

JACK-O-LANTERN DEVILLED EGGS





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Preparation time: 5 minutes

Cooking time: 10 minutes

Serves: 12

Difficulty: ★★

6 eggs

1½ Tbsp Japanese mayonnaise

½ tsp sweet paprika

½ tsp ground turmeric

sea salt flakes and freshly-ground

white pepper

1 slice prosciutto, sliced into fine strips

2 chives, cut into 2cm lengths

1 Place the eggs in a saucepan of cold water and set over a moderate heat. Bring to a simmer then cook for 8 minutes. Immerse in iced water until completely cold. Peel, then halve with a wet knife.

2 Gently scoop out the yolks and mash in a bowl with a fork. Mix in the mayonnaise and spices. Season with salt and pepper. Pipe back into the eggs. Decorate with prosciutto lines and a chive stem