

Press Release

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www.visit-thuringia.com

Erfurt, Germany, 2 December 2022

Our culinary

The combination of locally made tableware and the Thuringian cuisine is an experience for all the senses; for the locals, it is a reminder of childhood and represents "home". Not only does it unite the enjoyment of regional specialities with an appreciation of Thuringian artisanry, the entire experience also stands for good food and an enthusiasm for serving guests culinary delicacies as well as the local culture on a plate. At its heart are people with passion and creativity, along with the regional producers.

The most famous speciality: Thuringian rostbratwurst sausage

What do people immediately associate with Thuringia as a travel destination? Thuringian rostbratwurst sausage is always one of the first things they think of. It is one of Thuringia's most popular culinary specialities, a must-have for visitors, and one of the stars of the locals' summer barbecues. However, what makes an original Thuringian rostbratwurst sausage what it is? An original Thuringian rostbratwurst sausage is around fifteen to twenty centimetres long and weighs around 100 to 150 grams. This kind of sausage has been enjoyed in Thuringia for centuries, or since 1404, to be precise, as proven by an ancient copy of a priory invoice from the Jungfrauenkloster convent in Arnstadt. You are unlikely to find out 100% of the ingredients of a genuine Thuringian rostbratwurst sausage, as every master butcher has their own secret recipe that has often been passed down through the generations. The sausages are always seasoned with salt, pepper, marjoram, cumin (either whole or ground) and garlic. The seasoning is added to the filling, which consists of pork, in part also of veal or beef.

Thuringian dumplings as a Sunday treat

In many of Thuringia's regions, they are a firm element of a successful Sunday lunch: genuine Thuringian dumplings, served with a savoury roast and red cabbage. The Thuringian composer and interpreter of folk songs Herbert Roth once put it like this: "A Sunday without Thuringian dumplings would lose much of its meaning."

Other regional specialities from Thuringia

People who associate Thuringia only with bratwurst sausage and dumplings will be surprised at the culinary diversity it has to offer beyond its two most famous specialities. What do saffron, mustard, "Mutzbraten" (spit roasted pork shoulder), "Feldgieker" (a type of cured sausage) and "Brückentrüffel" (a praline speciality) have in common? All of these are also delicacies made in Thuringia, and there's an amazing story behind each of them, like that of the saffron, for example, which is grown and harvested in Altenburg, or that of one of Germany's last mustard factories still in operation today, which is located in Kleinhettstedt. Then there's the sausage specialities from the Eichsfeld region, and the handmade "Brückentrüffel" pralines from Erfurt, or the fact that Germany's northernmost quality wine producing area is located in Thuringia...

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Thuringian artisanry

Thuringia is home to many renowned factories that can look back over a long history. The manufacture of porcelain, ceramic and glass products is still one of the artisan crafts that is typical for the region. See glass being made on a visit to the stained glass works in Lauscha, where you can also learn many interesting facts about how glass is made from the people who make it. Castle Leuchtenburg invites you to go on a multisensory journey back through time and the history of porcelain. The multi-award winning interactive exhibition also includes 350 very valuable exhibits.

Numerous smaller production companies, industrial factories and museums throughout Thuringia offer interesting insights into the region's porcelain-making tradition, for example the Kahla porcelain factory, the Aelteste Volkstedter Porzellanmanufaktur in Rudolstadt, Wagner und Apel in Lippelsdorf, or factories throughout the country on the "Day of Thuringian Porcelain". Another typical Thuringian ceramic product is "Bürgeler Keramik", slipware made in Bürgel with a distinctive blue-and-white design, white dots on a blue background. It is still produced in Bürgel to this day. In Thuringia, these typical artisan crafts are combined with the traditional and the modern Thuringian cuisine.

Information and brochures on the holiday state of Thuringia, accommodation and travel programmes, event information, tickets and last-minute offers are available from the Thuringia Tourist Board on the hotline +49 (0) 361-37420 or on the internet at www.visit-thuringia.com.

Thüringer Tourismus GmbH (TTG)

The company Thüringer Tourismus GmbH (TTG) is the tourism marketing organisation of the Free State of Thuringia. Its main activities and objectives include external marketing, image and product advertising and providing services in the tourism market. With nearly 10 million overnight stays, a gross turnover of more than 3.1 billion euros and over 100,000 jobs, the tourism industry represents an important economic factor for the state. The State of Thuringia is the sole shareholder of the company Thüringer Tourismus GmbH.