

Deviled Eggs a la Spotted Pig

Ingredients:

12 large eggs

2 tablespoons extra virgin olive oil, plus more for drizzling

1 tablespoon mayonnaise

1 tablespoon Dijon mustard

2 teaspoons white wine vinegar

1 teaspoon malt vinegar

Maldon sea salt

Peperoncino red chili flakes, pulsed in a spice grinder into approximate 1/16th-inch pieces.

3 tablespoons thinly sliced chives

Directions

1. Place eggs in single layer in medium saucepan. Cover with 1 ½ quarts cold water. Place over high heat, bring to a simmer, shut off heat, and wait for at least ten minutes. Drain eggs, and peel under cool running water. With thin knife, carefully slice eggs in half.

2. Place egg yolks in bowl of food processor. Add olive oil, mayonnaise, mustard, and both vinegars and process until smooth puree forms, scraping down sides of bowl as necessary. Season to taste with salt.

3. Transfer mixture to pastry bag fitted with plain tip or to plastic zipper-lock bag with corner cut off. Select 12 best egg white halves (reserve remaining egg whites for another use), and pipe filling mixture into them by starting outside the indentation, completely filling the indentation, and overflowing the other side of it, leaving a curled “tail” at the end.

4. Sprinkle eggs with Maldon salt, Peperoncino, and chives. Drizzle with olive oil, and serve.