

## 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.