







EGGCAKE

a traditional Danish dish

Ingredients

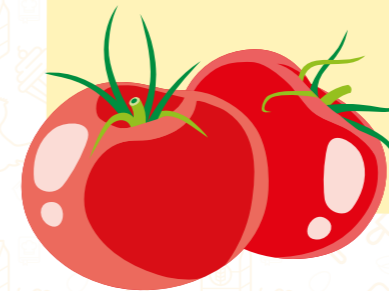
-  Thick sliced tomato
-  Smoked bacon
-  Salt and pepper to taste
-  25ml water
-  25ml whipping cream
-  4 LOHMANN eggs

- 1** Whip 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 til golden and crisp. Take off heat and remove bacon slices to dry

- 3** On the same pan add cooking oil of choice and turn to a medium heat. Add in 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



Add sliced tomatoes and bacon, sprinkle chopped chives on top. Salt and pepper to taste and slice in to even triangular pieces.



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