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.
Join us for our next project

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!

Eggcake
A traditional Danish dish

1. Whisk 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, Salt, pepper and oil.

Curcumin
1 ½ Teaspoon
1 clove of garlic

2 large tomatoes
2 large Eggplants

2 LOHMANN eggs
Salt, pepper and oil

25ml whipping cream

Homemade Scotch eggs with an English twist

1. Take one of your peeled eggs and dip it into one of your beaten eggs. Roll the egg lightly in flour and place in the centre of the mixture of sausage meat and English mustard. Roll it around the sausage meat to encase. Using your hands, smooth it into an egg shape. Place this egg into a large bowl of iced water to cool.
2. Once finished put all the eggs on a flat plate, cover with cling film and work surface and lightly flour.
3. Divide the meat mixture into four equal portions.
4. Dip each prepared egg in the flour, followed by the beaten egg and then the breadcrumbs.
5. Cut the meat into four pieces and place in the refrigerator to firm.
6. Once ready, heat the pan of oil to 175°C and place two eggs at a time into the hot oil. Allow a gap of 3 minutes between cooking each batch to avoid overcrowding the pan. After 8 minutes, remove the eggs and allow them to drain on paper towels.

Gadget! So get on the cooker and send the results to: marketing@lohmann-breeders.com
Spicy Turkish Omlette

Firstly, we have to chop the peppers. After they are cut into strips, add them to a pan to fry them. After the peppers are cooked, add the kashar cheese. Then, add 3 or 4 eggs. Wait for the eggs to cook. If you like, you can mix/scramble the eggs. After that, add the Bolzano sauce with asparagus. And the “Bolzano sauce” with the delicious LOHMANN eggs is ready!! Serve the Bolzano sauce with fresh salad!