



LOHMANN  
BREEDERS

## COOKBOOK

Mimosa salad popular in Rusia

# MIMOSA SALAD popular in Rusia

## Ingredients



- 1 Hard-boil eggs (8–10 minutes), cool in cold water and peel.
- 2 Wash potatoes and carrots thoroughly and boil until tender (25–30 minutes over low heat). Cool and peel.
- 3 Cut the potatoes into small cubes and Grate carrots on a coarse grater.
- 4 Separate the yolks from the egg whites. Crumble the yolks.



- 5 Peel the onion, cut into small pieces. Then open a jar of canned fish. Mash the fish in a jar with a fork along with oil and bones.
- 6 Spread the Mimosa salad in layers.



- First lay out the canned fish
- Then onions
- Next is potatoes
- Then a layer of mayonnaise
- Next is the carrot
- Mayonnaise again
- Next is the egg white.
- Salt to taste and brush with mayonnaise
- And on top – crumbled yolks

Cover the Mimosa salad, place in the refrigerator for 2–3 hours, and then serve.



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