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Frankfurt Green Sauce (Frankfurter Grüne Soße)

In Frankfurt, there is even a monument dedicated to this famous sauce, which is always made from exactly 7 herbs. The other ingredients can vary, which is why the sauce tastes slightly different in every restaurant.

Ingredients (serves 4)

- 1 bunch of green sauce herbs (parsley, sorrel, chives, chervil, borage, burnet, cress)
- 250 g sour cream (Schmand)
- 250 g yogurt or sour cream
- 2 hard-boiled eggs
- 1–2 tbsp mustard
- Lemon juice, salt, pepper

Quick Recipe

1. Wash the herbs and chop them very finely.
2. Mix the sour cream and yogurt, then add mustard and lemon juice.
3. Fold in the herbs and chopped eggs.
4. Season with salt and pepper, then chill.
5. Traditionally serve with boiled potatoes.