



COOKBOOK BY LOHMANN

WORLD EGG DAY 2022

Nicole Rehse
PR/Communication

For every management the right hen, for every market the right egg and from now on for every taste the right recipe!

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.

There are lots of ways to celebrate the World Egg Day on 14 October 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!



The first editions of our cookbook were given to the participants of our LOHMANN SCHOOL CAGE FREE, who were our guests on 14.10.2022.



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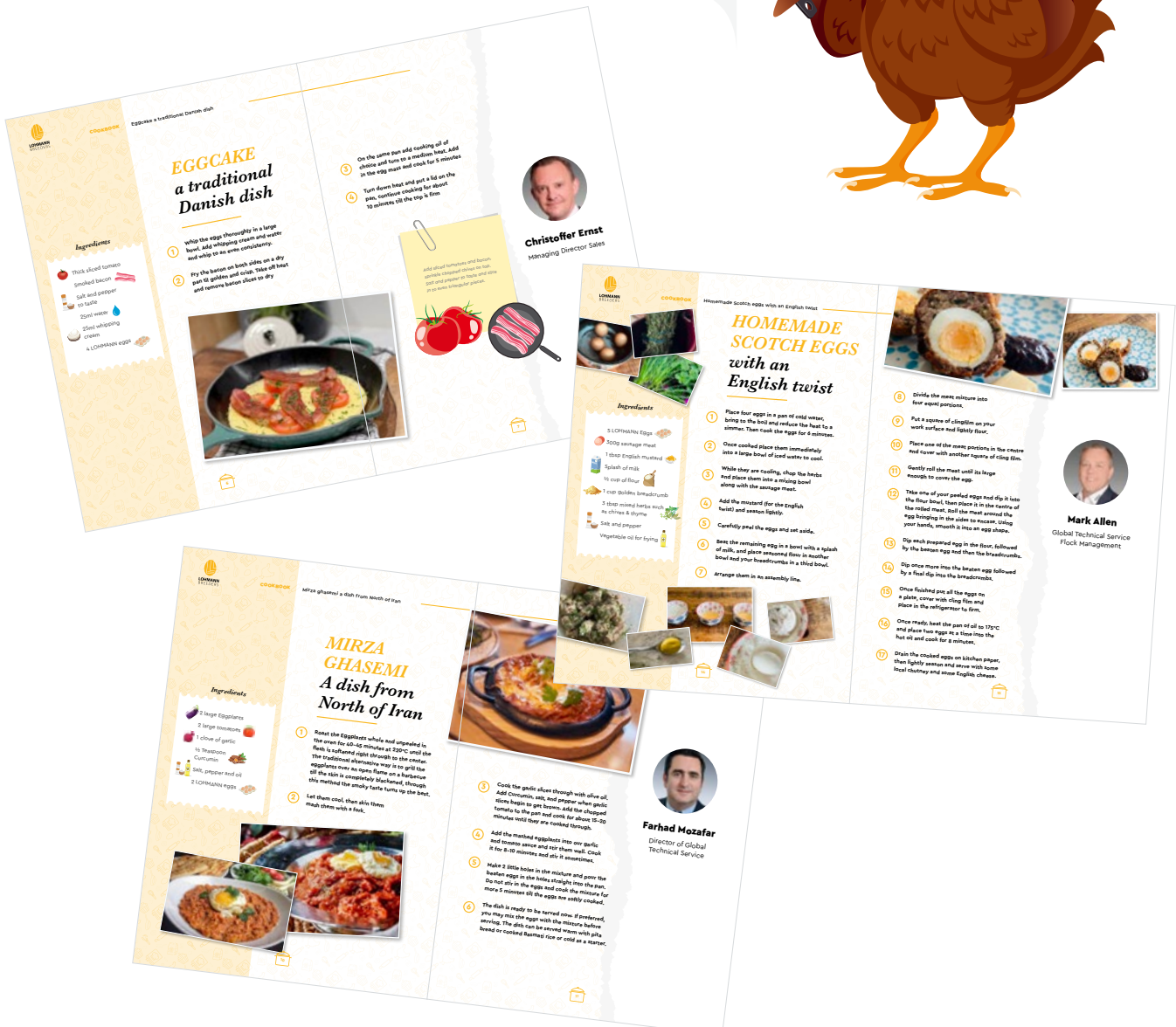
Do you also have a favourite recipe with eggs? Send it to us and join us for our next project CUSTOMER COOKBOOK by LOHMANN!

For every recipe you send in, you will get a little kitchen gadget! So get on the cooker and send the results to:

marketing@lohmann-breeders.com



We are looking forward to receiving your ideas!



MENEMEN Spicy Turkish Omelette

Ingredients

- 4 Lohmann eggs
- 2 tomatoes
- 1/2 green pepper
- 2 cups of onion
- 100 g butter
- 1 teaspoon salt

- Firstly, we have to chop the pepper, and peel the skin of tomatoes and chop.
- Then, put the butter in the pan and melt it.
- When the butter melting add the chopped green pepper.
- Next add the chopped onion support.
- After the pepper are cooked, add the tomatoes to cook.
- Add the onion cheese.
- After that, add the salt and if you want spices (optional) and add 2 or 4 eggs.
- Wait for the eggs to cook, if you like you can mix/hybridize the eggs.

Esra Evrenkaya
Global Technical Service Nutrition

POTATO OMELETTE Traditional Spanish Omelette

Ingredients

- Olive oil
- 1 cup onion peeled
- 1 kg of potatoes
- 8 Lohmann eggs

- Take the eggs and beat the eggs with a fork, then add the potatoes and onion and stir adding some salt.
- In a medium size pan, heat a couple of the onion oil (about 100g) (only covering the bottom of the pan). When it is warm, add the mixture of potatoes, onion, and eggs and leave moderately. Spin the pan using the handle frequently to avoid getting the omelette stick to the pan.
- After some minutes (5-10min), by using a corner or a plate big enough, turn over the omelette and keep for another 5-10 min. If you like more cooked, keep for a longer time. Spin again frequently the handle.
- Finally slide the omelette in a plate and wait 10 minutes. Then it's ready!

Juan Valle Diez
Global Technical Service Nutrition

HAZELNUT CHOCOLATE Cake

Ingredients

- 200g sugar
- Vanilla sugar
- 200g butter
- 400g hazelnuts
- Baking powder
- 100g chocolate
- 5 Lohmann eggs

- Preheat the oven to 175°C and coordinate the heat generated to melt the chocolate in a heatproof plate.
- Mix the first four ingredients until the mixture is properly dissolved.
- Mix the ground hazelnuts with the baking powder into the batter.
- Add the melted chocolate and pour the batter into a 20cm round cake pan.
- Bake at 175°C for one hour. After about 30 minutes, put a piece of aluminum foil over it so that it does not get so dark.

Dr. Matthias Voss
Veterinary Scientific Director

BOLZANO SAUCE with asparagus

Ingredients

- 10 Lohmann eggs, boiled for 10 minutes
- 3-4 tsp mustard
- Salt and pepper
- 2-3 tbsp oil
- Approx. 500 ml olive oil
- Approx. 500 ml white wine vinegar
- Chives
- 12-14 tsp cashew (if you like)

- Boil the Lohmann eggs for 10 minutes. Then rinse them in cold water. Peel the Lohmann egg and separate the yolk from the whites.
- Finely chop the egg white and put the yolk in a bowl. Sprinkle and strongly mix in the oil so that it forms an egg mixture. To make it a little creamier, you can add some mayonnaise or meat bouillon.
- Then mix in the finely chopped egg white and season everything with mustard, salt, pepper, and lemon juice in the white wine vinegar and finally mix in the chives.
- Add the "Bolzano sauce" to the asparagus and serve.
- And the "Bolzano sauce" with the delicious Lohmann egg is ready!
- Serve the Bolzano sauce with fresh asparagus, potatoes, and fish.

Andrea Callwitz
Head of Marketing Global Marketing & Events

PARMESAN RINGS

Ingredients

- 100 g butter
- 100 g cream cheese
- 100 g parmesan
- Oil, salt and pepper
- 1 tbsp herbs de Provence
- 200 g tomatoes, sliced, in oil
- 30 olives, without stone
- 80 g cream cheese

- 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. 8 cm in diameter) 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 in olive oil, then add a few tomato strips.
- Finally, sprinkle a little sliced Parmesan over the top.

Nicole Rehs
PR/Communication