**RECIPE: SALTY STRUDEL WITH EGGS**

*(by Martina from the Czech team)*

**Ingredients:**

* 5 eggs
* 150g ham
* 250g cheese
* 1x onion
* 1x butter spread
* 500g pastry
* Flour

**Procedure**

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| 1 Sprinkle the rolling board with some flour, put there pastry onto it and roll it flat. |  |
| 2 Grease it with spread butter. |  |
| 3 Put on ham or salami. |  |
| 4 Chop the onion and grate cheese. |  |
| 5 Put some sliced hard-boiled eggs |  |
| 6 Packed roll and brush whole strudel with egg |  |
| 7 Sprinkle with caraway seeds and place in hot oven at 150°C. Bake for twenty minutes |  |

**Bon apetit!**