



Ingredients

For 4–6 persons

- 1,5 kg of potatoes
- 1,5 kg Lyoner (sausage)
- 250 g mushrooms
- 500 g onions
- 400 g spring onions
- 4 eggs
- Garlic
- Olive oil
- Salt, pepper
- Paprika (powder)
- Cayenne (powder)
- Butter
- Parsley (to garnish)

Method

Peel the Lyoner sausage and cut into cubes. Clean the mushrooms, peel the onions and garlic.

Boil jacket potatoes in salted water with a few caraway seeds and spices.

Drain the water, peel the potatoes and cut into pieces approx. 2 cm in size. Cut the onions, mushrooms, and spring onions.

Fry the mushrooms and spring onions in a little oil. Put the potatoes in a pan and fry them until golden brown with the remaining oil.

Add the lyre, onions, crushed garlic cloves, and spices.

Finally, add the mushrooms and fry briefly.

Just before serving, add butter and herbs to taste, season to taste, and season to taste.

Bon appétit!

Wine Recommendation

Riesling, Pinot Gris, Grüner (green) Veltiner, Pinot Blanc, Chardonnay or a Pinot Noir go well with the Lyoner Pfanne.