Mustard eggs

eggs	2-3	1 Boil soft-boiled, ~7 minutes.
potato starch	2 1/2 tsp	2 Put into pot.
mustard powder	1/2 tsp	3 Stir until dissolved.
salt	1/4 tsp	
milk	2 dl	
butter	15 g	4 Put into pot.
		5 Put on medium heat.
		6 Stir regularly.
		7 Proceed when thickness is good.
		8 Pour sauce onto platter.
		9 Peel the eggs.
		10 Halve eggs.
		11 Put eggs onto platter.

Served warm. The dish is delicious as it is, but it looks a bit unimpressive. You can garnish it with parsley, cress or small pieces of fried bacon, if you like.

Mustard eggs are often eaten without side dishes. But otherwise with rye bread. Or you can eat them with blanched green beans, boiled potatoes, or whatever you fancy.

Mustard eggs are a traditional Easter dish in Denmark and Northern Germany. But many eat it all year round.

Carrot salad

2 servings

4 hours before

bowl	3/4 liter	
sugar	3/4 tsp	1 Mix in bowl.
salt	1 tsp	2 Proceed when dissolved.
lemon juice	1 tsp	
neutral rapeseed oil	1 tbsp	
culinary apple	1	3 Core and peel.
		4 Grate.
		5 Mix in bowl.
carrots	200 g	6 Clean.
		7 Grate.
		8 Put in bowl.
raisins	20 g	9 Put in bowl.
		10 Mix thoroughly.
		11 Put in fridge at least 4 hours.

Just before serving

12 Drain fluid away.

The apple probably weighs 85-120 g, after coring and peeling.

Count on 20% of the carrots are removed when cleaned. The 200 g should give around 170 g usable.