

ROYAL SIGNATURE ROAST

CRUST ROAST WITH DARK BEER SAUCE & DUMPLINGS

One of the castle's culinary signature dishes is the crusted roast with dark beer sauce. Some say there is nothing that goes better with Bavarian beer than a crusted roast. You'll probably agree once you've tried this dish. For perfect enjoyment we recommend, to serve it with homemade potato dumplings. Just follow the chef's navigation and enjoy!

INGREDIENTS PER PORTION:

Dumplings – 2 pieces (alternative: boiled potatoes)

Crust roast

- 2.5 kg – pork shoulder with rind
- 300 gr. salt
- 40 gr. pepper
- 40 gr. paprika powder
- 40 gr. garlic powder
- 40 gr. ground cumin
- 40 gr. curry powder

Jus sauce

- 2 l. meat stock
- 1 l. white wine
- 7 small onions
- 500 gr. carrots
- 500 gr. celery
- 200 gr. tomato paste

- 30 gr. salt
- 5 gr. marjoram
- 15 gr. pepper
- 20 gr. caraway
- 1 bunch of parsley
- 500 ml König Ludwig Dunkel

STEP BY STEP PREPARATION

1 Stir the salt, pepper, and spices together until they are well mixed.

2 Coat the pork shoulder liberally with the spice mixture and marinate for a day.

3 Peel vegetables and cut into small pieces. Mix the König Ludwig Dunkel with the parsley, marjoram, caraway, tomato paste, meat stock and white wine.

4 Layer the vegetables in a deep roasting tin, add the stock and the pork shoulder. For a crispy skin, place the pork shoulder with the rind downwards and cook at 175 degrees (fan) for about 10 minutes for crispy skin.

5 Turn the pork shoulder with the rind facing upwards and cook at 175 degrees (fan) for about 2.5 hours.

Final step: Garnish and enjoy your meal. Guten Appetit!