

Spezialitads dal Grischun



\\"SHEPHERD'S SUPPER\\"

A simple meal for dairymen and herdsmen in the Alps

Ingredients

(for 4 people)

320 g stale bread
4 dl milk
200 g raw bacon
1 dessert spoon butter
4 eggs
1/2 teaspoon salt
Pepper
1 bunch parsley

Method

(Preparation time: 20 minutes, recipe takes approx. 15 minutes)

- Cut the bread into small pieces, pour 3 dl milk over it and leave to stand for 10 minutes.
- Finely dice the bacon and brown it in the heated butter. Add the dried out bread pieces and sear, turning from time to time.
- Beat the rest of the milk together with the eggs and season with salt and pepper. Finely chop the parsley and mix it in.
- Pour the egg mixture over the bread and allow to dry out, turning frequently.

- Dish out the meal on a plate and serve with salad.