

Tarragon Egg Salad and Guacamole on Wonton Crisps

Recipe By Esther Deutsch



Cooking and Prep:  1 h

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine

Days

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (17)

For the Tarragon Egg Salad

- 10 hard-boiled eggs
- 2 tablespoons **Gefen Mayonnaise**
- 3 tablespoons minced tarragon (leaves only)
- 1 medium red onion, thinly diced
- 3 tablespoons capers, drained

Haddar Kosher Salt, to taste

fresh pepper, to taste

For the Guacamole

3 Haas avocados, halved, seeded, and peeled

1 lime, juiced

1/2 teaspoon **Haddar Kosher Salt**

1/2 teaspoon ground cumin

1/2 teaspoon cayenne pepper

1 clove garlic (fresh), diced or 1 cube **Gefen Frozen Garlic**

1 tablespoon **Gefen Mayonnaise**

1 Roma tomato, diced (*optional*)

Optional Garnish

black caviar

scallions

Start Cooking

To Prepare the Tarragon Egg Salad

1. In a large bowl, mash eggs with a fork.
2. Stir in mayonnaise, tarragon, onions, and capers. Season with kosher salt and pepper.
3. Keep covered and refrigerated until ready to serve.

To Prepare the Guacamole

1. In a large bowl, mash avocados with lime juice and mix well to coat.
2. Add the salt, cumin, and cayenne pepper, and mash.
3. Fold in garlic and mayonnaise.

Tip:

For best results keep at room temperature for one hour and serve within one hour. Place reserved pits in center of avocado to keep from oxidizing.

To Prepare Wonton Crisps

1. Heat oil in skillet on medium heat until very hot.
2. Fry Gefen Wonton Wrappers for 10-12 seconds per side. Remove and allow to cool. Keep covered until ready to serve.

To Serve

1. Place wonton crisp on a plate. Using an ice cream scooper, place a scoop of guacamole on the wonton crisp and top with a second wonton crisp. Place a scoop of egg salad on top of second crisp.
2. Garnish with black caviar or scallions.