

## CURRIED EGGS

### EQUIPMENT

PARING KNIFE, PERFORATED TRAY, SPOONS, MIXING BOWLS, ICE, PIPING BAG, FOOD PROCESSOR

### INGREDIENTS

6 FREE RANGE EGGS, 50-60GM MAYONNAISE, 3-5GM MILD CURRY POWDER,  
SALT FLAKES, DILL SPRIGS FOR GARNISH

### METHOD

PLACE THE EGGS ON A PERFORATED TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 100°C FOR 15 MINUTES. ONCE COOKED REMOVE FROM THE OVEN AND PLACE THE EGGS INTO A BATH OF ICED WATER TO CHILL FOR A MINIMUM OF 15 MINUTES.

ONCE COMPLETELY COLD PEEL THE EGGS AND CUT THEM IN HALF. REMOVE THE COOKED YOLKS AND PLACE THE YOLKS INTO THE BOWL OF A FOOD PROCESSOR.

BRIEFLY BLITZ THE YOLKS UNTIL THEY RESEMBLE COARSE BREADCRUMBS THEN ADD THE MAYONNAISE, CURRY POWDER AND SALT AND BLITZ AGAIN UNTIL SMOOTH.

TRANSFER THE YOLK MIXTURE TO A PIPING BAG AND PIPE IT BACK INTO WHITES.

GARNISH EACH EGG HALF WITH A LITTLE SPRINKLE OF CURRY POWDER AND A SPRIG OF DILL AND SERVE.

### HINTS & TIPS

- STEAMED OR BOILED EGGS ARE MUCH EASIER TO PEEL WHEN THEY ARE COMPLETELY COLD
- THE FLAVOURS USED IN THIS DISH ARE CLASSIC BUT CAN BE CHANGED. TRY THE SAME RECIPE USING SMOKED PAPRIKA INSTEAD OF CURRY POWDER.