



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

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.

