

## Curried Devilled Eggs

### Ingredients

8 large hard-boiled organic eggs  
1/3 cup mayonnaise  
2 tablespoons spring onions  
1 teaspoon curry powder  
Salt & Freshly ground black pepper to taste

### Method

Peel the eggs and cut them lengthwise in half. Remove the yolks and place in a small bowl. Mash the yolks until smooth and add the mayonnaise. Mix until a smooth paste forms. Mix in the spring onions, curry powder, and salt and pepper to taste. Spoon the mixture into the egg halves, or pipe using a pastry bag and star tip. Cover and refrigerate for up to 8 hours before serving.

