

Christmas Tree Devilled Eggs



20 min

8 people

★★★★★
5 Rating

Add a touch of festive flair to your table with these Christmas Tree Devilled Eggs by recipe developer and Today Show cook, [Jane de Graaff](#)!

Creamy, tangy devilled egg filling gets a holiday makeover, topped with delicate cucumber ribbon "trees" that are as charming as they are delicious. Perfect for entertaining, these bite-sized beauties bring the brightest cheer while staying light, fresh, and egg-stra easy to make. And if you have extra time up your sleeve, let these hard boiled wonders pickle for longer to get a really deep red colour.

Whether it's a family gathering or a Christmas party, these creative nibbles will be the star of your spread! 🌲🔍

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Ingredients

For the pickled eggs:

- 4 Australian eggs
- 1 small beetroot, cut into large pieces
- ½ cup sugar
- ½ cup white vinegar
- ½ cup water

For the devilled filling and Christmas tree toppers:

- 1 telegraph cucumber
- 1 small, yellow capsicum
- ½ cup mayonnaise
- 1 tablespoon mustard
- 1 teaspoon tabasco sauce
- Salt and pepper

Method

1. First, hard boil your eggs by simmering them for 8 minutes. Then crack the shells and plunge them straight into icy water and peel the shells off. Set aside in the fridge until needed.
2. Next, make your pickling liquid to colour the eggs red. In a small saucepan add the sugar, vinegar, water and beetroot and bring to a simmer, swirling to dissolve the sugar. Simmer gently for 10 minutes to bring the colour out of the beetroot. Remove the beetroot and allow the liquid to cool.
3. Place the cooked, cooled and peeled boiled eggs into a dish and cover with the beetroot pickling juice, making sure the eggs are as submerged as possible. Place the eggs in the fridge to steep in the pickling solution for a minimum of 1 hour, turning the eggs every ½ hour to make sure they take an even colour all over. The longer you leave them in the pickling juice, the redder the eggs will get. But just 1 hour will still look great.
4. Prepare your cucumber Christmas tree toppers. Using a vegetable peeler, cut long cucumber ribbons and pat them dry with a paper towel. Using a star cutter or a sharp knife, cut some small stars out of the yellow cucumber. Use a small skewer or toothpick to weave the cucumber strips into a Christmas tree shape and secure them, adding a star on top.
5. Make your devilled egg filling. Gently halve your pickled eggs and remove the hard boiled yolks to a small blender, reserving the red-coloured halves.
6. Add mayonnaise, mustard, tabasco, salt and pepper to the yolks and blitz until smooth. Add the mix to a piping bag.
7. Lay your hollow red pickled egg halves onto a serving platter, pipe the devilled egg filling into the yolk hollows and then top with a cucumber Christmas tree, using the skewer to hold it all in place.

Notes

To stop the egg halves from moving on the platter, add a small dab of the devilled egg mixture under each egg halve to hold them in place.