



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).

Bon appétit!

Wine recommendation

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