

Beetroot and Harissa Pickled Devilled Eggs



Preparation time: 25 mins

Serves: 8 people

User Rating: ★★★★★

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Categories: Lunchboxes & Snacks, Entertaining, Vegetarian





Ingredients

Pickled eggs

- 1 cup apple cider vinegar
- ¾-1 cup canned beetroot juice (from a 425g tin of canned beetroot)
- ¼ cup brown sugar
- 1 teaspoon harissa
- 8 hard boiled eggs

Filling

- 3 tablespoons Kewpie Mayo
- 1/2 teaspoon smoked paprika
- 1 teaspoon curry powder
- Salt and pepper
- 1 teaspoon lime juice
- ½ teaspoon harissa paste
- Coriander, to serve

Method

1. In a medium saucepan, combine the apple cider vinegar, canned beetroot juice, brown sugar, harissa and smoked paprika, and cook over a medium high heat, until the sugar is dissolved. This should take about five minutes.
2. Peel and wash your hard boiled eggs, and gently place them into a large, clean jar. Pour the pickling liquid over the eggs, and allow to cool before transferring to the fridge overnight. The longer you leave the eggs in the pickling liquid, the stronger they will taste, and the deeper the red colour will be. Be warned: pickled boiled eggs have a rather pungent smell. Don't let it put you off!
3. Once the eggs are pickled, slice them in half lengthways, and gently remove the yolks from the whites. Transfer them to a small bowl.
4. Mash the egg whites well, and then add the all ingredients for the filling. Mix until well combined, and then gently spoon back into the eggs. Top with some chopped coriander, and serve.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
104g	599kj 143kcal	6.9g	9g	1.8g	8.5g	6.6g	176mg	0.7g

All nutrition values are per serve.