

Easter recipe stuffed egg chicks



> 30 min.



Elaborate



Vegetarian



Zubereitung

1. Cook the eggs in a saucepan until they are cooked through. Then set aside to cool.
2. In the meantime, you can prepare the decoration. To do this, cut a carrot into strips, which will later form the feet or legs of the chicks, and shape some strips into triangles for the beaks.
3. For the filling, cut the eggs horizontally once. Then remove the yolks and place them in a bowl. Stir in the mayonnaise, mustard and salt. Pour the mixture into a piping nozzle and pipe into the bottom half. Place the top half of the egg on top and press down lightly.
4. Finally, all that remains to be done is to add the decorations that we prepared in step 2. Black peppercorns can be used as eyes.

Tip:

A beautiful cockerel can also be created in no time at all. To do this, simply cut into the top of the boiled egg, attach a carrot slice in the shape of a rooster's comb and use black peppercorns as eyes.

Zutaten

- 6 eggs

For the filling:

- 2 tbsp mayonnaise
- 2 tsp mustard
- salt

For the garnish:

- 1 carrot
- Black peppercorns