

Eggs in MUSTARD SAUCE

Ingredients

-  350 grams of potatoes
-  1/2 teaspoon of salt
-  8 LOHMANN EGGS
-  2 onions
-  30 grams of butter
-  4 teaspoons flour
-  500 ml milk
-  200 grams of mustard
-  1 teaspoon of sugar
-  1 teaspoon parsley
-  200 ml broth

Mustard sauce and egg according to this German recipe is a perfect family dish: Few ingredients, quickly prepared and super tasty! This is how you will succeed in preparing hearty home cooking meal.

- 1** Peel the potatoes and heat a pan with salted water in the meanwhile. Then boil the potatoes in it. Simultaneously, put the eggs in another pan and boil them as well



- 2** While both are cooking, dice the onions, heat some butter in a pan and sauté the onions in it. Afterwards put the milk in a bowl and stir in the flour. Pour into the pan with the onions, bring to the boil.



- 3** Then add salt, pepper, sugar, broth and mustard and let everything boil down until thick



- 4** Peel the boiled eggs and add them to the sauce. Divide the potatoes among the plates, add the mustard and the sauce and garnish with the parsley. Transfer it to a mixing/serving bowl.



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