

TRUFFLED DEVILED EGGS

Prepared by: Rhonda O'Dell, April 2018

Source: Cook Like a Rockstar

12 large eggs
1 cup mayonnaise
1 tablespoon truffle oil
Pinch of cayenne pepper
2 tablespoons finely chopped black truffle peelings
Chopped fresh chives

Put the eggs in a large pot and add enough water to cover by about 1 inch. Bring the pot to a boil, cover, then turn off the heat and let sit for 13 minutes EXACTLY!

Drain the eggs and run them under cold water until cool; if you're not using them right away, put them in the fridge.

Peel the eggs and cut them in half lengthwise; remove the yolks. Put the yolks in a small bowl and mash them with a fork; add the mayonnaise, truffle oil, cayenne, and truffle peelings and whip until very light and fluffy.

Use a disposable pastry bag (or just buy zip-top bags, fill them, and cut off one corner- a very low tech solution but my favorite kind!) to pipe the yolk mixture into the whites (or just spoon it in). Sprinkle with the chives to serve.

Rhonda's Notes: The recipe called for black truffle peelings but I used chopped mushrooms with truffle oil. I would make these again!

