

Tiroler Gröstl with fried egg

Ingredients for 4 persons:

- 1 onion
- ¼ clove of garlic
- 200 g boiled meat of cattle
- 800 g waxy potatoes
- 200 ml beef stock
- Salt with herbs, pepper, marjoram
- Clarified butter
- 4 eggs

Preparation:

1. After boiling the potatoes, peel them and cut them into thin slices
2. Heat clarified butter in a pan, roast the potatoes golden, season with herbs
3. Heat clarified butter in another pan, roast finely chopped onions and garlic and afterward the slices of beef for around 5 minutes, deglaze with beef stock and season with herbs
4. Put the potatoes and the meat together on a plate and decorate with the fried egg



Good luck and enjoy your meal.