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by Liz Robb

Devilled Eggs w Lemon and Fresh Herbs

Ingredients

6 small eggs
2 heaped tablespoons of mayonnaise
2 tablespoons of crème fraiche
1 tablespoon of wholegrain mustard
2 teaspoons of lemon juice
The zest of half a lemon
Salt and black pepper
A few sprigs of fresh parsley
A handful of fresh chives

Preparation

1. 1.
2. Hard boil the eggs in a small saucepan of water, bringing the water to the boil then simmering for 10-12 minutes. Put the eggs into cold water to cool then peel carefully
3. this will be easier if the eggs are not too freshly laid. Slice in half lengthways.
4. 2.
5. Spoon the mayonnaise, crème fraiche, mustard, lemon juice and zest into a small bowl, season with a little salt and black pepper and mix together. Finely chop the parsley and most of the chives, reserving a few for garnish, and stir into the mixture.
6. 3.
7. Take the egg yolks and mash them with a fork in a separate bowl, until they are finely crumbled but not completely smooth. Mix into the other ingredients.
8. 4.
9. Pipe the mixture equally into the egg whites. Garnish with the reserved chives, chopped, and chill until served.

Cooks Note

There are many recipes for stuffed eggs of various kinds, often “devilled” by adding mustard, and sometimes chilli or a spicy flavouring, usually with a rich, creamy element like mayonnaise, butter or cream and an acidic touch of lemon or vinegar, and perhaps some finely chopped herbs.

Here are three quick and simple ideas for devilled eggs, to add a retro touch to your canapes this Easter; they would also make an unusual light lunch, served with a crunchy salad and fresh bread rolls.