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Devilled Eggs with Roasted Red Pepper

Ingredients

6 small eggs
1 large red pepper
3 tablespoons of crème fraiche
1 heaped tablespoon of Dijon mustard
A few drops of tabasco sauce
Salt and black pepper
Smoked paprika

Preparation

1. 1.
2. Heat the oven to 200 degrees, 180 degrees fan oven. Place the pepper in a small roasting tin, drizzled with a little olive oil, and roast for about 40 minutes, turning once, until the pepper is really soft and the skin looks charred. Allow to cool a little then pull out the stalk, scrape out the seeds and peel off the skin. Chop very finely.
3. 2.
4. 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
5. this will be easier if the eggs are not too freshly laid. Slice in half lengthways.
6. 3.
7. Spoon the crème fraiche, mustard and tabasco sauce into a small bowl, season well with salt and black pepper and mix together. Add the chopped pepper and a sprinkling of smoked paprika and stir in.
8. 4.
9. 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.
10. 5.
11. Pipe the mixture equally into the egg whites. Garnish with a little smoked paprika 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.