



WELCOME TO

Sip & Savour

Your monthly newsletter about all things food and wine



How to: Knafeh Nabulsia



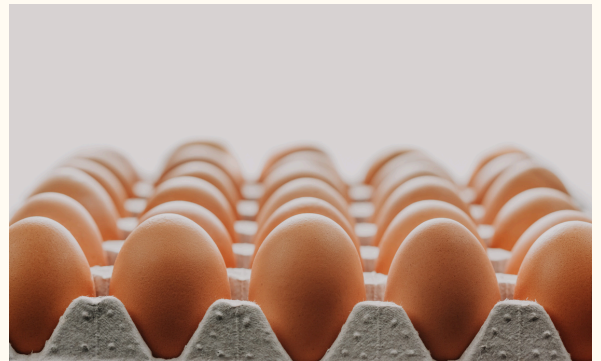
Berlin is popular for being a cultural melting pot, which automatically means there's an abundance of different ethnic food. One of which is a dessert called Knafeh. The Middle Eastern dessert can be easily found in many Arabic and Turkish food restaurants with different variations, however, Knafeh Nabulsi is oddly hard to find. Knafeh Nabulsi is known for its soft, almost sandy, outer bite and an

[CHECK
THE
RECIPE](#)

exaggerated cheese pull, doused in syrup. Pass by Malek Al Konafeh in Sonnenallee and give it a try, or you can get creative at home and do it yourself. Here's a traditional recipe of Knafeh Nabulsi.

Egg Farming and Production in Germany Debunked

There's the lifelong debate of which types of eggs are ethical to buy, which ones are the most nutritious, or whether they're all the same and we're being greenwashed. A simple task as picking out eggs for the household has become an arduous chore to some people. Here's a simple guide on what you need to know about the eggs available on the market, especially if you're new to Germany, and what can be the best choice for you.



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The Wine from The Abyss

You can literally put the taste of Portofino in a glass? The Bissoni winery, in Portofino, has created a sparkling wine that is fermented underwater. Abissi is a wine with a frank and dry flavor, rich in minerality. Its specialty is definitely its preservation, in the waters of Portofino, as in the classic summer dream of La Dolce Vita. Picking up on the aesthetics and concept of the underwater archaeological finds of which Italy is full, Abissi brings to the table the essence of its very name, which means depths of the sea.

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[CHECK HERE THE UNDERWATER PROCESS](#)

The Champagne Widow

Did you know that Veuve Clicquot - one of the most famous champagne in the world - changed wine history thanks to a widow who demonstrated independence and stubbornness in the 19th century? Madame Clicquot lost her husband, became a Veuve (Widow) and inherited a failing champagne business. In a ravaged by the Napoleonic era France, Clicquot managed to invent the world's best-selling type of champagne. This is a story of wars, international trade, French upper class, women's emancipation in the business world, yeasts and innovatory revolution.

[READ THE FULL STORY HERE](#)



Malafemmena- The Full Neapolitan Experience in Berlin

Located down one of the posh streets in Schöneberg is a cozy Italian restaurant with dim lighting, a wooden bar countertop and a Vespa scooter. Malafemmena serves traditional Neapolitan food with ingredients imported from the mother land.

[READ THE FULL REVIEW HERE](#)



Thanks for reading!

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