Eggs in MUSTARD SAUCE

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.

**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

**Instructions**

1. Peel the potatoes and heat a pan with salted water in the meanwhile. Then boil the potatoes in it.
2. Simultaneously, put the eggs in another pan and boil them as well.
3. 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.
   - 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.