

Black truffle Oil & Asparagus Deviled Eggs

Ingredients:

- 12 eggs- medium-hard boiled- peeled-cut in half-remove cooked yolk and set it in the bowl
- 3 Tablespoons of mayonaise
- 2 Tablespoons of Extra virgin olive oil
- 2 Tablespoons of half & half. (I used this vs. mustard. I wanted more of an “umami” style flavor profile.)
- 2 dashes of Cholula
- Salt and pepper to taste
- 2 teaspoons of black truffle oil (add more if you want!)
- 4 tablespoons of minced, raw asparagus tips
- 2-4 cups of ice

Garnish:

- Minced, raw asparagus tips and truffle oil
- Caviar or fresh shaved black truffle if you can afford it!!

Equipment:

- Medium Sauce Pan
- Strainer
- Medium mixing bowl
- 2 forks
- Tongs, ladle, spoon or whatever you prefer, to pull out a hot boiled egg to check if they are ready to be pulled off the heat.

Method:

1. Fill sauce pan $\frac{3}{4}$ of the way with tap water. Gently place eggs in water so the shells don't crack. Bring to a boil then simmer for 20 minutes.
2. Place the strainer in your sink.
3. Pull a tester egg out to ensure the egg is properly cooked. The eggs yolk should be cooked and yellow. When the egg is OVER cooked it starts to turn “green”. Simmer the eggs about 5 minutes longer if the yolk is still runny.
4. Pour the boiled eggs into strainer. Dump 4 cups of ice on eggs to cool.
5. Peel and cut the eggs in half. Carefully peel the cooked yolk out of the egg and set the yolk in mixing bowl.
6. Mix all ingredients together, except the egg whites, ice, and asparagus tips, in mixing bowl.
7. Mix in the asparagus tips and reserve some for the garnish.
8. Use two forks to assemble the egg yolk mixture in the egg whites, garnish with asparagus and truffle oil.