



## Labskaus

Peel and wash the potatoes, then cut into cubes (2 cm). Put into a sauce pan with the bay leaves. Barely covered with salted water, bring to a boil and let simmer on medium heat for 15 minutes.

In the meantime, peel and finely dice the onions. Warm a table-spoon of oil in another sauce pan, then braise the onions for 10 to 15 minutes on low heat.

Add corned beef, part into small pieces with a fork, then heat up. Bring the vegetable broth to a boil in a separate pot.

Drain the potatoes and remove the bay leaves. Pound the diced potatoes with a potato masher, stir in the hot broth.

Stir the onion and meat mixture into the potatoes and season to taste with salt, pepper and cloves.

Heat the rest of the oil in a coated pan. Crack the eggs open and fry for 3 to 5 minutes. Salt to taste.

Drain the beetroot and pickled cucumbers. Pat dry the matie fillets. Serve immediately with fried eggs, potato and meat mash, beetroot and cucumbers.

*Bon appetit*



Prep Time 15 min

Cook Time 20 min

Servings 4 dishes

## Ingredients

- 1 kg starchy potatoes
- 2 bay leaves
- salt
- 3 onions
- 2 tablespoon canola oil
- 340 g corned beef (canned)
- 200 ml vegetable broth
- pepper
- ground cloves
- 4 eggs
- 4 pickled cucumbers
- 4 matie fillets (young herring)