

Posted on 26 November 2012

by ewfood

Devilled eggs with a fruity twist



Ingredients

½ oz. butter
½ shallot, diced
½ Granny Smith apple, diced
6 hard-boiled eggs
1oz. mayonnaise
1oz. Dijon mustard
½ tbsp. fresh dill, chopped
1tbsp. fresh parsley, chopped
Salt and pepper to taste

Preparation

1. Saute that shallots in melted butter over a medium heat until soft, add the apples and sauté for another couple of minutes. Add the parsley and cook for a minute more. Remove from the heat.
2. Slice eggs in half lengthwise and remove the yolks. Combine the egg yolks, mayonnaise, mustard and apple and shallot mixture. Mash it with a fork until smooth and season to taste.
3. Spoon a dollop into each egg white and sprinkle with fresh dill. Serve.

Cooks Note