

Truffle Deviled Eggs

Ingredients:

6 each	Eggs Large
1/4 cup	Mayonnaise
1/4 cup	Sour Cream
1/2 tsp.	Ambrosia® Lemon Juice
1 tbsp.	Esprit de Paris® Smooth Dijon Mustard
1 tsp.	Ambrosia® Truffle Oil
1 clove	Garlic Minced
1/2 tsp.	Kosher Salt
As needed	Vegetable Oil for Frying
1/3 cup	Ambrosia® Italian Arborio Rice
1/2 tsp.	Paprika Ground
1 tbsp.	Chives Fresh Chopped

Instructions:

- Fill a 4-quart saucepot with water and bring to a boil.
- Add eggs and cook for 10 minutes. Remove from heat, shock eggs in ice water and let cool for at least 15 minutes. Peel eggs and cut in half lengthwise.
- Scoop out cooked egg yolk and mix with mayonnaise, sour cream, lemon juice, Dijon, truffle oil, garlic, and salt. Pipe filling into hollow egg whites and reserve chilled.
- Heat oil to 350°F.
- Slowly add rice to oil in a long-handled sieve to oil and fry rice for 2-3 minutes. Remove from oil and drain well. Toss with paprika and reserve.
- Sprinkle deviled eggs with puffed rice and chopped chives to serve.



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