



Strammer Max with herb pesto

Ingredients

For 4 servings

- 4 slices rye bread
- 5 tsp butter
- 8 eggs
- 8 slices of smoked ham
- 4 teaspoons tartar sauce
- 15 g parsley
- 15 g basil
- 30 g parmesan
- 20 g pine nuts
- 3 tablespoons olive oil

- salt, pepper
- (Gouda, arugula, cress)

Preparation

For the pesto, grate parmesan finely. Lightly toast the pine nuts in a pan over medium heat. Blend the herbs together with the parmesan, pine nuts and olive oil in a blender to make a pesto.

Heat a large skillet, melt 4 tsp butter in it. Toast breads on both sides over medium heat for 1-2 minutes each until golden brown.

For the fried eggs, heat a non-stick skillet with 1 tsp butter, add eggs to skillet and fry over medium heat for 2-3 minutes to make fried eggs. Season with salt and pepper.

Spread each bread slice with a little pesto and top with ham. Spread ham with tartar sauce and top with fried eggs.

Strammer Max can also be topped with some arugula, cheese and cress.

Preparation time: 20 minutes

Nutritional values per serving: 554.2 kcal / 2311.7 kj

Carbohydrates 32,7 g

Protein 29,2 g

Fat 33,1 g