



# COOKBOOK BY LOHMANN

## WORLD EGG DAY 2022

Nicole Rehse  
*PR/Communication*

Un oeuf pour chaque marché, une poule adaptée à chaque mode de production et désormais, la recette éprouvée pour toutes les papilles!

La Journée mondiale de l'œuf est célébrée dans le monde entier le deuxième vendredi d'octobre, tous les ans.

Cet événement mondial invite chacun d'entre nous à célébrer le pouvoir des œufs sur la santé de la population mondiale.

Il existe de nombreuses façons de célébrer la Journée mondiale de l'œuf, le 14 octobre 2022. Chez LOHMANN, nous avons décidé de publier un livre de cuisine exclusif comprenant les recettes préférées de notre équipe du service technique, de vente et de marketing ! Avec des plats issus des quatre coins du monde !

Vous y trouverez de tout, du salé au sucré, du froid au chaud, de la viande aux légumes. Mais n'espérez pas y trouver des recettes sans œufs LOHMANN !



**Les premières éditions de notre livre de cuisine ont été remises aux participants de l'école LOHMANN CAGE FREE, qui étaient nos invités le 14.10.2022.**



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NOW!**





## Participez à notre prochain projet

Vous connaissez d'excellentes recettes à base d'œufs ? Envoyez-les nous et participez à notre prochain projet CUSTOMER COOKBOOK by LOHMANN !

**Pour chaque recette envoyée, vous recevrez un petit accessoire de cuisine ! Alors tous au fourneau et envoyez-nous vos suggestions à**

**marketing@lohmann-breeders.com**



**Nous avons hâte de recevoir toutes vos idées !**



The collage features several recipe cards and a cookbook cover. The cards include:

- EGGCAKE a traditional Danish dish** by Christoffer Ernst, Managing Director Sales. Ingredients: Thick sliced tomato, Smoked bacon, Salt and pepper, Oil, 20ml water, 20ml whipping cream, 4 LOHMANN eggs. Steps: 1. Whisk the eggs thoroughly in a large bowl... 2. Fry the bacon... 3. On the same pan add cooking oil...
- HOMEMADE SCOTCH EGGS with an English twist** by Mark Allen, Global Technical Service Flock Management. Ingredients: 5 LOHMANN Eggs, 300g beef/pork mince, 1 tbsp English Mustard, Splash of milk, 1 cup of flour, 1 cup (loosely) breadcrumbs, 2 tbsp minced herbs, Salt and pepper, Vegetable oil for frying. Steps: 1. Place four eggs in a pan of cold water... 2. Once cooked slice them immediately... 3. While they are cooling, chop the herbs... 4. Add the mustard for the English twist... 5. Carefully peel the eggs and set aside... 6. Beat the remaining egg in a bowl... 7. Arrange them in an assembly line... 8. Divide the meat mixture into four equal portions... 9. Put a square of clingfilm on your work surface... 10. Place one of the meat portions in the centre... 11. Gently roll the meat until its large enough to cover the egg... 12. Dip each prepared egg in the flour... 13. Dip once more into the beaten egg... 14. Dip once more into the breadcrumb... 15. Once finished pre-heat the oven... 16. Once ready, heat the pan of oil... 17. Drain the cooked eggs on kitchen paper...
- Cookbook by LOHMANN** cover featuring a word cloud of cooking terms.
- Farhad Mozafar**, Director of Global Technical Service, is also featured on a card with a recipe for a garlic slice.

### MENEMEN Spicy Turkish Omelette

**Ingredients**

- 4 LOHMANN eggs
- 2 tomatoes
- 1/2 green pepper
- 100 g of onion (white)
- 2 spoons butter
- 1 teaspoon salt

- 1 Firstly, we have to chop the peppers, and keep the shells of tomatoes and chopped.
- 2 Then, put the butter in the pan and melt it.
- 3 When the butter melting add the chopped green peppers.
- 4 Next add the chopped onion.
- 5 After the pepper are cooked, add the tomatoes to cook.
- 6 Add the onion cheese.
- 7 After that, add the salt and (if you want spices optional) and add 2 or 4 eggs.
- 8 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)
- 1kg of potatoes
- 8 LOHMANN eggs

- 1 Take the eggs and beat the eggs with a fork, then add the potatoes and onion and stir adding some salt.
- 2 In a medium size pan, heat a couple of the volume of oil (enough to cover the bottom of the pan). When it is warm, add the mixture of potatoes, onion, and egg and heat moderately. Spin the pan getting the omelette frequently to avoid getting the omelette stuck to the pan.
- 3 After some minutes (6-5min), by using a cover or a plate big enough, turn over the omelette and keep for another 2-3 min. (if you like more cooked, keep for a longer time). Spin again frequently the handle.
- 4 Finally slide the omelette in a plate and wait 10 minutes. Then it's ready!

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 (keeping a little heat) and fry potatoes and onion stirring frequently until being very fried potatoes - (stir) and being soft. Both onions and potatoes will be covered by the oil while frying.

1/2 cup onion, and potatoes, are fried faster than in a bowl removing the 1 must be kept in another bowl.



**Juan Valle Diez**  
Global Technical Service Nutrition

### HAZELNUT CHOCOLATE Cake

**Ingredients**

- 200g sugar
- Vanilla sugar
- 200g butter
- 400g hazelnuts
- Baking powder
- 10g chocolate
- 3 LOHMANN eggs

- 1 Preheat the oven to 170°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 ground (sieved).
- 3 Mix the ground hazelnuts with the baking powder into the brewer.
- 4 Add the melted chocolate and pour the (spice) mixture into a baking pan.
- 5 Bake at 170°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 olive oil
- Approx. 300 ml olive oil
- lemon juice or white wine vinegar
- Chives
- 1/2-1/4 tsp casters (if you like)

- 1 Boil the LOHMANN eggs for 10 minutes. Then rinse them in cold water. Peel the LOHMANN egg and separate the yolk from the whites.
- 2 Firstly 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 mayonnaise or meat bouillon.
- 3 Then mix in the finely chopped egg white and season everything with mustard, salt, pepper, lemon and lemon juice in the white wine vinegar and finally mix in the chives.
- 4 Add the "Bolzano sauce" with the delicious LOHMANN egg is ready!!!
- 5 Serve the Bolzano sauce with fresh asparagus, potatoes and hum.

**Why "Bolzano sauce"?**  
Bolzano sauce is an egg-based mayonnaise that is used to coat with vegetables in the form of a dip. Bolzano is the capital of South Tyrol and the region is known for its vegetable cultivation.



**Andrea Callwitz**  
Head of Marketing Global Marketing & Events

### PARMESAN BREADS

**Ingredients**

- 1/2 cup butter, cold in flakes
- 3 LOHMANN eggs
- 100 g Parmesan
- Oil, salt and pepper
- 1 tbsp herbs de Provence
- 200 g tomatoes, sliced, in oil
- 30 olive without stone
- 80 g cream cheese

- 1 Wrap the dough in plastic foil and leave to rest for at least 1 hour (dishes overnight).
- 2 Roll out the dough on a floured work surface to a thickness of approx. 3-4 mm (approx. 8 cm in diameter) in diameter; the dough will contract slightly during baking.
- 3 Place the tomatoes on a baking tray covered with baking paper and bake for approx. 20 - 25 minutes at 180 degrees. Leave to cool slightly.
- 4 Meanwhile, cut the well-drained tomatoes into fine strips.
- 5 Put a little cream cheese on each of the cooled Parmesan biscuits, place in olive oil, then add a few tomato strips.
- 6 Finally, sprinkle a little sliced Parmesan over the top.



**Nicole Rehs**  
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