

Taste the Adventure!

Germany



GOLD MEDAL WINE CLUB
The Best Wine Club on the Planet. Period.



Artisans of Germany



■ Knalle Popkonditorei ~ Berlin, Germany

It all started with Lucie Krautien and André Göbel who have top careers in gastronomy. Owning their own café led to their latest passion and the wonderful world of popcorn. Christopher Peters, KEO (Knalle Executive Officer) and Creative Director, Johannes Laue have also helped propel this artisan company. While the recipes are secret, their creations have now become fan-favorites throughout Germany!



■ Brotlieblich ~ Berlin, Germany

Founded in 2012, brothers Johannes and Martin Arning have shared their passion for freshly baked, fragrant and delicious bread with countless others. Quality is the top priority and each of their bread boxes contain ingredients directly sourced from organic farmers. Equally important is that each box is packaged in workshops for people with disabilities. Lots of love and hard work goes into each one!



■ Tikkiis ~ Berlin, Germany

Tikkiis was established by Rita Pant and Sandra Schmidbauer, both of whom have a love for spices and scrumptious foods. Their creations and tag line, "Always Wild - Sometimes Hot" is inspired by Rita's Asian ancestry and cuisine. Their spiced snacks and chutneys are traditional family recipes which have been carefully transformed into innovative, 100% natural, handmade delights for you to enjoy.



■ Hanfwerk ~ Berlin, Germany

Hanfwerk (Hemp Factory in English) uses raw and usable hemp seeds as a main ingredient to create an outstanding line of vegan sauces and pestos. Hemp seeds are one of the most nutritious seeds in the world and CEO/Manager, Sven Brülke is dedicated to crafting healthy, natural foods with them. His products are free from preservatives, artificial colors and flavors, modified starches and GMO's.



■ Die Bonbonmanufactur ~ Munich, Germany

In the heart of the Bavarian capital lies the area's very first and only candy factory which opened its doors in 2016. These sweets are hand made in the old, traditional craftsmanship style of "Bonbonmacherei" (candy making), and are oftentimes observed by an attentive audience through their workshop's glass windows. Stop by for a taste-test and find your favorite hard candies, lollies and sugar bars!

International Gourmet Adventure Package

Taking your International Wine Club membership to a higher level of enjoyment with exclusively imported gourmet selections.



■ Malabar-Pfeffer Meersalz Popcorn

Knalle Popkonditorei

Step aside traditional buttery popcorn, this Malabar Pepper and Sea Salt flavor from Knalle may be your next go-to! Malabar Pepper from Kerala, India has a slightly bitter flavor that, with the sea salt, makes for a superb combo. It's a healthy treat and an eager movie companion. As Knalle, and Salt-n-Peppa would say, "Pop-Pop it real good!"

■ Pretzel Making Kit

Brotliebbling

Pretzel making may be daunting, but luckily Brotliebbling has made it easy with this bake-it-yourself box and a step-by-step guide to your ideal pretzel. Whether you like your pretzels hard and crunchy or soft and fluffy, it's up to you! Get that apron ready and start filling your kitchen with the smell of freshly baked German Pretzels!

■ Ginger Kicks Gold

Tikkiis

This one is for the ginger lovers! The Tikkiis Ginger Kicks Gold consist of caramelized ginger almonds with a dazzling gold dusting. They're made with fresh, hot ginger and have a light brown sugar sweetness, a hint of chili and a dash of salt. Get ready for an extraordinary and exotic taste explosion.

■ Wild & Spicy BBQ Chicken Spice

Tikkiis

Wildly delicious, this packet of Spicy BBQ Chicken Spice mix is ideal for your next BBQ venture. It's a quick, spicy and delicious Tandoori Chicken seasoning that is 100% natural and free of artificial flavorings or colorings. Go ahead, "be hot and taste the tiger!"

■ Scharfe Paprika Hanfkrem

Hanfwerk

Hanfwerk's Spicy Paprika sauce will wake up your taste buds and leave them screaming for more! The initial heat and unique, yet flavorful spice is just the beginning of your tasty journey. Once the initial intensity passes, you are greeted by a slightly piquant but fruity pepper quality with a mild and forgiving finish. Try it on various meats, in veggie dips and even as an added kick to salad dressings.

■ Gebrillte Aubergine Hanfpesto

Hanfwerk

This Aubergine Pesto is a welcomed variation of a classic pesto that is both rich in flavor and nutritional benefits. Lightly roasted aromas emphasize the taste of the eggplant and help balance its somewhat tart character. Open your jar of Hanfpesto and add tastiness to your pasta, bruschetta, garlic bread, cooked meats and more.

■ Sour Fruits & Mulled Wine Candies

Die Bonbonmanufactur

The mixture of sour fruits and mulled wine candies is a special blend made just for you! The sour fruit medley is a best-seller at the candy factory and it's easy to see why! They are nicely complemented by the mulled wine flavor which has a pleasantly sweet essence to it. Perfect for a little something sweet.

A taste of Germany

Germany's cuisine has been refined over the centuries with influences from nearby countries such as Austria, Switzerland and Italy to name a few. Many people think of classic dishes such as *Bratwurst* (sausage) or *Sauerkraut* (fermented cabbage) when picturing German food, but not only has their cuisine risen through the ranks, but Germany now claims 2nd place for the most Michelin Guide awarded restaurants after France!

Traditionally, a German *Frühstück* (breakfast) may include bread or rolls with marmalade, honey and other spreads in addition to cheeses, cold cuts, cereals, and eggs. These are enjoyed with coffee, tea, milk, and/or juice. *Mittagessen* (lunch) was the main meal of the day followed by *Abendbrot* (literally, 'evening bread'), a smaller meal at dinner time. However, many people nowadays prefer a smaller *Mittagessen* and larger family *Abendbrot*. Dinners typically consist of more breads, meats, cheeses, with a variety of vegetables and potatoes. There are also smaller snacks throughout the day such as *Pausenbrot* (recess bread), *Brotzeit* (bread time), and *Kaffee und Kuchen* (coffee and cake) which is similar to England's 5-O'clock tea. Do you see a common theme emerging?

Brot (bread) is a truly important staple at a German table and luckily, there are roughly 600 types of breads and around 1,200 types of pastries/rolls to choose from! Other worthy mentions are *Zwiebelrostbrot* (steak with fried onions), *Maultaschen* (ravioli), *Spargel* (asparagus - especially white asparagus), *Rote Grütze* (red fruit pudding) and *Schwarzwälder Kirschtorte* (Black Forest cake). There are many more outstanding dishes to choose from, but take a stab at these recipes from our featured winery and have fun pairing them with your German wines!

Guten Appetit!



Swabian Maultaschen

Pairs well with the Brackenheim 2016 Riesling



Zwiebelrostbraten

Pairs well with the Stromberg Zaberbergäu 2014 Signum I Lemberger



Schwarzwälder Kirschtorte

Pairs well with the Stromberg Zaberbergäu 2015 Epos Spätburgunder

1-800-266-8888



Find these fine recipes and more at GoldMedalWineClub.com/Recipes