

German Farmer's Breakfast (Bauernfrühstück)



Preparation time: 55 mins

Serves: 6 people

User Rating: ★★★★★

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Categories: TikTok Recipes, Breakfast Recipes

Looking for different take on breakfast? This delicious German Farmer's breakfast is perfect and it's loaded with ingredients that are sure to be a hit around the table!

Recipe by [Camellia Ling Aebischer](#).



Ingredients

- 2 large waxy potatoes, diced
- ½ a white onion, diced
- 1 tbsp butter
- 4 slices streaky bacon
- 4 eggs
- ½ cup milk
- Finely chopped chives and cottage cheese, to serve

Method

1. Place a medium frypan over medium heat, add butter and diced potatoes. Cook, tossing until softened and browned on the outside. About 10 minutes. Adjust heat to avoid burning.
2. Add the onion and bacon and toss through, cook for a few minutes to render some of the bacon fat and soften the onion.
3. In a small bowl whisk eggs and milk, season with salt and pepper. Add to the pan with potatoes and bacon. Stir gently until half set then stop stirring and allow to cook through.
4. Serve with chives and cottage cheese.