

Russian Eggs

30—40 Min

Preparation

1. Boil the eggs for 9 minutes, plunge them straight into ice-cold water, cut them in half and remove the yolks.
2. Beat the butter until creamy, add the egg yolks and stir until smooth.
3. Season to taste with tarragon mustard, Kotányi dried tarragon, Kotányi ground white pepper, Kotányi sea salt and lemon juice.
4. Fill a piping bag with the mixture and pipe it into the egg white halves. Garnish with dill and caviar.

Ingredients 4 Portions

= Kotányi Produkte

50 g	Butter, softened
4	Large eggs (size M)
1 tsp	Tarragon mustard
4	Capers, finely chopped (optional)
1 spritz	Lemon juice
1 tsp	Caviar
1 pinch	Pepper White, Ground
1 pinch	Sea Salt, Coarse
	Tarragon, Crushed

For serving

	Caviar
	Dill Fronds, Chopped