

MARBLED EGGS WITH SMOKED SALMON

OUR CHEFS RECIPES



Ingredients (For 4 people)

- 4 fresh eggs
- 4 Earl Grey tea bags
- 2 slices of smoked salmon
- 1 lemon (juice and zest)
- 1 shallot
- A few sprigs of dill
- Mayonnaise
- Salt and pepper

Preparation:

Two days ahead of time, boil the eggs for 10 minutes and cool. Prepare a very strong tea.

Using the back of a soup spoon, crackle the surface of the egg shells and marinate the eggs in the strong tea, chilling to reserve.

Peel the eggs and place them in egg cups. Cut the top off of each egg and remove the yolk.

Mix the yolks with a dash of lemon juice, a bit of dill, and the finely chopped shallot in a mixing bowl.

Fill the eggs with this mixture using a piping bag. Garnish with a slice of smoked salmon. Add a sprig of dill and grated lemon zest.

