



# DEVILISHLY DELICIOUS EGGS, THREE WAYS

*Devilled eggs have been a satisfying staple of decadent drinks parties over the last few decades, establishing a loyal following. We've reinvented this classic for the modern palate with a delicious twist on three flavour combinations – a fresh, spicy crabmeat with chilli sauce and a touch lemon; a rich guacamole partnered with smoky prosciutto, and heavenly blue cheese with a tangy yet earthy horseradish.*

Prep time 30 minutes | Cook Time 9 minutes | Serves 12

---

## Ingredients

12 large Clarence Court hen eggs (Use 12 eggs for each flavour option, equalling 2 halves per person)

### Crab and lemon filling, with sweet chilli sauce:

100g fresh, white crabmeat  
4 tablespoons mayonnaise  
Zest of 2 lemons, finely grated  
3 tablespoons flat leaf parsley, finely chopped  
2 tablespoons sweet chilli sauce (plus extra for dipping)  
Sea salt  
Freshly ground black pepper  
Juice of one lemon  
Micro cress or micro herbs, to garnish  
400g small Atlantic prawns, peeled

### Guacamole and crispy prosciutto:

1 ripe avocado  
Juice of 1 lime  
3 spring onions, trimmed and chopped  
Small bunch of fresh coriander, finely chopped (plus extra for serving)  
6 cherry tomatoes, deseeded and chopped  
1 tablespoon olive oil  
4 tablespoons mayonnaise

Sea salt

Freshly ground black pepper

1/4 fresh red chilli, deseeded and finely diced (plus extra to garnish)

6 slices prosciutto

### Blue cheese and chive with horseradish:

150g blue cheese  
1/2 small bunch of chives (approximately 10g), finely chopped (plus extra for serving)  
50ml soured cream  
Sea salt  
Freshly ground black pepper  
2 tablespoons horseradish sauce

---



# DEVILISHLY DELICIOUS EGGS, THREE WAYS

## **Method for hard-boiled egg halves:**

Bring a large pan of water to the boil and cook the eggs for 9 minutes, until hard boiled.

Use a slotted spoon to remove the eggs and place them into a bowl of ice water, changing the water a couple of times to allow the eggs to cool sufficiently. Once cooled completely, peel and halve the eggs.

Carefully scoop out the yolk with a teaspoon and add to the bowl of a food processor, to be used in the filling mixture. Tip – Using a food processor to make the fillings will make this a quicker process, with a smoother result, and a piping bag will also help you easily fill the halves.

Lay the egg halves on a tray lined with baking paper, scooped side facing up, and cover with cling film, before allowing them to chill in the fridge until ready to use.

## **Method for crab and lemon filling with sweet chilli sauce:**

Place the crabmeat, mayonnaise, lemon zest, parsley, and sweet chilli sauce in the food processor, along with the cooked egg yolk.

Pulse for a few seconds, then use a silicone spatula to scrape down the sides of the food processor and blitz again.

Season with salt and pepper, add a few drops of lemon juice, then blend again to a smooth consistency. You may need to add a little more mayonnaise to achieve the delicious, silky consistency that is perfect for piping.

Using a spatula, transfer the mix to a piping bag with a large round nozzle.

When you're ready to serve, place the egg halves on a serving plate and carefully pipe the filling into each yolk divot.

Top each egg with micro herbs and a few prawns and serve with sweet chilli dipping sauce for a spicy twist.

## **Method for guacamole and crispy prosciutto filling:**

Halve and destone the avocado and scoop into the food processor bowl with the cooked egg yolk, then add the lime, spring onions, a handful of coriander, the cherry tomatoes, olive oil and mayonnaise.

Pulse for a few seconds, scrape down the bowl with a silicone spatula, season with salt and pepper, add the chopped chilli and blitz again to achieve a smooth consistency. You may need to add a little more mayonnaise to achieve the correct texture for piping.

Using a spatula, transfer the mix to a piping bag with a large round nozzle, then place the bag in the fridge, with a little cling film over the end to cover the nozzle.

Place a large frying pan on a medium heat, add the prosciutto and dry fry for a few minutes until crisp. Remove the prosciutto from the heat, place on a plate lined with kitchen roll and allow to cool.

When you're ready to serve, place the egg halves on a serving plate and carefully pipe the filling into each yolk divot. Crumble a little crispy prosciutto over each egg and add a pinch of fresh chilli to taste.



## DEVILISHLY DELICIOUS EGGS, THREE WAYS

### Method for blue cheese, chive and horseradish filling:

Place the blue cheese, chives and soured cream in a food processor with the cooked egg yolks.

Pulse for a few seconds, scrape down the bowl with a silicone spatula and blitz again.

Season with salt and pepper, add the horseradish sauce and blitz again to achieve a smooth consistency. You may need to add a little more mayonnaise to achieve the correct consistency for piping.

Transfer the mix to a piping bag with a large round nozzle.

When you're ready to serve, place the egg halves on a serving plate and carefully pipe the filling into each yolk divot. Sprinkle over the remaining chives and serve.



    [clarencourt.co.uk](http://clarencourt.co.uk)

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

**FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928**



  
Clarence Court