

Trio of Stuffed Eggs

30—45 Min

Preparation

1. Peel the hard-boiled eggs and cut them in half.
2. To make the avocado filling: Cut the avocado in half and use a fork to finely crush. Season with some Kotányi Salt and Pepper and a spritz of fresh lemon juice. Mix everything together thoroughly.
3. To make the herb filling: Mix 75 g of the crème fraîche with the parsley, lovage and garlic granules. Season with Kotányi Salt and Pepper.
4. For the curry and mustard filling: Mix 75 g of the crème fraîche with the mustard, 1/2 tsp. of Kotányi Curry Powder and 1 tsp. of olive oil.
5. Either remove the yolk and fill the eggs with the mixtures or pipe the fillings onto the eggs as a garnish.

Ingredients 2 Portions

= Kotányi Produkte

6	Eggs
150 g	Crème fraîche
1 piece	Avocado
1 piece	Lemon
1 tsp.	Parsley, Chopped
0.5 tsp.	Lovage, Crushed
0.5 tsp.	Garlic Granules
5 g	Tarragon mustard
	Olive oil
	Curry Powder
	Sea Salt, Coarse
	Pepper Black, Ground