

# Deviled Eggs

Recipe By *Estee Kafra*



Cooking and Prep:  20  
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Serves:  6

Contains: 

Preference: Parve

An old classic gets a new twist.

Difficulty: Easy

Occasion: Nine Days

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

## Ingredients (8)

### Main ingredients

- 6 eggs, hard boiled and peeled
- 1 generous teaspoon **Gefen Mayonnaise**
- 1 teaspoon **Reine de Dijon Wholegrain Mustard** or other grainy mustard
- 1/4 teaspoon ground coriander
- 1/4 teaspoon salt

1/4 teaspoon freshly ground **Gefen Black Pepper**

1/4 teaspoon freshly squeezed lemon juice

chives, for sprinkling

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## Start Cooking

### Prepare Eggs

1. Cut the eggs in half lengthwise and squeeze gently to release the yolks, placing all yolks in a bowl.
2. Add the remaining ingredients, except chives, to the yolks and mix until well combined and smooth.
3. Spoon the yolks back into the cavity in the whites, using a mini ice cream scoop to achieve a uniform shape.
4. Serve with fresh chives.