

**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://www.capeherb.co.za>

Metric

## **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**

**Number of servings : 4**

## **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://www.capeherb.co.za>