



# COOKBOOK BY LOHMANN

## WORLD EGG DAY 2022

Nicole Rehse  
*PR/Communication*

Für jede Haltungsform das richtige Huhn, für jeden Markt das richtige Ei und von nun an für jeden Geschmack das richtige Rezept!

Der Welt-Ei-Tag wird jedes Jahr am zweiten Freitag im Oktober auf der ganzen Welt gefeiert.

Die globale Veranstaltung lädt alle ein, den einzigartigen Beitrag zu würdigen, den Eier zur Versorgung der Menschen auf der ganzen Welt leisten.

Es gibt viele Möglichkeiten, den Welt-Ei-Tag am 14. Oktober 2022 zu feiern. Wir von LOHMANN haben uns entschlossen, ein exklusives Kochbuch mit den Lieblingsrezepten unseres Teams aus Technik, Vertrieb und Marketing herauszugeben! Internationaler geht's nicht!

Sie finden hier alles, von herzhaft bis süß, kalt oder warm, Fleisch oder Gemüse. Eines werden Sie allerdings nicht finden: ein Rezept ohne LOHMANN-Eier!



**DOWNLOAD  
NOW!**



## Machen Sie mit bei unserem nächsten Projekt

Haben auch Sie ein Lieblingsrezept mit Eiern? Schicken Sie es uns und machen Sie mit bei unserem nächsten Projekt CUSTOMER COOKBOOK by LOHMANN!

**Für jedes eingesendete Rezept gibt es eine kleine Überraschung für Ihre Küche! Also ran an den Herd und die Ergebnisse einfach an**

**marketing@lohmann-breeders.com schicken!**



**Wir freuen uns auf Ihre Ideen!**



**EGGCCAKE**  
a traditional Danish dish

**Ingredients**

- Thick sliced tomato
- Smoked bacon
- Salt and pepper
- Oil
- 20ml water
- 20ml whipping cream
- 4 LOHMANN eggs

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 till golden and crisp. Take off heat and remove bacon slices to a plate.

3. On the same pan add cooking oil of choice and turn to a medium heat. Add to the egg mass and cook for 5 minutes.

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

**Christoffer Ernst**  
Managing Director Sales

**HOMEMADE SCOTCH EGGS with an English twist**

**Ingredients**

- 5 LOHMANN Eggs
- 300g beef burger meat
- 1 tbsp English Mustard
- Splash of milk
- 1/2 cup of flour
- 1 cup (200g) breadcrumbs
- 3 tbsp minced herbs such as chives or dill
- 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 egg for 4 minutes.

2. Once cooked slice them immediately into a large bowl of cold 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 (or the English Mustard) 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 breadcrumbs in another bowl and your breadcrumbs in a third bowl.

7. Arrange them in an assembly line.

8. Divide the meat mixture into four equal portions.

9. Put a sprig of dill (or any herb you wish) on your work surface and lightly flour.

10. Place one of the meat portions in the centre and cover with another sprig of dill.

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

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

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

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

15. Once finished pre-heat the oven to 175°C and place two eggs on a plate, cover with cling film and place in the refrigerator to firm.

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

17. 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

**MIRZA GHASEMI**  
A dish from North of Iran

**Ingredients**

- 2 large Eggplants
- 2 large tomatoes
- 10 cloves of garlic
- 15 tomatoes
- Cumin
- Salt, pepper and oil
- 2 LOHMANN eggs

1. Roast the Eggplant whole and unpeeled in the oven for 40-45 minutes at 200°C until the flesh is soft and light brown. The traditional alternative way is to grill the eggplants over an open flame on a barbecue till the skin is completely charred, through the method the smoky taste turns up the heat.

2. Let them cool, then slice them about 1cm thick with a fork.

3. Cook the garlic slices through with olive oil. Add Cumin, salt, and pepper when garlic slices begin to get brown. Add the chopped tomatoes to the pan and cook for about 10-15 minutes until they are cooked through.

4. Add the mashed eggplant into our garlic and tomato sauce and stir them well. Cook it for 10 minutes and stir it sometimes.

5. Make 4 slots 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.

6. The dish is ready to be served now. If preferred, you may mix the egg with the mixture before serving. The dish can be served warm with plain bread or cooked rice or cold as a salad.

**Farhad Mozafar**  
Director of Global Technical Service

### MENEMEN Spicy Turkish Omelette

**Ingredients**

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

1. Firstly, we have to chop the peppers, and peel the skin 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 peppers.
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/hydrated 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 salted pan (only covering 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 stick to the pan.
3. After some minutes (5-5min), 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 soft. Add onion and potatoes. It will be covered by the oil while frying.

1/2 cup onion, and potatoes, are fried first than in a bowl removing the fat 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
- 5 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 dissolved.
3. Mix the ground hazelnuts with the baking powder into the brewer.
4. Add the melted chocolate and pour the (liquid) mixture into a baking pan.
5. Bake at 170°C for one hour. After about 20 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 fish.

**Why "Bolzano sauce"?**  
Bolzano sauce is an egg-based mayonnaise that is used to coat with vegetables in the form of a dressing or a sauce. It is made of fresh egg yolks and egg whites from healthy hens and is known for its antioxidant properties.

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

### PARMESAN CRISPS

**Ingredients**

- 1/2 cup butter, melted
- 1/2 cup flour
- 100g parmesan
- Oil, salt and pepper
- 1 tbsp herbs de Provence
- 200g tomatoes, sliced, in oil
- 20 slices without flour
- 80g 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. 3-5 mm (approx. 1 cm in diameter) in diameter; the dough will contract slightly during baking.
3. Place the trays 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**  
PR/Communication