



Black Truffle
HARVEST



Premium Fresh Black Truffle grown naturally in Australia

Truffled Devilled Eggs

www.truffleharvest.com.au

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Ingredients

6 free range eggs
1 1/2 cups mayonnaise
2 tablespoons finely chopped black truffle peelings
Pinch cayenne pepper
Chopped chives, for garnish
1 tablespoon olive oil

Preparation Method

Boil the eggs in a covered pot with the water level above the eggs and then let them sit for about 12-13 minutes while the heat is turned off. Run the eggs under cold water to cool them.

Peel the eggs and cut in half lengthwise then remove the yolks from the whites. Mash the yolks with a fork. Add the mayonnaise, olive oil, cayenne pepper and truffle peelings. Whip until it is very light and fluffy. Spoon the yolk mixture into the whites. Garnish with chopped chives.