

CAFE BA-BA-REEBA! DEVILED EGGS

40 individual servings

INGREDIENTS FOR DEVILED EGGS

- 20 egg whites cut in half from previously hard boiled eggs
- deviled eggs filling
- smoked paprika to garnish
- · finely chopped chives to garnish



METHOD FOR DEVILED EGGS

- 1. Fill a piping bag with the filling.
- Fill each egg white half with the desired amount of filling.
- 3. Garnish each filled egg with a dusting of smoked paprika and a sprinkle of chopped chives.

INGREDIENTS FOR DEVILED EGGS FILLING

- 20 egg yolks from previously hard boiled eggs
- 1½ cups mayonnaise
- ⅓ cup Dijon mustard
- ½ Tbsp Tabasco hot sauce
- Kosher salt to taste

METHOD FOR DEVILED EGGS FILLING

Combine all of the ingredients in a food processor and purée until smooth.

