

## STRAMMER MAX



### Ingredients for 2 serves

4 tbsp. unsalted butter

2½"-thick slices country bread

4 slices prosciutto

2 eggs

1 tbsp. finely chopped chives

kosher salt and freshly ground black pepper, to taste

### Preparation

1. Heat 4 tbsp. butter in a skillet over medium-high heat.
2. Add bread slices and cook, turning once, until golden brown, 5-6 minutes.
3. Transfer bread to a plate and top each with 2 slices prosciutto.
4. Heat remaining butter in skillet and add eggs; cook until whites are cooked through and yolks are still runny, 2-3 minutes.
5. Top each sandwich with 1 egg, and sprinkle with ½ tbsp. chives and salt and pepper. Serve hot.

### Notes

In German cuisine there are favorite foods and meals that fall into the category of home cooking, Hausmannskost, but are also hugely popular as Kneipenessen, bar food, in village pubs as well as up-market bistros throughout the country, and one of these is Strammer Max which is basically a warm open-faced sandwich. No doubt it was a meal that had been served long before acquiring the name 'Strammer Max', which literally translates as 'stiff or tight Max', a description first heard in the eastern German state of Saxony in the 1920's from where it traveled further east to Berlin, and quickly became part of that city's food culture.