



LIBRO DE COCINA POR LOHMANN

DÍA MUNDIAL DEL HUEVO 2022

Nicole Rehse

PR/Communication

Para cada gestión la gallina adecuada, para cada mercado el huevo apropiado y a partir de ahora, para todos los gustos la receta idónea.

El Día Mundial del Huevo se celebra en todo el mundo el segundo viernes de octubre de cada año.

Este evento mundial reúne a todos para honrar la contribución única que hacen los huevos respaldando a las personas en todo el mundo.

Hay muchas maneras de celebrar el Día Mundial del Huevo. En LOHMANN, el 14 de octubre de 2022, decidimos publicar un exclusivo libro de cocina que incluye las recetas favoritas de nuestro equipo de Servicio técnico, Ventas y Marketing. ¡No podía ser más internacional!

Podrá encontrar de todo aquí, desde salado a dulce, frío o caliente, carne o vegetales. Pero hay algo que no encontrará: una receta sin huevos LOHMANN.



Las primeras ediciones de nuestro libro de cocina fueron entregadas a los participantes de nuestra LOHMANN SCHOOL CAGE FREE, quienes fueron nuestros invitados el 14.10.2022.



**DESCAGAR
¡AHORA!**





Acompáñenos en nuestro próximo proyecto

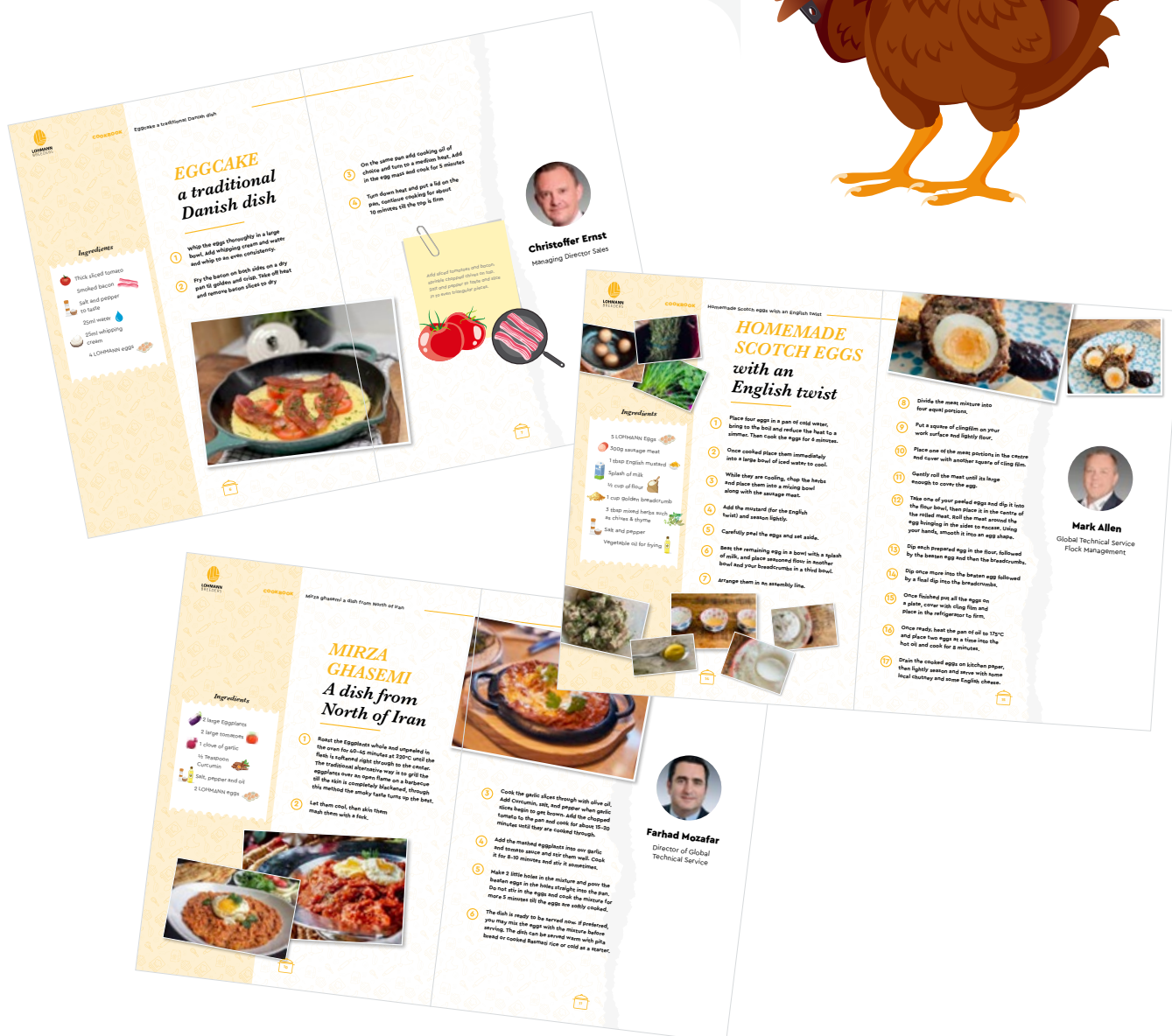
¿Tiene usted también una receta favorita con huevos? Envíenosla y acompáñenos en nuestro próximo proyecto

Por cada receta que nos envíe, recibirá un pequeño utensilio de cocina. Prepare su receta favorita y envíenos los resultados a:

marketing@lohmann-breeders.com



¡Esperamos recibir sus ideas!



MENEMEN Spicy Turkish Omelette

Ingredients

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

- Firstly, we have to chop the peppers and beet the flesh 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 tomato supports.
- After the pepper are cooked, add the tomatoes to cook.
- Add the kashar 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 minimal oil (enough to cover 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 greased 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 shrap
- Approx. 500 ml olive oil
- Lemon juice or white wine vinegar
- Chives
- 12-14 tsp casters (if you like)

- Boil the LOHMANN eggs for 10 minutes. Then leave them in cold water. Peel the LOHMANN egg and separate the yolk from the whites.
- Finely chop the egg whites 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, lemon juice and finally mix in the chives.
- Add 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

FORMESAN PASTERS

Ingredients

- 100 g butter
- 100 g cream cheese
- 100 g cream
- 100 g salt and pepper
- 1 tsp herbs de Provence
- 200 g tomatoes, dried, 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. 3-4 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 in 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 Formesan biscuits, place in olive oil, then add a few tomato strips.
- Finally, sprinkle a little sliced Parmesan over the top.

Nicole Rehs
PR/Communication