

Egg Mayonnaise

Pop had one or two jobs in the kitchen he particularly liked – topping and tailing beans and shelling hard boiled eggs, he would actually get upset if you shelled the eggs before he got there – funny.

If you're Becca you'll have the yolks soft, so 6.5 mins in boiling water, if you're Pop you'll want them cooked until they'd bounce, so at least 10 mins in boiling water. Me, I'll take them any way you want to serve them. (JoJo)

Ingredients

Eggs (either one or half per person, depending on what you serve it with)

Hellmans Mayonnaise (or I like to make my own)

Natural yoghurt

S & P

Sumac or paprika

Chives or microgreens

Method

Hard boil the eggs, cool and shell them.

Slice them in half and lay them on a plate yolk side down.

Mix mayo, yoghurt and season with salt and pepper. You can thin it with a little milk if you feel it's too thick, you want the mixture to coat the eggs. Then spoon this mixture over each of the eggs.

Sprinkle with paprika or sumac and finely chopped chives or microgreens (or both).