

PREP 15 min

COOK 9-10 min

SERVES 12 halves

Devilled Eggs

INGREDIENTS

6 Lodge Farms free range eggs

3 tbsp Colway real mayonnaise

1 tsp Colway Dijon mustard

½ tsp Stonemill ground paprika

Stonemill pepper, to taste

Fresh chives, finely chopped, to serve

DIRECTIONS

1. Place the eggs in a saucepan and cover with cold water. Bring to the boil, then reduce the heat and simmer for 9–10 minutes.
2. Drain and transfer the eggs to a bowl of iced water. Allow to cool completely before peeling.
3. Cut the eggs in half lengthways and carefully remove the yolks.
4. Place the yolks in a bowl and mash with a fork until fine.
5. Add the mayonnaise, Dijon mustard and half the paprika. Mix until smooth and creamy.
6. Spoon or pipe the yolk mixture back into the egg whites.
7. Sprinkle with the remaining paprika and fresh chives before serving.

ALDI

Good Different

Tip For a polished Christmas platter, pipe the filling into the egg whites using a piping bag fitted with a star nozzle.