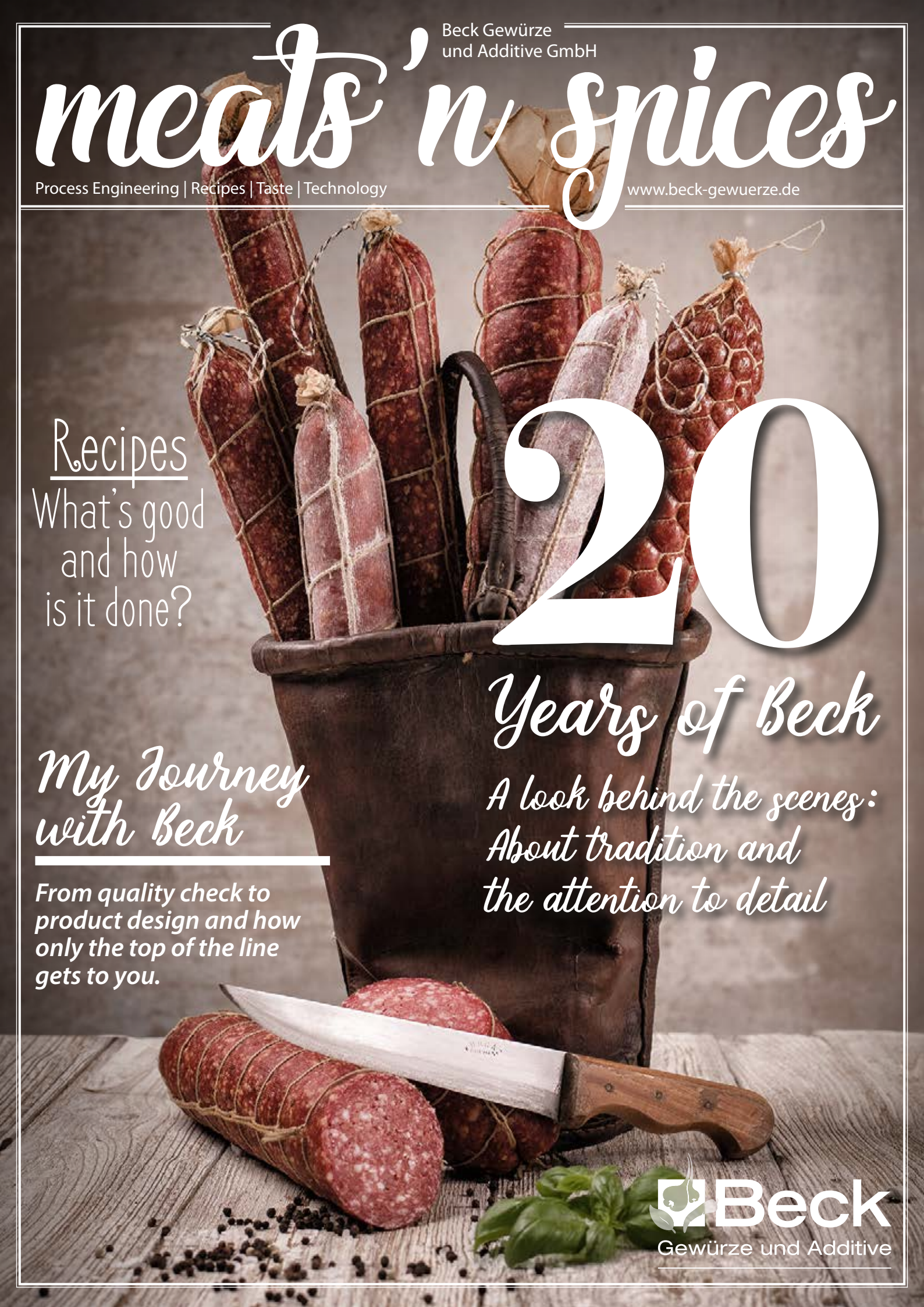
Beck Gewürze
und Additive GmbH

meats'n spices

Process Engineering | Recipes | Taste | Technology

www.beck-gewuerze.de



Recipes
What's good and how is it done?

20
Years of Beck

My Journey with Beck

From quality check to product design and how only the top of the line gets to you.

A look behind the scenes: About tradition and the attention to detail

Beck
Gewürze und Additive

WELCOME



Dear Connoisseurs,

can you smell it too? When the air is filled with the scent of delicious food, you know immediately that someone is working with lots of passion. And the passion for good taste has been our constant motto ever since the beginning of our company. Until this day we are inspired and driven to provide outstanding products to our clients that will inspire their creativity and give them even better results in their line of work. We have reached this goal and have grown constantly due to the amount of demand and popularity. You could almost say that today we are one of the old stagers in our line of work. Every day we strongly focus on finding the purest and highest quality ingredients, the most ingenious and innovative recipe there is to ensure a unique flavour that has never been tasted before.

Of course all this is only possible with our staff's extraordinary team spirit and commitment. Furthermore we have consistently invested in the newest and latest technology and a strong distribution network. As a company we implement the "Beck-Spirit" into our apprenticeships and training programs to keep goals high.

With this magazine we would like to whet your appetite for the diversity of your products and endless possibilities that Beck Gewürze und Additive offers to you, your creativity and your success!

Let us take you into a world of good taste with this first edition of meats 'n spices.

Sincerely, Manfred Beck and Team

CONTENT

04 | **Beck online** That's how you easily can find what you are looking for. From product description to recipes.

06 | **Trends** When it comes to pulled pork, size matters, and beef patties with a twist.

10 | **NDF** Numbers, dates and facts – things we move and things which move us.

12 | **A Company Tour** Things we do for you should always be perfect.

14 | **Passion and Partnership** How attitude and trust guarantee mutual success.

16 | **Recipes** Fancy some variety? No problem with our recipes for all product lines.

What drives us: Our passion for amazing taste, a decent amount of pioneering spirit and a strong desire to offer our customers the best products.

1998

Beck Gewürze und Additive was founded in the Franconian town of Schnaittach

2000

Beck is growing – with expanded production facilities and our application technology centre

2002

Beck goes international – with our own branch in Sweden. We are expanding our sales force and sales agencies abroad

2003

The new headquarter is being built in Schnaittach

2007

Beck Organic is ready – the administration office is growing

2009

Beck is expanding – with extended production, a new high bay warehouse and a development department

THANK YOU FOR 20 YEARS BECK GEWÜRZE & ADDITIVE

» TO INSPIRE CUSTOMERS MEANS: NOT TO BE PERFECT JUST ONCE, BUT OVER AND OVER AGAIN.«

2011

Our application technology centre receives high-tech machinery

2013

Beck all over the world – worldwide distribution, sound consultation and modernised technical facilities

2015

And again we need more space for training and distribution. Plans for an extension of our headquarter are in the making

2016

After successful participation at IFFA we have lots of innovations from our think tank regarding product development, a fresh web appearance as well as extended machinery

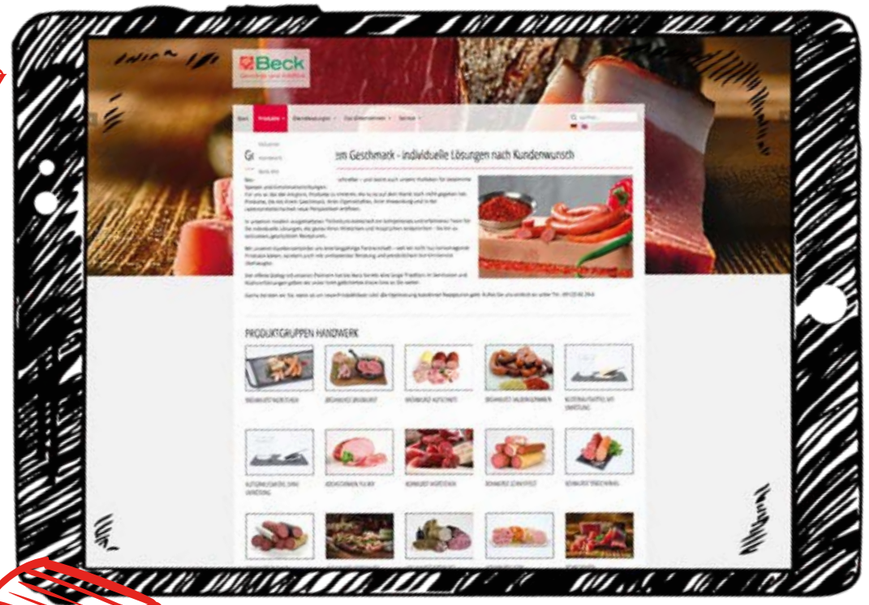


beck-gewuerze.de – more than spicy online

To find out more about Beck Gewürze und Additive and to stay up to date – it's easily done online.

If it's about variety of tastes, Beck is on top of things in the web. No matter if you use your laptop, tablet or smart phone.

Homepage Online we inform you about the broad diversity of our manual and industrial food products, as well as our organic range from controlled biological cultivation. If you still have questions, our spice experts are more than happy to help via telephone or by e-mail. Even if you are in a hurry.

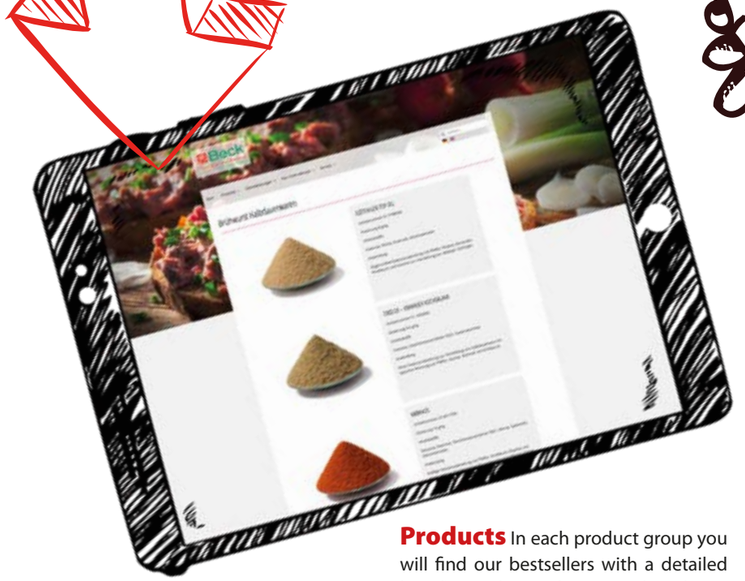


Product groups In the area of trade we have listed all product groups where we can offer first class solutions. From seasonings for classic Frankfurters, over semi-dry products to cooked ham, convenience products or soups and sauces. Beck Gewürze und Additive are not only being used in the meat production but also in bakeries, dairy factories, breweries and also in the production of beverages and sweets.

Get informed now:

E-Mail: info@beck-gewuerze.de

Tel. +49 9153 - 92 29-0



Products In each product group you will find our bestsellers with a detailed list of ingredients, dosage and application. So you can find out easily which seasoning will go best with your product. Upon request we are happy to offer you individual solutions – just give us a call and arrange a consultation.



News and services Come and meet the Beck team in person at specialised trade fairs and find out what's happening in our company. We keep you up to date in the news section where you can find all important dates and up-to-date developments. You want to have access to information about all our products? Then you will find lots of useful downloads under "service".

Size matters!

With recipe Nr. 13.360-4 for Pulled Pork, you and your product will come out on top!



Material:

Pork neck, pork shoulder

How to serve:

Mix 250 ml meat juice (or meat broth) with 30 g Pulled Pork Seasoning
Stir in 125 g Ketchup and 125 g mayonnaise or salad cream according to taste.

Shred the meat with two forks, stir in gravy and serve on a bun. Serve with fresh coleslaw if desired.

That's what you need

Brine:			Art.-Nr.
9,000	kg	water	
0,500	kg	cooking salt	
0,500	kg	Schinken Quick Pulled Pork	20.0054401
0,050	kg	MB Cut Liquid 1	10.2400000
10,050	kg	in total	

Ingredients per kg of meat for the gravy:

20,0	g	Pulled Pork Smokey	52.9731000



All meat lovers will be licking their lips for this crispy on the outside, yet tender on the inside, Pulled Pork.

Processing guidelines



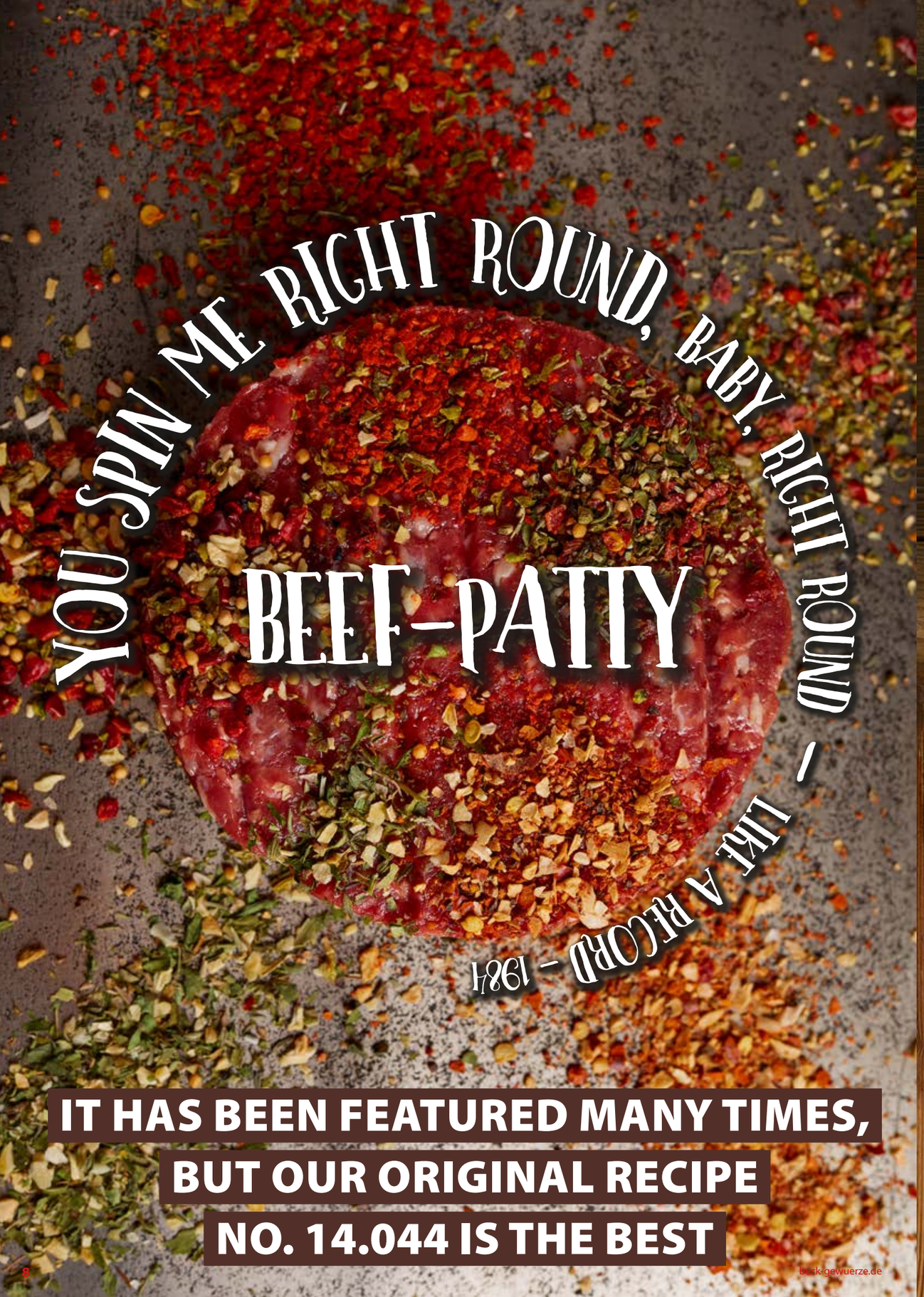
18 % Injection

Prepare brine as described and inject it with 18 %. Check weight. Put the meat into the tumbler and process as follows:

Tumbler:
2 hours of continuous operation / 6 rpm / full vacuum. After 1.5 hours add the coating seasoning to the tumbler. Then put the meat pieces into a strong vacuum or a boil-in-bag and boil in a water bath at 80 °C for approx. 18-20 hours.

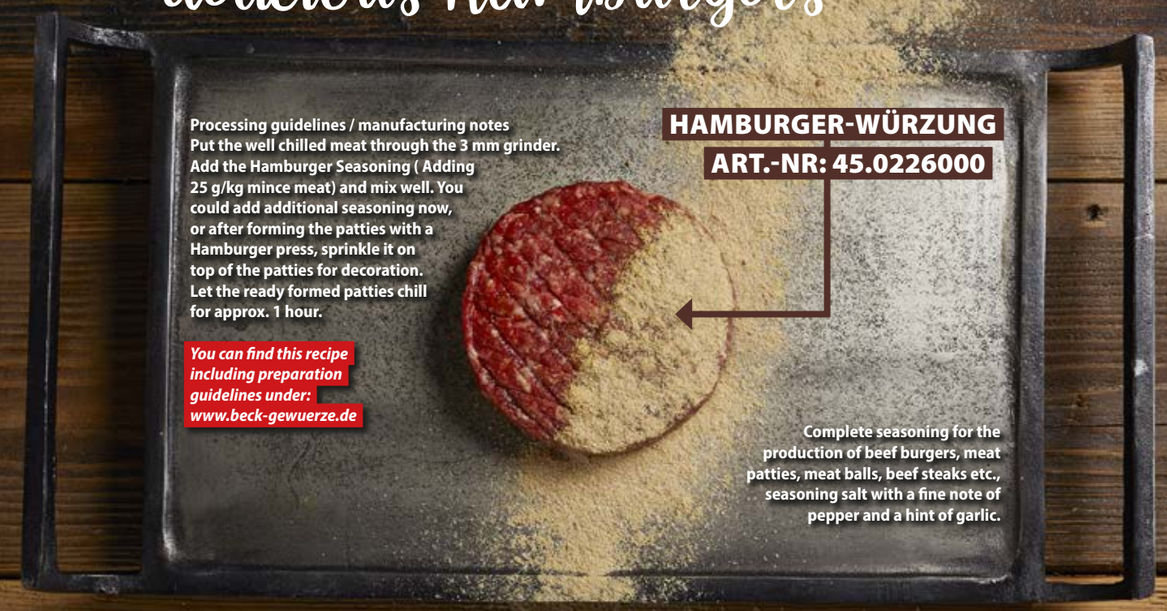
Oven Preparation:
Take the meat out of the vacuum bag and put it into a suitable roasting pan with the meat juices. Bake in the middle of the oven for approx. 25 minutes at 150 °C.
Douse the meat with the meat juices 2 to 3 times.

Grill Preparation:
Take the meat out of the vacuum bag and grill it over indirect heat for approx. 25-30 minutes, turning it from time to time. Use two forks to shred the meat.



IT HAS BEEN FEATURED MANY TIMES, BUT OUR ORIGINAL RECIPE NO. 14.044 IS THE BEST

Our basic seasoning for delicious hamburgers



Processing guidelines / manufacturing notes
Put the well chilled meat through the 3 mm grinder. Add the Hamburger Seasoning (Adding 25 g/kg mince meat) and mix well. You could add additional seasoning now, or after forming the patties with a Hamburger press, sprinkle it on top of the patties for decoration. Let the ready formed patties chill for approx. 1 hour.

You can find this recipe including preparation guidelines under: www.beck-gewuerze.de

HAMBURGER-WÜRZUNG
ART.-NR: 45.0226000

Complete seasoning for the production of beef burgers, meat patties, meat balls, beef steaks etc., seasoning salt with a fine note of pepper and a hint of garlic.

DEKORWÜRZ JALAPENO
ART.-NR: 52.5061000
Mexican style with a fiery note: jalapeño granules red and green, chilies

DEKOR BBQ
ART.-NR: 52.3388200
Tastes like fresh from grill, a hearty and smokey flavour: chilies, curing salt, onion, bruised pepper and paprika

DEKORWÜRZ PIZZA
ART.-NR: 52.2050000
Mediterranean Delights: tomato, oregano, basil, paprika and bruised pepper

Variations – individually designed for your current taste.



DEKORWÜRZ KNOBLAUCH-KRÄUTER
ART.-NR: 52.5064000
A strong appetiser: garlic granules, oregano, parsley, wild garlic, marjoram and chives

DEKORWÜRZ RUSTIKAL
ART.-NR: 52.5245000
An authentic indulgence – fresh from the farm: paprika, onion, mustard seeds, herbs, a coarse rustic seasoning



▲ **BALI** Managing director Manfred Beck in Bali, the island of a thousand temples and exquisite spices. The traditional South Asian wrap-around skirt, made out of one length of material, is typically worn by women and men.



Processed pepper corns per year:

2,151,300 pieces

15,000 STEPS

Distance travelled by a production employee per day.





9,720

CUSTOMER VISITS PER YEAR

NUMBERS DATA FACTS

Things which get moved here daily at Beck and how we experience it.



▲ **LIMA** The unparalleled scent of Peru: A rich diversity of freshly harvested raw spices at the local bazaar.

Sweets consumption per year:

756 kg



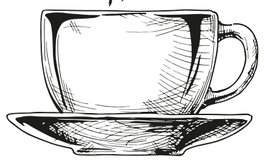
◀ ▲ **PERU** From long-established butcheries to industrial companies: The high demand for meat from the Peruvian population, is being covered by companies with high hygienic standards.



▲ **JAMAICA** Whoever visits the Caribbean island state shouldn't miss out on the culinary highlights of the regional kitchen. Also a must is the obligatory rum tasting.

2,250 L

Litres of coffee per year.



▼ **SOUTH AFRICA** A short pitstop in South Africa – not without a thorough quality check of bacon!



We consume an average of

35 kg

of sausage products, from our own production, per week!



We, from Beck Gewürze und Additive Ltd., and our sales force, cover

650,000 km

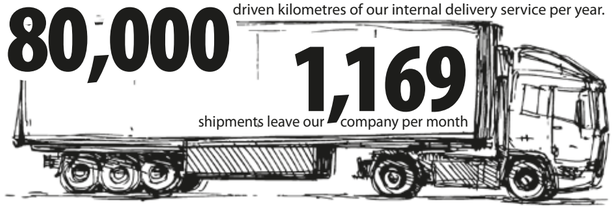
per year on the road for you.

Time our boss talks to you on the phone per year

81,000 min.

80,000 driven kilometres of our internal delivery service per year.

1,169 shipments leave our company per month





◀ **JAMAICA** Production facility under the warm southern sun. Even on a Caribbean island German sausages are very popular.

We fill **2.5** bags per minute. And only 8 fall over per week =)

8



▼ **MONGOLIA** Mainly meat dishes are served for dinner in hospitable Mongolia.



16.22 times around the world for you

THE WHOLE PACKAGE NEEDS TO BE RIGHT

BECK SERVICE PROMISES

Customised packaging and labelling

Aroma protective packaging according to batch

Free shipping

Delivery within 48 hours





HOW WE DO, WHAT WE DO BEST

COMPANY TOUR

01

INCOMING GOODS

When selecting our raw materials we work with long-standing, reliable partners. Each delivery has to stand up to not just our own high quality standards but also to external laboratory testing.





Each raw material is precisely examined, visually, microbiologically and chemically, before it is cleared for further processing. Storage conforms with FIFO law.

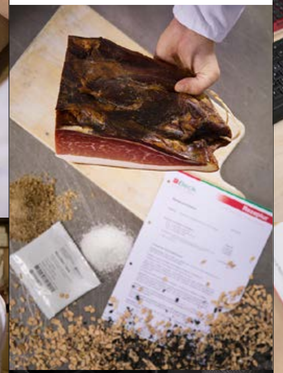
02

DISTRIBUTION



Our sales and field workers maintain close contact with our customers. As years went by even real friendships developed – because we offer more than just outstanding products …

Distribution and sales means more to us than just selling. Our employees individually advise and inform you in comprehensive courses and workshops.

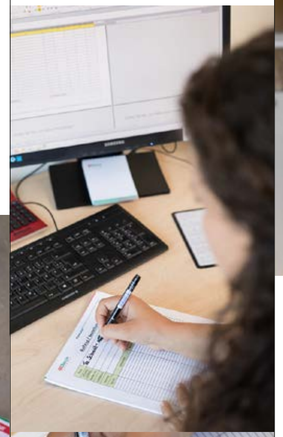




03

ADMINISTRATION

Our interface between customers and staff: Not only internal affairs get solved in our administration office. Here we receive orders from our customers and process them quickly to get them dispatched.





Each order is precisely logged, so that we are always perfectly prepared for future demands.

04

PRODUCTION





Depending on the order, we manually or automatically fill the mixtures into batch-sized aroma-protection bags.

In each production strict quality and hygiene standards do apply. Metal detectors examine each bag and special filters clean the surrounding air. The aroma-protection packaging ensures that each order, customer-specific or a standardised product, reaches our customers with full seasoning strength.



05

QUALITY CONTROL

Beck products are regularly tested, sensorially, chemically and microbiologically, in our internal laboratory but also from independent institutions. Seamless controls from incoming goods to dispatch, ensure that only the highest quality leaves our house.



Each batch of our products undergoes a whole lot of quality tests.

06

DISPATCH



We are known for our flexibel and quick response to customer questions and orders. With optimised warehousing and our own fleet we ensure that each orders gets to our customer on time.

Our dispatch is characterised by efficient storage and quick reaction times.



07

DEVELOPMENT / TECHNOLOGY CENTRE



Beck never comes to a standstill. In our technology centre we always try out new ideas, recipes and raw materials. We always test our products under real conditions. So we can offer our customers new highlights on a regular basis …

WHAT WE TACKLE, SHOULD ALWAYS BE PERFECT.





Recipe service

Expert advice

On-site service and technology consulting

Workshops, seminars

Declaration recommendation



Laboratory control of products

Application technology centre with most modern machinery





A well-deserved break after successful business deals: Manfred Beck and Rainer Eberhardt on a quick detour to Capetown, South Africa

Out of deep passion for ham and sausages

How a great friendship between two men can inspire business success

Manfred Beck and Rainer Eberhardt are brothers in spirit. They met for the first time during their apprenticeship in the parental butcher shop Beck – without knowing that one day, they would be writing an extraordinary success story together …

Somehow they never lost contact after their first encounter – which, now looking back, you can take as a wink of fate … Mutual sympathy brought them back together in 1989 – this time in northern Germany, with business in mind. Over a cup of coffee they were pondering the future, thinking: „Let's get a project on the way!" During this conversation it was clear again: Beck and Eberhardt were on the same wavelength, with a similar mindset, they complemented and inspired each other.

In addition to that, their four children were of the same age. So they started to see each other privately too.

Successful together? Absolutely possible!

The first concrete idea came along: How can you produce cooked ham in uniform size and form in one process? Beck brought along his know-how as a trained butcher and Eberhardt looked at it from a technical point of view as a stainless steel expert. Together they tinkered over a ham press. The first model got tested in 1998 in Germersberg, after a few fallbacks. Initially it started off a bit bumpy, and in the first week 4 to 5 nightshifts were necessary to get the machine to run properly. After numerous detail improvements, Beck and Eberhardt decided it was time to introduce the press to customers and offer it for sale.
It followed a time of intensive "bell ringing", joint visits of trade fairs and customers, to convince the industry of the advantages of the innovative ham press. They had to wait for the initial success … till the idea of the cooked ham found some keen supporters. Suddenly, in conjunction with Beck products, the press sold very well and since then, the product range of spices and presses, has been constantly expanded.

About huge hams, ministers and street gangs

Beck and Eberhardt didn't just offer their spices and presses in Germany, but introduced them all over the world. Their travels brought them to Austria, South Africa, Russia, Asia, South America and Switzerland – a time full of adventure. The Swiss customs office did not accept the 40 kg ham – 1 kg would have been allowed – the duo and the ham press were stuck till all required paper work was done and the fine was paid. In Chile, the two of them were greeted by the minister of the interior but nearly fell into the clutches of street robbers.

But all those adventures just brought the two friends even closer together …

Such an honest, open and trusting partnership is hard to find in a harsh day-to-day business life.

And we are proud of it!



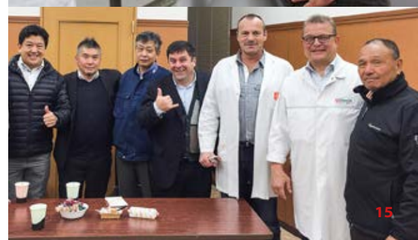
From the top:

1. Spices and ham press for Eastern Europe: First joint trip to the Ukraine
2. How to make bacon: Workshop in Thailand on how to optimise the production of bacon.
3. Technology centre Schnaittach: Production of bacon with Beck spices in Eberhardt presses.
4. Even in Japan interested parties are delighted with our products.









RECIPES

SEMI-DRY PRODUCTS WITHOUT LIMITS

Our traditional variety with a rustic look, perfect reddening and a rich taste

Brotzeitringel R.Nr. 06.135-5-1

Schinkenkrakauer R.Nr. 06.107

Brotzeitringel

Hüttenvesper

Schinkenkrakauer

Cabanossi

Material Brotzeitringel

15.000 kg	beef III	
8.000 kg	pork meat III (pork knuckle meat)	
30.000 kg	pork meat II	
38.000 kg	pork meat VI	
9.000 kg	Ice cold water	
100.000 kg	in total	

Seasonings and ingredients per kg of mixture: .... Art.-Nr.

24.0 g	NPS	
18.0 g	Brotzeitringel Kombi	56.1922000

If desired:

80.0 g	Emmentaler Käse Würfel 8x8 mm ..	70.9870553

Processing / Manufacturing notes

Material preparation: Mince (3 mm grinder) beef III separately. Add pork knuckle and cheek meat and also mince with 3 mm. Mince S II with 6 mm. Mix R III and all other ingredients, including the entire fill, in the cutter , till it thickens. After that, add the minced pork knuckle meat, S II and cheeks and mix in thoroughly.
To fill: S-Skin Cal.: 30/32 Filling weight: 288 g/p (rings).If possible, let the filled products rest overnight in the chiller.

Parameter:

Drying:	70 °C to KT: 40 °C
Drying:	70 °C 20 min.
Smoking:	70 °C 30 min.
Cooking:	85 °C to KT: 72°C 75 % rh
Drying:	85 °C to KT: 72°C 75 % rh
Drying:	70 °C 45 min.

Let it cool down in open air and on the next day, dry again at high circulating air for 6-8 hours at 17 °C and dry at 69 % rel. F.

Material Schinkenkrakauer

60.000 kg	pork meat I	
10.000 kg	pork meat II	
8.000 kg	pork meat III	
10.000 kg	pork meat VII	
8.000 kg	beef II	
4.000 kg	ice	
100.000 kg	in total	

Seasonings and ingredients per kg of mixture: .... Art.-Nr.

23.0 g	NPS	
4.0 g	MB Cut PR 4 umgerötete Brühwurst .	10.1804200
5.0 g	Tiroler Krakauer Kochsalami	51.1922000
2.0 g	RotStabil Classic 210.....	31.1114200
2.0 g	Glutarom S	32.1015000
1.0 g	Knoblauchgranulat fein.....	70.9870167

Processing / Manufacturing notes

The day before, cut pork meat I into cubes (2 cm), pork meat VII into small cubes (5 mm) and mix with the proportional salt and seasoning. Let pork meat II freeze on.
Mince the well-chilled pork meat III and R II in the 3 mm grinder. Put the meat into the cutter with the cutter processing aids, salt and spices and cutter till it slightly thickens. Add ice and sausage meat on high speed, and get it to highest binding. At approx. +6 °C,. mince (3 mm grinder) pork meat II and reddening agent. After that thoroughly mix in pork meat I and pork meat VII.
Fill mixture into prepared fibrous casings. Reddening of the sausages at 50-60 °C and smoke to the desired colour on 70-75 °C. Boil at 75-78 °C and rinse off.
Semi-dry products are usually smoked in cold smoke overnight.

RECIPE

HÜTTENSCHINKEN DELUXE

Rustic coating seasoning - with a handcrafted look - tender and juicy with optimal colour retention.

R.Nr. 01.918-10

Material Beef Brisket

Brine: ..... **Art.-Nr.**

9.000 kg	water	
0.500 kg	cooking salt	
0.500 kg	Braten Quick Beef Buffalo	20.3270500
0.050 kg	MB Cut Liquid 1	10.2400000
10.050 kg	in total	

Ingredients per kg of meat for the gravy:
25.0 g Beef Brisket 52.1285100

Processing / Manufacturing notes

Prepare brine as described and inject with 18 %. Check weight. Put the meat in the tumbler after injecting and process as follows.

Tumbler: 2 hours of continuous operation / 6 rpm / full vacuum. Add the coating seasonings to the tumbler after 1.5 hours. Then put the meat into a water bath in a robust vacuum, boil-in-bag packaging and allow to boil for approx. 18-20 hrs at 78 °C. Take the brisket out and bake in the oven for approx. 30 min till required browning.

Preparation options

Oven preparation:
Take the meat out of the vacuum, boil-in-bag packaging. Put the meat juices and meat into a suitable roasting dish and bake in the middle of the oven for approx. 25 min at 150 °C. Pour meat juices over the meat 2-3 times during the heating process.

BBQ preparation:
Take the meat out of the vacuum, boil-in-bag packaging. Heat for proxy 25-30 min on the grill, on indirect heat, and turn it over from time to time.

For the gravy:
Mix approx. 250 ml of juices (alternatively meat stock) with 30 g Beef Brisket seasoning. Add 125 g of ketchup and 125 g of mayonnaise or salt cream according to taste.

Cut the beef brisket on a wooden board in approx. 1 cm thick slices (make sure that the cut is made across the meat grain). Coleslaw or a hearty potato salad with broth goes well with the brisket.
In the USA beef brisket gets served in a burger bun or two thick slices of sandwich bread.

Injection: 18 %

RECIPE

B-B-B-BEEF BRISKET BABY

Spicy Beef brisket will be your counter favourite

R.Nr. 13.360-6

Processing / Manufacturing notes

Make sure that the quality of meat and its maturity (at least 3 days after being slaughtered) are optimal. Strictly stick to injection and double check. Put in tumbler immediately after injecting, and process it with the ideal program setting.

Tumbler: 30 min. Continuous operation at 10 rpm, then process over night. 12 hours total time // 10 rpm // 10 min. operation // 20 min. break.

Sprinkle the ham with Rohwusal Pökel Bauern Art and form into a rustic shape. Pull into a ham net, put onto a grid and into a combination machine.

Drying / Smoking:

Drying:	1 hr. 65 °C
Smoking:	20 min. 6 5°C
Drying:	10 min. 65 °C
Smoking:	20 min. 70 °C
Drying:	10 min. 75 °C
Cooking:	1 hr. 70 °C
Cooking:	78 °C to KT 68 °C

Material Hüttenschinken

Ham bars (Silverside with hip)

Brine: ..... **Art.-Nr.**

100.000 kg	water	
14.000 kg	NPS	
6.000 kg	Schinken Quick Tradition BP	20.0053300
120.000 kg	in total	

Coating seasoning:
Rohwusal Pökel Bauern Art 25.0330000

Injection: 20 %

RECIPE

CONNECT FOUR – DUMPLINGS

From Grandma's traditional kitchen - variety, quick and effortless

Brezenknödel R.Nr. 14.204

Spinatknödel R.Nr. 14.203

Speckknödel R.Nr. 14.202

Semmelknödel R.Nr. 14.201

Material Brezenknödel

Material:		Art.-Nr.
41.000 kg	water	
38.000 kg	Brezelknödelbrot	70.9877212
11.000 kg	Knödel WürzZauber	50.1430000
10.000 kg	oil	
100.000 kg	in total	

General processing / Manufacturing notes

In the cutter mix Knödel WürzZauber with water and oil. Carefully add the remaining ingredients and let them soak for 5 minutes.

Fill the mixture with a portioning machine into sacs and form into round dumplings. Per piece 80-100 g. Boil dumplings at 90 °C for approx. 30 minutes.

Cool for 10 minutes in a water bath. The amount of water depends on the bread cubes used and has to be adjusted accordingly.

If you fill the dumplings into sacs we recommend to add 2 % more liquid.

Material Spinatknödel

Material:		Art.-Nr.
22.000 kg	bread cubes, alternatively: Brezelknödelbrot	70.9877212
29.000 kg	water	
22.000 kg	leaf spinach, defrosted and squeezed out	
11.000 kg	Knödel WürzZauber	50.1430000
10.000 kg	spicy cheese cubes (e.g. mountain cheese)	
6.000 kg	oil	
100.000 kg	in total	

Material Speckknödel

Material:		Art.-Nr.
35.000 kg	water	
27.000 kg	bread cubes, alternatively: Brezelknödelbrot	70.9877212
12.000 kg	bacon pieces, fried	
11.000 kg	diced onion, sautéed	
8.000 kg	Knödel WürzZauber	50.1430000
7.000 kg	oil	
100.000 kg	in total	

Material Semmelknödel

Material:		Art.-Nr.
45.000 kg	water	
35.000 kg	bread cubes, alternatively: Brezelknödelbrot	70.9877212
10.000 kg	oil	
10.000 kg	Knödel WürzZauber	50.1430000
100.000 kg	in total	

Brezenknödel

Spinatknödel

Speckknödel

Semmelknödel

On the next page you will find STEP by STEP instructions for a perfect Brezenknoedel ...

Brezelknödelbrot Art.-Nr.: 70.9877212

Our Herr Sommer

Knödel WürzZauber Art.-Nr.: 50.1430000

Öl

4 Steps for enjoyment

Our product developer will show you how easy it is – with love for craftsmanship!









Many regions have their very own dumpling specialties – and often we enjoy them even more so, because they remind us of our last holiday in the alps, or the skiing hut in South Tyrol. Customers like to buy ready-made, packaged dumplings at the butcher's to serve at home with their meat or gravy dishes.





Ingredients It doesn't matter if pretzel, bacon, spinach or bread dumplings: The base recipe is always identical and later on is topped up with special additions to achieve the variants. For now all we need is approximately four parts of water and Brezelknödelbrot (Pretzel bread dumplings) and each one part of oil and our mix of Knödel WürzZauber.

Step 1. Add water and oil in a mixing bowl. Keep adding the desired amount of Knödel WürzZauber and keep stirring with a whisk thoroughly. Afterwards add the Brezelknödelbrot and according to your final version of dumpling add other ingredients, e.g. alpine cheese dices and minced spinach, fried bacon and browned onions. Mix carefully and let the contents swell for about five minutes.

Step 2. Form round dumplings at a final weight of around 80 to 100 grams. Boil them at approximately 90 degrees Celsius for about 30 minutes.

Step 3. Let them cool down in cold water for 10 minutes. Depending on the used breadcrumbs the amount of water may vary.

Step 4. South Tyrolean spinach dumplings look just great when scattered with Parmesan cheese and served in melted butter. Bread dumplings are great with chanterelles in a tasty cream sauce. Traditionally you add sauerkraut. But of course there are no limitations to your creativity in adding other side dishes.



You don't have to crumble as much as our photographer. All these delicious and even more dumpling recipes can be downloaded under beck-gewuerze.de

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