

Canape Eggs With Wild Garlic Pesto

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Ingredients

6 eggs, hard-boiled (6-7 minutes, brought to the boil in cold water)
12 heaped teaspoons wild garlic pesto
Black pepper
Rocket or wild garlic leaves to serve



Prep Time: 5-10 mins

Cooking Time: 6-7 mins

Method

1. Once the eggs are boiled, plunge them straight into cold water and then cool.
2. Shell the eggs and cut in half lengthwise.
3. Remove the yolks and place in a bowl with the pesto. Using a fork, mash together well and then using 2 teaspoons, replace this into the hole the yolk was in.
4. Set the egg halves on a flat serving plate, grind over some black pepper and scatter over some rocket leaves (or sit on a bed of wild garlic leaves).
5. Eat at room temperature.