

Nordic Devilled Eggs



20 min

5 people



5 Rating

These Nordic-style devilled eggs are the perfect retro party treat, topped with smoked fish, dill and tangy mustard for a Scandinavian twist.

Brought together by home cook extraordinaire, **Camellia Ling Aebischer**, this recipe is a crowd-pleasing canapé for weekend gatherings or a festive appetiser with family.

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Ingredients

- 5 eggs
- 100g smoked salmon, roughly chopped
- 100g cream cheese
- 1 Tbsp fresh dill, finely chopped
- 1 lemon, rind only, finely grated

Method

1. Place a small pot of water on to boil. Once boiling, gently lower in your eggs. Set a timer for 10 minutes. Once cooked, drain and place the eggs in ice water to stop them cooking. Peel the eggs, then slice them in half. Gently pop out the yolks and set aside.
2. In the bowl of a small food processor, add the remaining ingredients, as well as the egg yolks. Blitz until a smooth paste forms.
3. Arrange your egg whites on a serving platter. Placing them on a bed of salad leaves helps stop them sliding around.
4. Place the mixture into a piping bag, then pipe a rosette of mixture back into each yolk hollow. Garnish with a small sprig of dill.