

## Egg Starter

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Retro dishes, such as the Prawn Cocktail seem to be making a comeback lately (not sure it ever went away actually!) So, here is a rather retro starter dish I often serve up with other choices, such as pate, but the eggs always seem to get eaten first. They can also be used as part of a buffet, or mixed salad meal.

Ingredients:

A hard-boiled egg for each person  
Salad garnish  
Mayonnaise  
Paprika

Method:

Shell the hard-boiled eggs. Halve them and scoop the yolks out into a bowl. Add a tablespoon, or enough mayonnaise to form a thick, creamy consistency with the yolks, when mashed together. Use the mixture to fill the hollow in the hard boiled egg white halves. Place them on an [egg platter](#), or a dish lined with lettuce. Sprinkle the egg yolk mixture with Paprika and serve offering [pepper and salt](#) to taste.

These would look great served on our Egg Platters:



£12.99 each from <http://www.chickenandhenshop.co.uk>



Matching Pepper and Salt servers:

£4.99