

OVERALL time: 32 mins

BEETROOT DEVILLED EGGS

Serve up a show-stopping side dish anytime of the day. Enhanced with a dash of our Sprinkle Veggie Seasoning, these scrumptious Beetroot Devilled Eggs are sure to add a pop of colour and flavour to your salad, canapé or snack.

Metric

Number of servings : 4

ingredients

Main

- 6 XL Free- range Eggs
- 1 Large jar pickled beetroot (780g or 27 oz)
- 15 ml Mayonnaise
- 15 ml Crème Fraîche or Sour Cream
- 5 ml Dijon Mustard
- 5 ml Lemon Zest
- To taste **Cape Herb and Spice Veggie Sprinkle Shaker**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 12 mins

Bring a pot of water to a simmer.

Hard boil the eggs for 12 minutes.

Plunge the eggs into a bowl filled with ice water to halt the cooking.

Peel.

Place the eggs into a glass jar or glass container.

(You don't want the beetroot to stain something plastic.)

Cover the eggs with the bright pink brine from the pickled beetroots.

Seal and place in the fridge overnight / for 12 hours.

The next day, halve the eggs lengthwise.

Place the yolks in a small bowl.

Add the mayonnaise, crème fraîche, Dijon mustard and lemon zest.

Season generously with Cape Herb & Spice Sprinkle Veggie Seasoning.

Mash with a fork or small whisk until smooth.

Taste to adjust seasoning.

Using a spatula, scoop the filling into a piping bag or in a pinch - a ziplock bag.

Squeeze the filling into one corner and press any air out on top.

Snip the bottom corner off with a pair of scissors.

Pipe the filling into each egg white, full enough that the filling mounds a little over the top.

Sprinkle with Cape Herb & Spice Sprinkle Veggie Seasoning.

3 delicious ways to serve them:

1. Serve as is topped with micro herbs as a dinner party canapé.
2. Serve with crackers or toast for a quick and easy lunch or snack. They refrigerate well for several days!
3. Serve in any salad as a luxurious added protein and creamy element. Add some pickled beetroot to the salad to reinforce the flavour and colour.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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