Frankfurter Grüne Soße
(Frankfurt green sauce)

**Ingredients**

For 5 people

- 1 packet of Frankfurt green sauce herbs, containing: curly-leaf parsley, chives, sorrel, borage, cress, chervil, salad burnet
- 2 hard-boiled organic eggs
- 80 g medium hot mustard
- 50 g small gherkins
- 10 ml lemon juice
- 20 g lemon zest
- 250 g sour cream
- 250 g crème fraîche
- 1 tablespoon cider vinegar
- 1 tablespoon safflower oil
- Rock salt
- Freshly ground white pepper

**Method**

To prepare, chop the herbs very finely and chop the gherkins. Beat together gently with the sour cream, crème fraîche, oil, vinegar, lemon, mustard, salt and pepper. Depending on your taste, you can also add yoghurt to make it lighter.

You can serve boiled potatoes and hard-boiled eggs with Frankfurt green sauce. It is also served as an accompaniment to beef brisket, boiled fillet of beef, and Frankfurt schnitzel (veal or pork).

**Wine recommendation**

A fresh and elegant Riesling from the Rheingau wine region, with its typical fruity acidity, is the perfect accompaniment.

**Bon appétit!**