

Filled Eggs

**Snack**

Kind of recipe

**30 Minutes**

Preparation

**easy**

Severity



Ingredients for 10 people

10 hard-boiled eggs anchovies 2 tsp
capers mayonnaise 1 tsp sour cream
pepper salt 2 Tsp Styrian Pumpkin Seed
Oil P.G.I. fried fish or chicken pieces
fresh herbs

Preparation

Half the hard-boiled eggs without peeling them and remove the egg yolks. Chop the anchovies, cooked fish or chicken and the capers finely. Mash the yolks, combine with the ingredients and season well. Fill the empty egg whites with the mixture (this works well with a pastry bag) and garnish with fresh herbs. Tip: Eatable flowers are also a wonderful decoration.

Recipe from **Gemeinschaft Steirisches Kürbiskernöl g.g.A.** / Foto: **Stefan Kristoferitsch**