

International Cooking

Ja! Recipe With German Ingredients Wins Contest

(NAPSA)—As part of a unique recipe contest, Linda Rohr of Westport, Conn., “cooked her way to Germany.”

The contest, sponsored by the German Agricultural Marketing Board (CMA), sought original recipes using at least one imported food or beverage from Germany. Rohr’s Cambozola Strudel with Potatoes and Leeks in a Red Pepper Coulis recipe took first place out of more than 500 other entries, earning her a seven-day trip for two to Germany.

Cambozola Strudel with Potatoes and Leeks in a Red Pepper Coulis

- 1 large red onion, peeled and thinly sliced
- 3 large leeks, washed, whites thinly sliced
- $\frac{3}{4}$ cup melted butter
- 2 medium Yukon Gold potatoes, peeled and sliced
- 2 large sprigs fresh thyme, stems removed
- 2 large sprigs fresh tarragon, stems removed
- 2 tablespoons sour cream
- 2 tablespoons lemon juice
- 6 oz. German Cambozola cheese, crumbled
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 6 phyllo dough sheets
- $\frac{1}{4}$ cup German Sweet Mustard
- 4 freshly roasted red peppers, skinned and seeded
- 2 tablespoons German vinegar
- $\frac{1}{4}$ cup canola or olive oil
- $\frac{1}{2}$ teaspoon Tabasco sauce

In a large skillet, sauté onions and leeks in 2 Tbsp. butter over medium-low heat, stirring occasionally until a caramel brown.

In another skillet, sauté potatoes in 2 tablespoons butter until tender/crisp; stir occasionally. Remove from



For dishes with true European flair, like the Cambozola Strudel pictured above, try adding some ingredients imported from Germany.

heat; stir in thyme, tarragon, sour cream, 1 Tbsp. lemon juice, Cambozola and half the salt and pepper. Add the caramelized onion mixture; mix well.

On a jellyroll pan, fold one phyllo sheet in half lengthwise; brush with 1 Tbsp. melted butter; repeat, layering the phyllo. Brush mustard over phyllo. Spread Cambozola and vegetable mixture to cover half of the longest lengthwise side of the phyllo and $1\frac{1}{2}$ of the short sides. Roll jellyroll fashion; place seam-side down on pan and brush with remaining melted butter. Bake 20-25 minutes or until golden brown.

Place roasted peppers in a food processor with vinegar, oil, 1 Tbsp. lemon juice, Tabasco and remaining salt and pepper; blend until smooth.

Slice strudel and serve on a plate drizzled with roasted pepper coulis.

Serves 8.

Additional recipes from the contest and retail locations for imported German foods can be found on the CMA Web site, www.germanfoods.org or by calling (703) 739-8900.