

FÖLORADE ÄGG - LOST EGGS

Ingredients:

Butter × 2 Tablespoons
 Julienne Yellow Onion × 8 Oz
 Minced Garlic × 1 Tablespoon
 White Wine × 1/2 Cup
 Heavy Cream × 1 Pint
 Prepared Horseradish × 2
 Tablespoons
 Shredded Parmesan Cheese × 1/3
 Cup
 Washed Baby Spinach × 1/2 Pound
 Whole Eggs × 6 Ea
 Shredded Havarti Cheese × 1/3
 Cup
 Thinly Shaved Ham × 4 oz
 Panko Bread Crumbs × 1 Cup
 Shredded Parmesan Cheese × 1 Cup
 Salt and Black Pepper To Taste

This hearty breakfast dish features savory creamed spinach & soft baked eggs hidden under a blanket of smoked ham, havarti cheese & crispy breadcrumbs.

For a vegetarian version; substitute seasoned and roasted oyster mushrooms.

Prep time---20 Minutes

Cook time 15-20 Minutes

Equipment: Large saute pan, rubber spatula or spoon, 10" cast iron skillet or 9" pie dish

- Heat butter in a medium skillet on medium heat until melted.
- Add onions, cook until wilted
- Add garlic, salt and pepper.
- Cook until onions are translucent and garlic is aromatic.
- Add white wine, cook until wine is reduced by half.
- Add heavy cream and lower to a simmer. Cook for 10 minutes on low heat so the cream starts to thicken.
- Add horseradish and 1/3 cup shredded parmesan.
- Once cheese has melted, turn off heat and add spinach.
- Stir until spinach is wilted.
- Adjust seasoning as necessary.
- Transfer creamed spinach to a cast iron skillet.
- Crack whole eggs over the mixture, sprinkle with shredded havarti cheese.
- Place folded shaved ham in an even layer over the eggs.
- Combine Parmesan and panko bread crumb, sprinkle over the ham evenly until covered but not too thick. You should still see a little bit of the ham showing.
- Place in the oven @ 375 degrees. Bake until the crust is golden brown, about 15-20 minutes.
- If hard cooked eggs are preferred, break the yolks after cracking and bake for 20-25 minutes.
- Remove from oven and let sit for at least five minutes.
It will be very hot!!!





SWEDISH KAFFE

Ingredients:

Krogstad Festlig Aquavit × 1.5 oz
Khalua Liqueur × 1 oz
Brewed Coffee × 6 oz
Whipped Cream
Cinnamon for garnish

Start the morning with a strong cup of coffee with aquavit, whipped cream and cinnamon

Aquavit is a traditional Nordic spirit flavored with caraway, anise, dill or coriander.

Krogstad aquavit is made locally in Portland, OR and features the flavor of star anise

- Warm a coffee mug with hot water
- Add Krogstad aquavit & Khalua liqueur
- Fill cup with hot coffee
- Top with whipped cream & cinnamon

Also pictured:

Kanelbullar - Swedish cinnamon bun made by Sweet Kardamom Bakery for Broder

About Broder Söder:

Located inside Nordia House, a Nordic cultural center in SW Portland, Broder Söder provides nordic themed brunch service from 8 Am -3 PM (currently Thursday - Sunday only)

