



Schwob's Original™ Maultaschen fried with egg and potato and cucumber salad

(4 PERSONS)

Schwob's Original™ Maultaschen roasted with egg

8 Schwob's Original™ Maultaschen

¼ lbs butter

8 eggs

2 tsp milk

salt, pepper

Potato and cucumber salad

2½ lbs potatoes

¾ cup beef stock

½ cucumber (alternatively endives)

4 tsp onions

1 tsp mustard not spicy

½ cup vegetable oil

½ cup wine vinegar

salt, pepper to taste

First make the potato and cucumber salad.

Cook the unpeeled potatoes for approx. 20 minutes. Check to see if they are done. Drain the water and allow the potatoes to cool slightly. Peel them and cut them into thin slices. Add the mustard, seasoning, vinegar, oil, onions and the beef stock to the potatoes and mix carefully. Briefly marinate and add finely sliced cucumbers. Leave for 10 minutes and then taste. Flavour as desired. The potato salad should be served slightly warm together with the Schwob's Original™ Maultaschen.

Slice the Schwob's Original™ Maultaschen. Heat butter in a pan. Add the sliced Schwob's Original™ Maultaschen in the pan sauté until lightly crispy. In a bowl whisk the eggs and milk, for a creamy texture. Add salt and pepper to taste. Pour the egg mixture over the browned Schwob's Original™ Maultaschen until the eggs are scrambled. Serve with the salad.