DEVILED EGGS



Menù Ingredients

180 g. Salsadoro – Salsadoro Vegetable spread - KQH
300 g. Maionese della casa - Homemade Mayonnaise - EP5
60 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Aceto balsamico tradizionale di Modena D.O.P. -Traditional Balsamic Vinegar of Modena PDO - K5Z

Ingredients

9 Eggs
q.s. Pepper
q.s. Salt
q.s. Fresh Tomato
q.s. Mix Lettuce

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In plenty of water, boil the eggs until firm, then let them cool and peel them. Cut the eggs in half lengthwise and remove the yolk. In a bowl mash the egg yolks and mix it with the salsadoro and the mayonnaise, transfer this mixture into a pastry bag and stuff the eggs with it. Season the mix lettuce and place in the center of a plate with the stuffed eggs on top. Garnish with fresh tomato wedges and a drizzle of the PDO balsamic vinegar.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)