



EGG SNACK WITH SMOKED HERRING

SIMPLE AND TASTY EGG SNACK

INGREDIENTS (2 PIECES)

- 120 ml of milk
- 2 eggs
- 2 tablespoons of wheat flour
- 1 smoked herring
- salt, pepper
- clarified butter for frying
- chives, 2 bagels, butter

Preparation method

- **Step 1**
Peel the herring and remove the bones. Cut into small pieces.
- **Step 2**
Beat the eggs with the milk and flour. The outcome should have the consistency of a thick pancake dough. Add salt and pepper.
- **Step 3**
In a small frying pan, heat a teaspoon of clarified butter. Pour out half the dough, sprinkle with half the herring. Fry on both sides until golden brown.
- **Step 4**
Cut the bagel lengthwise, brush with butter, put the egg snack inside and sprinkle with chives.

Smaczego!

Introduction

Only little is known about Rebecca Wolff's life, except that she came from a family of German Jews, and her work entitled Polish Kosher Cuisine is the oldest popular cook book on Ashkenazi Jewish cuisine to date.

The Polish edition, apart from simple and practical recipes, contains lots of valuable tips on how to handle food products and run a kosher household. We recommend combining this delicious egg snack with smoked herring with a bagel according to Alessia Di Donato's recipe.