

SPIDER EGGS

Ingredients

- 4 eggs
- 1 tbsl mayonnaise
- 1 tbsl MA's Kitchen Yellow Mustard

Black Olives or other vegetables for decorating.

Tbsl is short for Tablespoon. Make sure you use a proper measuring spoon otherwise your recipe may not work out.



Preparation time
10 min.



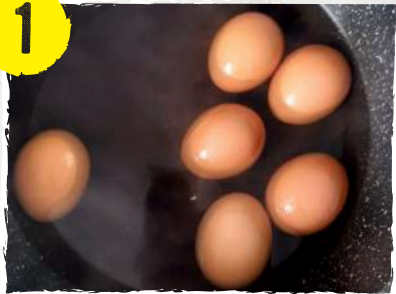
Cook time
6 min.



Serves
4 Persons



Parental supervision required when using the stove and the knife.

1

Boil eggs for 6 minutes and put them directly into a bowl of icy water. This helps easily remove the shell from the egg when peeling.

2

Peel the eggs. Cut them carefully in half with a sharp knife.

3

Carefully scoop out the yolk and place in a bowl.

4

Mix the yolk with the mayonnaise and mustard. Mix well to create a nice smooth texture with no lumps. If you'd like to add a little chilli or pepper, now is the time. Give the mixture a taste test, you may also want to add some salt.

5

Either pipe or spoon the mixture back into the boiled egg whites. It doesn't matter if it is a little bit messy, we will be covering the mixture with our spider decorations.

6

Decorate with olives to create spiders. Refrigerate until time to serve. You can also use tomatoes, bell pepper or carrot if you don't have olives.