

Crumbed Devilled Eggs



10 min

★★★★★
4.2 Rating

Just one delicious bite will leave a devilish grin of enjoyment on your face...because you just stumbled upon one of the best devilled eggs recipes out there! These bite-sized delights are crumbed in panko, giving a unique texture to the family favourite. See the full recipe below!



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Ingredients

- 6 eggs
- 1 cup plain flour
- 1 egg, beaten
- 1 cup panko bread crumbs
- 1-2 tbsp kewpie mayo
- 1 tbsp sriracha
- 1 spring onion, finely sliced
- Salt and pepper, to taste

Method

1. Place a medium pot of water on high heat to boil. Using a spoon gently lower in six eggs. Set a timer and cook for 10-12 minutes (longer for larger eggs). Remove and run under cool water to cool completely.
2. Cut the eggs in half and remove the yolks, place them in a small bowl and set aside.
3. Then, dredge the egg whites in flour, then egg, then bread crumbs. Place in an airfryer and cook for 10 minutes at 160°C.
4. Meanwhile, mash the egg yolks with mayo, sriracha, spring onion, salt and pepper until smooth but still holds its shape. Add extra mayo if needed.
5. Once egg whites are cooked, pipe or spoon the egg yolk filling into the half shells. Top with a slice of spring onion to garnish. Serve hot.