

Halloween Spider Eggs



Preparation time:	140 mins
Serves:	6 people
User Rating:	★★★★★

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This spooky season doesn't have to be filled with food dye and plastic toys, put that jar of black olives to work on these cute spidey snacks.



Ingredients

- 6 eggs
- Juice of 1 x tin of pickled beetroot (about 1 cup)
- 3-4 tbsp mayonnaise
- Salt, to taste
- 18 pitted black olives

Method

1. Place a medium pot filled half-way with water to a boil over high heat. Once boiling lower the heat to medium-low then lower in your eggs using a spoon. Make sure they are submerged.
2. Set a timer for 10 minutes and allow to cook. Meanwhile, prepare a bowl of ice-water and once the eggs are done, carefully drain the water

and/or transfer the eggs to the ice water to cool quickly. This will prevent over-cooking and the dreaded green ring.

3. Tap your eggs all over to crack the shell but don't break any pieces off or peel them. Place the cracked eggs into a ziplock bag with the beetroot juice and let sit for 2 hours or overnight.
4. Remove the eggs from the bag, rinse and peel. You should have a cracked spider web-like pattern.
5. Cut the eggs in half and place the yolks in a small bowl. Mix with mayo and salt to create a soft paste. If it's too dry add a little more mayo as needed.
6. Pipe or carefully spoon the yolk mix back into the egg whites.
7. To decorate, slice 6 olives in half lengthways and place them smooth side up in the middle of the egg yolks. Slice 6 olives in half lengthwise, then half again through the middle to create the heads. For the legs, slice the remaining 6 olives lengthwise, then cut 8 long slices from each half. Arrange these around the outside of the body pieces to complete the spiders.