

NÜRNBERG

TOYS AND TRAINS / ALBRECHT DÜRER / LEBKUCHEN / CHRISTKINDLSMARKT / ROSTBRATWURST

“Why is the Nuremberg bratwurst so small?”

Since the official recipe for the Nuremberg bratwurst (Nürnberger Rostbratwurst) was established by law in the year 1313, many legends have arisen to answer this question. One has it that the Nuremberg butchers of the 15th century had to make the bratwurst small enough to fit through a keyhole, so as to be able to continue selling the bratwursts after the curfew.

Another, perhaps more authentic version says that Nuremberg, as a wealthy medieval city at the crossroads of major trade routes, and imperial meeting place over hundreds of years of the electors of the Holy Roman Empire, developed a taste for smaller, more delicately-spiced sausages than other places, where the emphasis lay on quantity.

Beyond question is the high status of the finger-sized wurst in the hearts of Nurembergers today. The unique size and taste of the miniscule sausage, often consumed “Drei im Weggla,” meaning “three in a roll,” is ensured by an EU Protected Geographical Indication label (PGI), meaning it can only be produced in Nuremberg according to a single recipe.

Learn more about the Nürnberger Rostbratwurst

Visitors to Nuremberg can experience the culture of the Rostbratwurst on a city tour highlighting key locations in the wurst’s illustrious history. But there are many ways to experience Nuremberg other than from the “bratwurst perspective.”

Traditional serving of Nuremberg
bratwursts (Nürnberger Rostbratwurst,



The Bratwurst

Nuremberg

NOT ALL BRATS ARE ALIKE



Nürnberger Bratwurst

There's much more to German cuisine than just brats, but these worldwide exports are popular for a reason – they taste great! The versions from Thuringia and Nuremberg are now protected by the European Union as regional specialties. And of course, the brat also has a number of American cousins.