

German Farmer's Breakfast (Bauernfrühstück)



55 min

6 people



3.68 Rating

Craving a hearty breakfast that's packed with flavour? Look no further than this delicious German Farmer's Breakfast (Bauernfrühstück)!

Imagine crispy potatoes, savoury bacon, and fluffy scrambled eggs all coming together in one satisfying skillet dish. It's the perfect way to start your day or to enjoy a comforting meal anytime. Brought to you by the talented cook and SBA Food Editor, [Camellia Ling Aebischer](#), this dish will surely become a family favourite.

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Breakfast Recipes



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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.

Nutrition Per Serve

