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Devilled Eggs with Roast Salmon

Ingredients

6 small eggs
2 spring onions
2 tablespoons of Greek yoghurt
3 tablespoons of cream cheese
1 tablespoon of Dijon mustard
1 teaspoon of lemon juice
Salt and black pepper
50g roast salmon flakes
A few sprigs of fresh parsley

Preparation

1. 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
2. this will be easier if the eggs are not too freshly laid. Slice in half lengthways.
3. Peel and finely chop the spring onion then put it in a small bowl. Spoon in the yoghurt, cream cheese, mustard and lemon juice, season with a little salt and pepper and mix together. Add the salmon, reserving just a few flakes for garnish, flaked into very small pieces, and stir in.
4. 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.
5. Spoon or pipe the mixture equally into the egg whites. Garnish each egg with the reserved salmon, sprinkle with chopped parsley 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.