips, and chervil.



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