

## DEVILLED EGGS

PREP + COOK TIME 45 MINUTES MAKES 24

12 eggs

$\frac{2}{3}$  cup (200g) mayonnaise

1 tablespoon dijon mustard

2 tablespoons each finely  
chopped fresh chives and  
flat-leaf parsley

1 Boil eggs in large saucepan of water about 6 minutes or until hard. Cool, then peel and halve each egg.

2 Carefully scoop egg yolks from whites into medium bowl. Place egg white halves on serving platter.

3 Mash egg yolks with mayonnaise and mustard until smooth; stir in herbs, season to taste.

4 Spoon egg yolk mixture into piping bag fitted with 1.5cm ( $\frac{3}{4}$ -inch) fluted tube; pipe mixture into egg white halves. Serve devilled eggs sprinkled with extra parsley or chives.

**NUTRITIONAL COUNT PER EGG** 5.3g total fat (1.1g saturated fat); 284kJ (68 cal); 1.7g carbohydrate; 3.4g protein; 0.1g fibre

**TIP** Use a good quality whole-egg mayonnaise for this recipe.

*Hors d'oeuvres*

34

