

Stuffed eggs with herring

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Ingredients

- 6 Eggs (hard boiled)
- 80-100 g Herrings (about Matjes herring fillet (finely chopped))
- 2-3 tbsp Mayonnaise (good quality mayonnaise)
- 1 tsp Mustard (mild or grainy mustard)
- For seasoning & garnish: freshly ground black pepper, red cayenne pepper flakes, and fresh dill or scallion leaves

Instructions

Boiling eggs

1. Let's start with boiling water: Boil water in a pot. Take the eggs directly from the refrigerator or at room temperature and carefully drop them into the boiling water using a ladle.
2. Reduce the heat: When the water comes back to a boil, reduce the heat slightly - the water should be bubbling easily so the eggs don't hit the bottom of the pot and break.
3. Cooking time - 9 minutes: Cook for exactly 9 minutes! During this time, the egg will be hard-boiled, but the yolk will remain a beautiful, bright yellow color without any gray or bluish discoloration.
4. Ice water: Immediately remove the boiled eggs and place them in a bowl of ice water (you can throw in a few ice cubes). The shock from the cold water stops the cooking process and allows the protein to bounce off the shell more easily.
5. Easy peeling: Beat the cooled egg on the table and gently rub it with the palm of your hand so that the entire shell cracks evenly into fine meshes. Peeling is best done by submerging it in water or under running water - the water will get under the film and the shell will simply slide off by itself.

Stuffing and serving

6. Preparing the eggs: Cut the boiled eggs in half lengthwise according to the above tips and carefully remove the yolks into a bowl.

7. Rubbing the filling: Mash the egg yolks with a fork or an electric blender until smooth, together with a few spoons of good mayonnaise and a teaspoon of mustard, until you get a fluffy sauce.
8. Herring: Cut the Matjes herring fillet into small cubes, place in each half of the egg.
9. Shaping and decorating: Using a spoon or pastry bag, press the fluffy filling back into the egg white boats. Sprinkle freshly ground pepper and red cayenne pepper flakes on top. If desired, decorate with finely chopped greens.



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