



STUFFED AVOCADO EGG MAYONNAISE



INGREDIENTS

- 2 fresh ripe avocados
- 3 eggs, hard boiled
- Good pinch salt
- Good pinch cayenne pepper
- 2 tsp Dijon mustard
- 4 tbsp Hellmann's Mayonnaise
- Few microgreens to garnish and extra cayenne pepper



METHOD

- 1** Start this recipe by blitzing together the hard boiled eggs, mayonnaise, Dijon mustard, salt and cayenne pepper till smooth.
- 2** Add in enough water to make the mixture runnier than normal egg mayo.
- 3** Next, cut the avocados in half and remove the stones. Scoop out the flesh carefully, trying to keep the skin intact.
- 4** Chop the filling and mix into the runny egg mayo mixture. Spoon back into the avocado shells and decorate the tops with a dash of extra cayenne pepper and the microgreens.