

# The New Devilled Egg



Preparation time: 30 mins

Serves: 12 people

User Rating: ★★☆☆☆

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## Ingredients

12 eggs, at room temperature

¼ cup sour cream

¼ cup mayonnaise

1 teaspoon Dijon mustard

Salt and pepper

12 spears small asparagus spears, trimmed

2 rashers bacon, finely chopped

1 tablespoon finely chopped chives

Smoked paprika, to serve

## Method

1. Bring a large saucepan of water to the boil. Add eggs and simmer for 10 minutes for hard-boiled eggs. Drain and stand in cold water. Crack shells and gently peel. Trim the base of each egg so they stand up. Trim a third the top off each egg and scoop out the egg yolk.
2. Place the egg yolks, sour cream, mayonnaise, mustard, salt and pepper in a bowl and mash until smooth.
3. Spoon the egg yolk mixture into a piping bag or zip-lock bag. Snip the end off the bag and pipe the filling back into the eggs. Place on a serving platter and refrigerate.
4. Bring a small saucepan of water to the boil. Add the asparagus and cook for 1 minute or until just tender. Drain and stand in cold water.
5. Heat a large non-stick frying pan over medium heat. Cook bacon for 3 minutes each side until golden and crisp.
6. Trim the asparagus tips to about 2cm and push into the filling (see tip). Serve the eggs topped with asparagus, chives, bacon and paprika.

## Notes

Tips:

- You can use the asparagus stems in salads, omelettes or tarts.
- These can be made up to a day ahead and kept, in an airtight container in the fridge.

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
63g	513kJ 123kcal	6.5g	10.5g	3.2g	0.7g	0.5g	174mg	0.3g

All nutrition values are per serve.