



Frankfurter heartegg

amount	ingredients
4 pieces	Frankfurter Würstel (sausage)
2 pieces	eggs
1 piece	butter
pinch	salt and pepper
1 bunch	fresch herbs, parsley, chives
4 pieces	wooden toothpicks

Preparation:

1. The Frankfurter cut to 1-2 cm from one end in the middle with a knife.
Fold out the cut ends so that the inside of the frankfurts is facing outwards.
Stir the sausages together with a toothpick to form a heart shape.
If necessary, you have to cut something with the knife.
Repeat this procedure with all sausages.
2. Let the butter melt in a pre-heated pan.
Sauté the sausages lightly after 1 to 2 minutes and gently beat a raw egg into each heart.
3. The eggs can be roasted according to taste and consistency.
Season with salt, pepper and fresh herbs, carefully remove from the pan and serve on a plate.
4. You can lightly toast bread in butter, spread a few slices of a salad cucumber and tomatoes on the plate and decorate well for the eye.
Already a romantic breakfast is ready.

With this breakfast, you are sure to have a great time and a great start to the day.

If you liked my romantic breakfast, I am looking forward to a feedback!

Greetings your Lucina



Lucina's tips:



Fix the sausage hearts with a toothpick very well, then the eggs do not run out!!



I wish good success and

good appetite !!

Your Lucina Cucina