Cookbook
by LOHMANN
Dear LOHMANN Egg Fans,

World Egg Day is celebrated across the globe on the second Friday of October every year.

The global event welcomes everyone to honour the unique contribution eggs make to supporting people around the world.

World Egg Day was established at Vienna 1996, when it was decided to celebrate the power of the egg. Since then, egg fans around the world have thought up new creative ways to honour this incredible nutrient powerhouse, and the day of celebration has grown and evolved over time.

There are lots of ways to celebrate the World Egg Day 2022. We at LOHMANN have decided to publish an exclusive cookbook including the favourite recipes from our Technical Service, Sales and Marketing Team! It couldn’t be more international!

You will find everything here, from savoury to sweet, cold or warm, meat or vegetables. But there is one thing you will not find: a recipe without LOHMANN eggs!

Have fun cooking!

And don’t forget: LOHMANN - for every management the right hen, for every market the right egg and from now on for every taste the right recipe!

Enjoy your meal!

Your LOHMANN TEAM
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**EGGCAKE**

*a traditional Danish dish*

**Ingredients**

- Thick sliced tomato
- Smoked bacon
- Salt and pepper to taste
- 25ml water
- 25ml whipping cream
- 4 LOHMANN eggs

1. Whip the eggs thoroughly in a large bowl. Add whipping cream and water and whip to an even consistency.

2. Fry the bacon on both sides on a dry pan til golden and crisp. Take off heat and remove bacon slices to dry.
On the same pan add cooking oil of choice and turn to a medium heat. Add in the egg mass and cook for 5 minutes.

Turn down heat and put a lid on the pan, continue cooking for about 10 minutes till the top is firm.

Add sliced tomatoes and bacon, sprinkle chopped chives on top. Salt and pepper to taste and slice in to even triangular pieces.
MEDITERRANEAN EGG SALAD
with zucchini and anchovy cream dressing

Ingredients

- 500 g zucchini
- 12 LOHMANN eggs
- 2 mini romaine lettuces
- 75 g pitted green/black olives
- 100 g anchovy fillets in oil
- 250 g heavy cream cheese
- 400 g yogurt
- freshly ground black pepper
- 1 tablespoon grated organic lemon peel

1. Hard boil the eggs for about 10 minutes. Then rinse the eggs, peel and cut crosswise into thicker slices.

2. Meanwhile, clean the lettuce, divide into leaves, wash and spin dry or pat dry. Cut the lettuce crosswise into strips.

3. Wash and clean the zucchini and cut or slice into thin sticks. Cut the olives crosswise into fine rings.

4. Drain the anchovy fillets and dab them with kitchen paper. Set aside 6 small fillets to garnish the salad. Mash the remaining ones with a fork, put them in a mixing bowl with the cream cheese and yogurt and blend finely with a hand blender. Season the anchovy cream dressing with pepper and lemon zest. Since the anchovies are very salty, no additional salt is used.
In a shallow bowl, first place the romaine lettuce strips, then layer the zucchini sticks on top, and then spread the egg slices on top, except for a small remainder. Spoon the dressing over the salad and garnish everything with the anchovy fillets set aside. Spread the remaining egg slices and olive rings on top.

Jörg Heier
Managing Director
Operations

The salad tastes best when it has been infused for a day. So a little patience!
Mirza Ghasemi
A dish from North of Iran

Ingredients

- 2 large Eggplants
- 2 large tomatoes
- 1 clove of garlic
- ½ Teaspoon Curcumin
- Salt, pepper and oil
- 2 LOHMANN eggs

1. Roast the Eggplants whole and unpeeled in the oven for 40–45 minutes at 220C until the flesh is softened right through to the center. The traditional alternative way is to grill the eggplants over an open flame on a barbecue till the skin is completely blackened, through this method the smoky taste turns up the best.

2. Let them cool, then skin them mash them with a fork.
Cook the garlic slices through with olive oil. Add Curcumin, salt, and pepper when garlic slices begin to get brown. Add the chopped tomato to the pan and cook for about 15-20 minutes until they are cooked through.

Add the mashed eggplants into our garlic and tomato sauce and stir them well. Cook it for 8-10 minutes and stir it sometimes.

Make 2 little holes in the mixture and pour the beaten eggs in the holes straight into the pan. Do not stir in the eggs and cook the mixture for more 5 minutes till the eggs are softly cooked.

The dish is ready to be served now. If preferred, you may mix the eggs with the mixture before serving. The dish can be served warm with pita bread or cooked Basmati rice or cold as a starter.
CREPIOCA
A delicious invention made when you mix crepe and tapioca flour

Ingredients

- 1 LOHMANN egg
- 2 spoons of tapioca flour
- Parmesan cheese
- Olive oil
- 1 tablespoon of salt
- Frying pan

1. Break the egg into a bowl
2. Add tapioca flour and mix it
3. Add the egg and parmesan cheese and mix again
4. Add oil into the pan and put in the mixture
5. Wait until it is ready to flip.
6. Then flip and wait a bit until both sides are ready
7. Fold it and put it on a plate

Enjoy!

This is a simple way of making it. Other ways include tomato, ham, mozzarella slices, banana, caramel etc...

Thomas Abdo Calil
Global Technical Service Incubation
HOMEMADE SCOTCH EGGS with an English twist

Ingredients

- 5 LOHMANN Eggs
- 300g sausage meat
- 1 tbsp English mustard
- Splash of milk
- ½ cup of flour
- 1 cup golden breadcrumb
- 3 tbsp mixed herbs such as chives & thyme
- Salt and pepper
- Vegetable oil for frying

1. Place four eggs in a pan of cold water, bring to the boil and reduce the heat to a simmer. Then cook the eggs for 6 minutes.

2. Once cooked place them immediately into a large bowl of iced water to cool.

3. While they are cooling, chop the herbs and place them into a mixing bowl along with the sausage meat.

4. Add the mustard (for the English twist) and season lightly.

5. Carefully peel the eggs and set aside.

6. Beat the remaining egg in a bowl with a splash of milk, and place seasoned flour in another bowl and your breadcrumbs in a third bowl.

7. Beat the remaining egg in a bowl with a splash of milk, and place seasoned flour in another bowl and your breadcrumbs in a third bowl.

8. Arrange them in an assembly line.
Divide the meat mixture into four equal portions.

Put a square of clingfilm on your work surface and lightly flour.

Place one of the meat portions in the centre and cover with another square of cling film.

Gently roll the meat until its large enough to cover the egg.

Take one of your peeled eggs and dip it into the flour bowl, then place it in the centre of the rolled meat. Roll the meat around the egg bringing in the sides to encase. Using your hands, smooth it into an egg shape.

Dip each prepared egg in the flour, followed by the beaten egg and then the breadcrumbs.

Dip once more into the beaten egg followed by a final dip into the breadcrumbs.

Once finished put all the eggs on a plate, cover with cling film and place in the refrigerator to firm.

Once ready, heat the pan of oil to 175°C and place two eggs at a time into the hot oil and cook for 8 minutes.

Drain the cooked eggs on kitchen paper, then lightly season and serve with some local chutney and some English cheese.

Mark Allen
Global Technical Service
Flock Management
Burger

Mix the ingredients for the horseradish cream and season with salt.

Fry the onions in plenty of butter for a little five minutes until nicely browned.

Season the meat with salt and pepper and form burgers.

Fry the burgers in oil, 1 – 2 minutes on each side, at medium-high temp.

Toast the bread on the cut sides.

Fry the eggs as a fried egg.

Assemble the burgers.

Ingredients

- 600 g hamburger mince
- 4 hamburger buns
- 4 LOHMANN eggs
- 4 crispy lettuce leaves
- Oil, salt and pepper
- Sliced onion
- Horseradish cream
- 1 ½ dl crème fraîche
- 1 tablespoon mustard
- 3 tablespoon grated horseradish
Ron Eek
Global Technical Service
Flock Management
After washing the potatoes, peel them and cut into thick slices. Chop the onion as well.

Then warm up the olive oil in the pan (normally a large one) and fry potatoes and onion stirring frequently (avoid getting very fried potatoes – stew) and adding salt. Both olive oil and potatoes must be covered by the oil when frying.

Once both, onion, and potatoes, are fried then strain them in a bowl removing the oil that must be kept in another bowl.
2. Take the eggs and beat the eggs with a fork, then add the potatoes and onion and stir adding some salt.

3. In a medium size pan, heat a couple of the retired oil tablespoon (only covering the bottom of the pan). When it is warm, add the mixture of potatoes, onions, and eggs and heat moderately. Spin the pan by using the handle frequently to avoid getting the omelette stuck to the pan.

4. After some minutes (4–5min), by using a cover or a plate big enough, turn over the omelette and heat for another 4–5 min. (if you like more cooked, heat for a longer time). Spin again frequently the handle.

5. Finally slide the omelette in a plate and wait 10 minutes. Then it’s ready!
MENEMEN
Spicy Turkish Omlette

Firstly, we have to chop the peppers. And peel the shells of tomatoes and chopped.

Then, put the butter in the pan and melt it.

When the butter melting add the chopped green peppers.

Next add the chopped capia peppers.
5. After the peppers are cooked, add the tomatoes to cook.

6. Add the kashar cheese.

7. After that, add the salt and (if you want spices optional) and add 3 or 4 eggs.

8. Wait for the eggs to cook. If you like you can mix/scrambled the eggs.

Enjoy your meal!

Esra Evrenkaya
Global Technical Service Nutrition
HAZELNUT CHOCOLATE Cake

Ingredients

- 200g sugar
- Vanilla sugar
- 200g butter
- 400g hazelnuts
- Baking powder
- 150g chocolate
- 6 LOHMANN eggs

1. Preheat the oven to 175°C and immediately use the heat generated to melt the chocolate on a heatproof plate.

2. Mix the first four ingredients until the sugar is properly dissolved.
3. Mix the ground hazelnuts with the baking powder into the butter

4. Add the melted chocolate and pour the (quite soft) mixture into a baking pan

5. Bake at 175°C for one hour. After about 20 minutes, put a piece of aluminum foil over it so that it does not get so dark
**Ingredients**

- 1/2 cup diced yellow onion
- 1/2 cup diced red bell pepper
- 1 jalapeño
- 2 teaspoons minced garlic
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon allspice
- 2 tablespoons harissa
- 28 ounce crushed tomatoes
- 15 ounce chickpeas
- 1 teaspoon lemon zest
- 2 tablespoons chopped cilantro
- 5 LOHMANN eggs
- Naan or crusty bread for serving

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**MOROCCAN BAKED EGGS with Chickpeas**

1. Preheat oven to 375 degrees F.
2. Heat a large skillet over medium-high heat.
3. When the skillet is hot add in a couple teaspoons of olive oil and swirl around the bottom of the pan.
4. Add in the onion, red bell pepper and jalapeño and sauté until they soften, about 2 minutes.
5. Add in the garlic, spices, kosher salt and fresh ground black pepper and sauté for another minute.
Stir in the harissa, crushed tomatoes, lemon zest and chickpeas until everything is combined.

Turn the heat down to low and simmer for 6–8 minutes or until the sauce has thickened slightly and everything is heated through. Stir in the cilantro.

Crack the eggs into the skillet over the sauce and season with kosher salt and black pepper.

Place the entire skillet in the oven and bake until the eggs are just set, 7–10 minutes.

Sprinkle with cilantro and serve with warm naan or crusty bread.
TANZANIAN CHIPS MAYAI
French Fries Omelette

Ingredients

- Olive oil
- French fries
- 2 LOHMANN eggs
- Salt to taste

1. Make yourself a good amount of French Fries or use store bought (I made my fries myself, just the way I like them).

2. In a bowl whisk the eggs, add salt and pepper to taste. Add French fries to the bowl and mix it all well.
3 In a pan heat oil and add the fries-egg mixture to it. Cook for 3–4 minutes until golden from bottom then flip and cook the other side.

4 Serve hot with your favorite chili sauce, bread or have it as is...

Enjoy!
Pão de Queijo Brazilian Cheese Bread

Ingredients

5 cups of sweet cassava starch
2 cups of milk
1 cup of oil
5 cups of Mozzarella cheese
1 tablespoon of salt
4 LOHMANN eggs

1. In a bowl, put the sweet cassava starch and leave it there.
2. Put the milk, oil and salt in a pan to boil. After start boiling, add these ingredients in the bowl with the sweet cassava starch.
3. Mix well and let it cool down. A wooden spoon can be used to mix the ingredients.
4. After cooling, add the crushed mozzarella and mix well again.
Add the EGGS one by one, kneading the dough until it becomes sticky (the dough is soft and sticking to the hands).

Place it in the fridge for 40 minutes. This period the dough stays in the fridge, makes it easier to make the balls by hand, because the dough is less sticky in the hands.

Take it out of the fridge and make balls. Grease your hands with oil when making the balls.

Place the balls in a baking dish in the oven for 35 minutes or until golden on top of the cheese bread.
Pasta alla CARBONARA

Whisk the yolks with the grated cheese into a paste. A pinch of salt can be added, but not much, as more saltiness will come from other ingredients.

Slice the guanciale and cut the slices it into 1-2cm strips. Fry it on medium/low heat in a large frying pan, until the strips are somewhat transparent and crisp. Remove from the heat.

Cook the pasta in boiled, generously salted water, according to manufacturer's instructions for al dente. Before straining the pasta, save a cup of the starchy water.

Strain the pasta and quickly add it to the frying pan with the guanciale (everything away from the heat, from now on). Mix it well with the guanciale and its melted fat. Transfer it to a mixing/serving bowl.

Ingredients

6 egg yolks from fresh LOHMANN eggs, just out of the fridge

400g of long pasta, such as spaghetti, or fettuccine, or linguine. Or else, rigate and mezze maniche are also used

160g of guanciale (cheek bacon)

120g of (dry) pecorino romano cheese, grated
Pour half a cup of the pasta starchy water into the bowl and add the yolk & cheese paste. Now mix the yolk paste and the pasta vigorously, beating to emulsify the paste in the water. If needed, use some more of the pasta water. Soon you will have a yellow creamy emulsion, and it is ready to be served.

If wanted, top with cracked pepper and more grated pecorino.

This is the pasta alla carbonara, an Italian dish with eggs that has gained popularity worldwide, but often misrepresented. Perhaps the most common sin is the use of cream or milk. Carbonara is dairy free. Actually, this is the reference you should look for when checking an Italian restaurant menu: if their “carbonara” has cream, you should leave.

No onions or garlic, no mushroom or herbs. Of course you can top with maybe parsley, nice taste, but this is digressing from the recipe. And don’t even think of coriander: that would be truly an abomination.

A few variations are reluctantly accepted by Italian traditionalists, naturally with plenty of controversy:

- Whether it’s durum wheat or egg pasta, it doesn’t matter.
- The addition of a single egg white is highly debatable, but some people do like to include one albumen.
- Under a storm of criticism, pecorino Romano cheese can be partly or totally replaced by parmesan or Grana Padano, or other pecorinos as Sardo or Toscano.
- Guanciale has already black pepper in it, so the ground pepper is optional.
- And finally, only if you cannot find guanciale, try pancetta and don’t tell your guests. You could be lucky and get away with it.
**NARGISI KOFTA**

1. Put ½ cup of oil in a pan
2. Add 1 cup onion pureed and cook for 2 minutes
3. Add ginger garlic paste and saute.
4. Then add pureed tomatoes, red chili powder, coriander powder, turmeric powder, cumin powder and salt.
5. Mix and cook until oil separates

**Ingredients**

- ½ cup of oil
- 1 cup onion pureed
- 1 tbs ginger garlic paste
- 1 cup pureed tomatoes
- ½ tbs red chili powder
- 1 ½ tsp coriander powder
- ¼ tsp turmeric powder
- ¼ tsp cumin powder
- 4 LOHMANN eggs
- 1 ½ tsp salt or to taste
- ½ cup yoghurt
- 3 – 4 green chilis
- 2 tbs coriander green
- 1 tsp whole spices powder
Then add ½ cup yoghurt

Cover the pan and cook for 6 – 8 minutes

Put in mince gg balls, green chilis, green coriander and whole spices powder

Cover the pan and cook on low flame for 10 – 12 minutes
MIMOSA SALAD
popular in Rusia

Ingredients

- 240 g canned fish
- 2 potatoes
- 1 carrot
- 1 onion
- 2 LOHMANN eggs
- mayonnaise
- salt

1. Hard-boil eggs (8–10 minutes), cool in cold water and peel.
2. Wash potatoes and carrots thoroughly and boil until tender (25–30 minutes over low heat). Cool and peel.
3. Cut the potatoes into small cubes and grate carrots on a coarse grater.
4. Separate the yolks from the egg whites. Crumble the yolks.
5. Peel the onion, cut into small pieces. Then open a jar of canned fish. Mash the fish in a jar with a fork along with oil and bones.

6. Spread the Mimosa salad in layers.
   - First lay out the canned fish
   - Then onions
   - Next is potatoes
   - Then a layer of mayonnaise
   - Next is the carrot
   - Mayonnaise again
   - Next is the egg white.
   - Salt to taste and brush with mayonnaise
   - And on top – crumbled yolks

Cover the Mimosa salad, place in the refrigerator for 2–3 hours, and then serve.
CRUMPLED EGG

Ingredients

- 4 LOHMANN eggs
- Salt, pepper and oil

1. Cook for 9 minutes
2. Let them cool and then skin them
Break it into a frying pan
Cook until tender

Aleksei Osipov
Sales & Technical Service C.I.S.
BOLZANO SAUCE with asparagus

Boil the LOHMANN eggs for 10 minutes. Then rinse them in cold water. Peel the LOHMANN eggs and separate the yolks from the whites.

1.

Finely chop the egg white and put the yolk in a bowl. Slowly and strongly stir in the oil so that it forms an egg mixture. To make it a little creamier, you can add some vegetable or meat bouillon.

2.

Then mix in the finely chopped egg white and season everything with mustard, salt, pepper, capers and lemon juice or the white wine vinegar and finally mix in the chives.

3.

Of course, the “Bolzano sauce” tastes best with our good LOHMANN eggs!!

Ingredients

10 LOHMANN eggs, boiled for 10 minutes
3–4 tsp mustard
Salt and pepper
2–3 tbsp Soup
Approx. 300 ml olive oil
Lemon juice or white wine vinegar
Chives
3–4 tsp capers (if you like)
And the “Bolzano sauce” with the delicious LOHMANN eggs is ready!!!

Why “Bolzano sauce”?
Bolzano sauce is an egg-based asparagus sauce that is served with asparagus in my home town of Bolzano and the surrounding area. Bolzano is the capital of South Tyrol and the region is known for its asparagus cultivation.

Serve the Bolzano sauce with fresh asparagus, potatoes, and ham.

Andrea Callwitz
Head of Marketing
Global Marketing & Events
Knead the flour, butter, eggs and Parmesan with salt, herbs and a little ground pepper into a shortcrust pastry.

Wrap the dough in plastic foil and leave to rest for at least 1 hour (better overnight).

Roll out the dough on a floured work surface to a thickness of approx. 5–6 mm and cut out stars as large as possible (approx. 9 cm) in diameter. The dough will contract slightly during baking.

Place the stars on a baking tray covered with baking paper and bake for approx. 20 – 25 minutes at 180 degrees. Leave to cool slightly.
Meanwhile, cut the well-drained tomatoes into fine strips

Put a little cream cheese on each of the cooled Parmesan biscuits, place an olive on top, then add a few tomato strips.

Finally, sprinkle a little sliced Parmesan over the top.
First, cut off the tops of the three peppers. Then remove the seeds and the white skin.

Add two eggs to each pepper and season with salt, pepper and freshly chopped parsley.
3. Then scramble the eggs in the peppers with a fork and sprinkle some cheddar on top.

4. Finally, place the peppers on the barbecue at approx. 180 °C for 20–25 minutes. Your savoury barbecue snack is ready.

Enjoy your meal!

Jan Kraßmann
Online-Marketing
Eggs in MUSTARD sauce

Mustard sauce and egg according to this German recipe is a perfect family dish: Few ingredients, quickly prepared and super tasty! This is how you will succeed in preparing hearty home cooking meal.

Peel the potatoes and heat a pan with salted water in the meanwhile. Then boil the potatoes in it.

Simultaneously, put the eggs in another pan and boil them as well.

While both are cooking, dice the onions, heat some butter in a pan and sauté the onions in it.

Afterwards put the milk in a bowl and stir in the flour. Pour into the pan with the onions, bring to the boil.

Ingredients

- 350 grams of potatoes
- 1/2 teaspoon of salt
- 8 LOHMANN EGGS
- 2 onions
- 30 grams of butter
- 4 teaspoons flour
- 500 ml milk
- 200 grams of mustard
- 1 teaspoon of sugar
- 1 teaspoon parsley
- 200 ml broth
3. Then add salt, pepper, sugar, broth and mustard and let everything boil down until thick.

4. Peel the boiled eggs and add them to the sauce. Divide the potatoes among the plates, add the mustard and the sauce and garnish with the parsley. Transfer it to a mixing/serving bowl.

Jessica Korella
Marketing