



Perfect cheesy, creamy, spicy filling which contrasts so well with the bread crumb topping. Your life is not complete until you give my deviled eggs a try!

Ingredients

2 eggs, hard boiled and peeled
1 tablespoon of dijon mustard
1 tablespoon garlic powder
Salt and pepper to taste

¼ tsp cayenne pepper
Fresh coriander, very finely chopped
2 tablespoons shredded sharp cheddar
cheese

For the topping:

1/4 tablespoon margarine or butter

2 tablespoons of bread crumbs

Method

Boil your eggs and remove their shells. With a sharp knife, cut each egg in half and scoop out the yolk. Place yolks in a bowl and add the cheddar cheese, freshly pounded garlic, dijon mustard, salt and cayenne pepper. Mash this with a fork or spoon to a smooth consistency.

Stir in your finely chopped rosemary. Place this into a piping bag with a star shaped nozzle, pipe this filling into the hollow of the boiled egg whites. If you do not have a piping bag, then place mixture in a small polythene bag and snip the corner of the bag off and pipe into the boiled eggs.

To prepare the crunchy topping:

Melt the butter in a frying pan over medium heat and add the bread crumbs. Stir until golden brown. Remove from the frying pan and allow to cool slightly. Sprinkle crumbs on top of prepared deviled eggs.



SERVE WITH: preferably on its own, or with a side of your favorite meal.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cayenne-pepper-cheese-deviled-eggs/>