

Tasting, Sampling and Sharing with friends eggs mimosa



Ingredients -serves 4 (1 egg per person)

4 Large eggs (hardboiled)
4 – 6 oz shrimps (or prawns) Shelled and coarsely chopped
½ pint thick mayonnaise
Salt and pepper to taste
Watercress to garnish

Method:

Cool eggs under cold water, then peel, then rinse. Split them in half lengthways, scoop out the yolks and carefully push half of them through a bowl shaped strainer into a mixing bowl.

Add the chopped shrimps / or prawns, mix and bind with 1 – 2 tablespoon of the mayonnaise and season.

Carefully wash the whites dry and set on serving dish, fill with the shrimp/prawn mixture. Thin the mayonnaise slightly with a touch of hot water (or vinegar) (no more than 1 tablespoon). Coat the eggs with this mayonnaise.

Hold the strainer over the eggs and push rest of the yolks through to decorate.

Garnish the dish with watercress.

Serve with crusty bread or rolls and simple dressing on the side for the garnish

Ann Farr 18th March 2015