



Little Chick Deviled Eggs

Gesine's idea is perfect for spring celebrations

6 large eggs, cooked hard boiled

2 Tablespoons mayonnaise

1 Tablespoon olive oil

1/2 Tablespoon Dijon mustard

1/2 teaspoon white wine vinegar

1/8 teaspoon salt

Garnish:

Black sesame seeds or small peppercorn

1 small red radish, cut into small wedges for beaks

1. Using a paring knife, trim just a bit from the top and bottom of the eggs to create a flat surface, reserving the small pieces of egg white that are cut off. Cut the eggs in half horizontally (not vertically)
2. Gently release the egg yolks from the white into a bowl. Place the egg white "cups" on a serving platter.
3. Transfer the yolks to a traditional fine mesh sieve or potato ricer. If using a sieve, with a scraper or rubber spatula, press yolks through the sieve into the bowl. Add

the mayonnaise, olive oil, Dijon mustard, and vinegar. Gently stir to combine; season with salt to taste.

4. Transfer the yolk mixture to a piping bag or into a resealable plastic bag. Cut off about ½ inch from a corner of the bag.
5. Pipe the yolk mixture equally among the egg white cups, just to the rim, and then pipe another smaller dollop on top of that to form the head.
6. Place a reserved egg white piece on top of the piped yolk. Place two black sesame seeds on the yolk head as eyes and add a small piece of radish for the beak to form a face. Place onto a serving platter. Refrigerate if not serving immediately. Yield: 6 little chicks

Cook's Note: I made half of the original recipe and cooked the eggs by steaming. See link: <https://www.gloriagoodtaste.com/mar-2022-egg-citing-recipes-lisa-steele-cookbook-egg-centered-recipes/>

Recipe and Idea Inspired by: Gesine Bullock-Prado, *My Vermont Table*, Countryman Press, 2023. Recipe: *Heavenly Eggs*.

About the Recipe: There is only one word everyone says when they see these little chicks – Aww. They are so cute and easy to make. Gesine's filling recipe is spot-on for piping the chicks and has a well-balanced taste. The recipe is like springtime on a plate. Serve it for brunch, breakfast, or an appetizer.