



HARISSA EGG MAYO

Hard-boiled Burford Buff eggs make a brilliantly creamy base for this punchy, no-fuss mayonnaise. Harissa brings gentle heat and spice, while light olive oil turns the mixture silky and spoonable in seconds. Use it generously in an egg sando with soft Japanese milk bread and chopped egg for a very good lunch indeed.

Prep time 5 minutes

3 large Burford Buff eggs, hard-boiled,
chilled and chopped
75ml water
2 tsp harissa
1 tsp sea salt
2 tbsp light olive oil

To serve

Japanese milk bread and chopped egg

Place the chopped hard-boiled eggs, water, harissa, sea salt and olive oil in the bottom of a narrow jug that fits the head of a stick blender snugly.

Push the blender to the bottom of the jug and start blending, lifting it slowly as the mixture emulsifies.

Use the harissa egg mayo to make egg sandos with soft Japanese milk bread and chopped egg.



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