

# BOLZANO SAUCE with asparagus

## Ingredients

10 LOHMANN eggs, boiled for 10 minutes



3-4 tsp mustard



Salt and pepper



2-3 tbsp Soup



Approx. 300 ml olive oil



Lemon juice or white wine vinegar



Chives



3-4 tsp capers (if you like)



Of course, the "Bolzano sauce" tastes best with our good LOHMANN eggs!!



**1** Boil the LOHMANN eggs for 10 minutes. Then rinse them in cold water. Peel the LOHMANN eggs and separate the yolks from the whites.



**2** Finely 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 vegetable or meat bouillon.



**3** Then mix in the finely chopped egg white and season everything with mustard, salt, pepper, capers and lemon juice or the white wine vinegar and finally mix in the chives.



It also tastes very good on bread!

**4** And the "Bolzano sauce" with the delicious LOHMANN eggs is ready!!!



**5** Serve the Bolzano sauce with fresh asparagus, potatoes, and ham.



Why "Bolzano sauce"?  
Bolzano sauce is an egg-based asparagus sauce that is served with asparagus in my home town of Bolzano and the surrounding area. Bolzano is the capital of South Tyrol and the region is known for its asparagus cultivation.



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