

Q Recipe card

NAME OF DISH: CLASSIC DEVILLED EGGS

SERVES: 12

PREP TIME: 20 MINS

COOK TIME: 10 MINS



INGREDIENTS

017000 Eggs Medium Free Range (360's)

255033 Lion Dijon Mustard

892026 Cholula Hot Sauce

255247 Chefs Selections White Wine Vinegar

233058 Sasco Real Mayonnaise

252305 Cooking Salt

013015 Cold Unsalted Butter

DIRECTIONS

Step 1. Bring a large pot of water to the boil. Lower eggs in gently using a spider or slotted spoon. Lower heat a tiny bit if needed to stop the eggs from jostling around so much they crack.

Step 2. Boil eggs for 10 minutes. Swirl the water every minute for the first 6 minutes, using the handle of a wooden spoon. Give the water 4 or 5 fast stirs in one direction to make the water and eggs swirl in the water. The centrifugal force will make the yolks cook centred in the egg white

Step 3. Fill a sink with cold tap water. Remove eggs from the boiling water using a slotted spoon or spider. Leave for 5 minutes until cool enough to handle. Tap the base then peel under water

Step 4. Cut eggs in half and remove the yolks using a teaspoon

Step 5. Place the yolks and all filling ingredients EXCEPT butter in a small food processor (Note 5). Blitz until yolks are broken up. Add butter and blitz, scraping down the sides as needed, until the butter is blended through. The filling should be creamy

Step 6. Pipe the mixture into the hollowed-out eggs, or carefully spoon into the middles using a small spoon. Sprinkle over some chives, if using, then serve