



SPICY CHILLI GARLIC DEVILLED EGGS

These devilled eggs are a fiery twist on a retro favourite - creamy egg yolks combined with Dijon mustard, crunchy sesame, chilli crisp garlic oil and spring onion. Ready in under 25 minutes, they're perfect for sharing with friends or anyone who loves a little heat with their hors d'oeuvres.

Prep time 10 minutes | Cook time 12 minutes | Serves 3 (as a starter)

6 large Burford Buff eggs
2 tbsp mayonnaise
1 tsp Dijon mustard
2 tbsp chilli crisp garlic oil
1 tsp toasted sesame seeds
½ tsp tamari soy sauce

To serve

1 spring onion, finely chopped

Place eggs in saucepan, cover with water and bring to boil. Remove from heat, cover and let sit for 12 minutes. Transfer to ice bath and cool.

Peel and halve the eggs lengthwise. Scoop out yolks into a mixing bowl. Mash with mayo, mustard and salt and pepper until smooth. Spoon filling into egg white halves.

Mix chilli oil, sesame seeds, soy sauce and garlic and drizzle over eggs. Sprinkle with spring onion and serve.



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